

Stabilized rice bran: Small but **MIGHTY**

Stabil Nutrition's stabilized rice bran ingredients offer a nutrient-dense, hypoallergenic, label-friendly and sustainable solution for a wide range of applications.

It's no secret that modern consumers want clean ingredients that are recognizable on the label, high in nutrition and minimally processed. At the same time, dietary supplement and nutritional food manufacturers require ingredients that are highly functional and budget-friendly, allowing them to compete in a crowded marketplace. What if a humble layer of rice held the answer?

Rice consists of a hard, nonedible outer shell called the husk, a brown layer of bran and germ that holds most of the ingredient's nutrition, and the white rice kernel that's generally used in cooking. During the milling process, the husk is removed and the rice bran is separated from the white rice kernel through polishing. Raw rice bran turns rancid very quickly, so instead of letting it go to waste, Stabil Nutrition technology stabilizes the nutrient-dense rice bran to stop the lipase enzyme and free fatty acids from oxidizing, prolonging the shelf life to one year.

NUTRITIONALLY DENSE

The basis for Stabil Nutrition's range of stabilized rice bran ingredients is the highest quality non-GMO rice, grown in the U.S. The bran and germ components of rice are naturally nutritionally dense, offering an extensive matrix of micro and macronutrients, a strong amino acid profile, and a

range of antioxidants that help fight oxidative stress and free radicals.

Stabil Nutrition rice bran is nutritionally balanced with 15% plant protein, 25% dietary fiber and 20% fat. This heart-healthy ingredient is also low in sodium and high in potassium. Naturally occurring beta glucans translate to a highly digestible product—an important factor in ensuring that these valuable nutrients are absorbed by the body.

CLEAN LABEL

Stabil Nutrition only sources non-GMO rice grown in the U.S. Its products are gluten-, dairy- and allergen-free, and have no additives or preservatives. Stabil rice bran is plant-based and low glycemic by nature, simply grown, minimally processed and all natural. "Rice bran" is also a term that consumers will recognize on the label, further solidifying it as a clean label ingredient.

RICE BRAN EXTRACTS

Stage two rice bran derivatives or extracts is where the real food and beverage solutions begin. Stabil Nutrition takes the nutrient-dense stabilized rice bran as feedstock and introduces enzyme washing. This process creates StabilMax and ready-to-eat rice bran, which is then put through a centrifuge to create a low-fiber, more oil-soluble ready-to-drink (RTD) powder called StabilSolo.





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HIGHLY FUNCTIONAL

Depending on the application, rice bran extract boasts flexible functionality for a range of formulation challenges. The result is a high-quality, bioactive ingredient that needs no further processing and has a potent nutrient profile and a range of functional attributes to improve various applications from dietary supplement capsules and tablets to RTD beverages and functional foods.

Stabilized rice bran and rice bran extracts offer moisture-retention properties, which is important for bars and other functional foods, and are emerging nutritional binders and extenders for plant-based meat applications. But it doesn't stop there—rice bran ingredients are a thermal-stable carrier, binder, extender, emulsifier, bulking agent and excipient.

In dietary supplements, rice bran extract serves a range of purposes, acting as a processing agent in tablet and capsule production, a filler for capsules, and a pouring agent and nutrition powerhouse for protein powders.

SUPERIOR QUALITY

Stabil Nutrition rice bran is minimally processed and sourced from California rice. After the bran is stabilized, it is enzyme washed, hydrolyzed and

dried with two validated kill steps to help ensure safe consumption and consistent nutritional qualities. The result? Neutral color and a sweet, mild flavor for game-changing formulation improvements.

Brands and manufacturers can also rest assured that Stabil's rice bran is grown in the U.S.—circumventing any global supply issues—is stabilized daily and is readily available for order. It passes stringent quality audits to meet USDA and FDA standards.

SUSTAINABLE

Stabil Nutrition was founded by food industry and agriculture leaders who are invested in food system sustainability. A natural byproduct of rice milling, rice bran is a sustainable ingredient with a low environmental footprint. At Stabil Nutrition, long-term partnerships with rice growers ensure millions of pounds of rice bran are available at a time when food insecurity looms worldwide.

A COMPREHENSIVE SOLUTION

Stabil Nutrition rice bran is a label-friendly, cost-competitive and high-performing alternative to highly processed or otherwise less preferred ingredients like silicon dioxide, magnesium stearate and maltodextrin.

ALL INGREDIENTS ARE



Clean label



Non-GMO



Vegan



Free of allergens,
dairy, and gluten



Extracted from 100%
California-grown rice

CHOOSE YOUR RICE BRAN

STABIL NUTRITION®

Stabilized rice bran: The foundational **functional ingredient**

Stabilized rice bran is a free-flowing, dustless powder that's light tan in color and mild in taste and aroma (some describe a mild, nutty flavor and a "baked cracker" aroma). Kosher certified, its shelf life is at least one year from the date of manufacture when stored in original packaging.

Top functional properties:

Moisture-retention, bulking agent, extender, binder, flavor carrier and excipient



Flavor profile:
Mild to neutral
nutty flavor

Best for use in:

- Snacks
- Baked goods
- Gluten-free baking
- Pasta
- Tortillas
- Cereals
- Snack bars



STABIL MAX®

The **snack** and **supplement** superstar

StabilMax offers the same nutritional profile as stabilized rice bran but is sweeter and ready to eat (RTE) with a 24-month shelf life.

Top functional properties:

Adds structure and digestible fiber; use as an extender, excipient and flavor carrier

Balanced in:

- Protein.
- Fat.
- Highly digestible soluble and insoluble fiber.

Flavor profile:
Mildly sweet

Best for use in:

- Cakes
- Crackers
- RTD and meal replacement shakes
- Snack bars
- Dietary supplements



STABIL SOLO®

The low-fiber, soluble **beverage wonder**

StabilSolo is a sweet, smooth, dispersible rice bran oil powder with almost no dietary fiber. Rich in healthy fats with a 24-month shelf life, it's one of the best clean emulsifiers on the market.

Top functional properties:

Smooth and dispersible for "silky" confections and beverages; supplement processing aid, flavor carrier, excipient, and extender

Proprietary StabilSolo ready-to-eat rice bran extract has been clinically documented to:

- Support normalized blood glucose levels.
- Impact balanced cholesterol and triglycerides.

Flavor profile:
Sweet

Best for use in:

- RTD beverages and powdered drinks
- Meal replacement beverages
- Dietary supplements
- Gelatos and icings



1. <https://stabilnutrition.com/>