

Rice bran extract for dough conditioning

Ribus Inc., the United States, is offering rice bran extract as an ingredient in bakery applications. Addition of Nu Bake™ increases the specific volume of doughs and batters, enhances the amount of water retained, extends the shelf-life of fresh bakery products, and increases the freeze-thaw stability of frozen doughs and batters. The lipids and proteins in rice bran extract are responsible for its effectiveness.

Nu Bake is obtained by a patented enzymatic process developed by the company. The all-natural ingredient can be used in virtually all bakery products including fresh/frozen doughs and batters, and thaw and serve and par-baked products. Use rates vary depending upon the bakery system and the desired effects. More than 1.5 per cent usage is recommended when improved moistness without gumminess in cakes and improved bite in laminated products are desired. (Food Digest, Vol. 24, No. 1, January-March 2001)