

**CBW<sup>®</sup> Bavarian Wheat Liquid  
(Malt Extract)**

**FEATURES & BENEFITS**

Multifunctional natural sweetener  
Nondiastatic, 100% pure malt extract  
Kosher Certified, non-GMO ingredient for a clean label  
Made with no artificial colors, additives or preservatives

**APPLICATIONS**

Bars | Beer | Beverages | Bakery | Cereal & Granola  
Confections | Crackers | Dairy | Desserts | Dressings  
Extruded Foods | Growth Media | Pizza Crust  
Pretzels | BBQ Sauces | Snacks

CBW<sup>®</sup> Bavarian Wheat Liquid (Malt Extract) is a brewing grade malt extract made from only the finest grade base malts and wheat malt. It provides valuable nutritive carbohydrates, proteins and free amino nitrogen as well as vitamins and minerals. One of the most nutritious of all sweeteners, it is an excellent growth media for cultures and fermented foods and beverages. It acts as a natural bulking agent and binder in bars and extruded foods and enhances body and viscosity in liquids syrups and sauce. It improves browning and volume in baked goods. The sweet malty flavor can be used to mask off or bitter notes and can enhance mocha, chocolate and cocoa flavors.

**TYPICAL ANALYSIS**

*Typical analysis is not to be construed as product specification. Typical analysis represents average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. The data listed under typical analysis are subject to the standard analytical deviations. The product information contained herein is correct, to the best of our knowledge. As the statements are intended only as a source of information, no statement is to be construed as violating any patent or copyright.*

**SENSORY CHARACTERISTICS**

Appearance..... Gold to Amber Liquid  
Color .....45<sup>º</sup> Lovibond  
Flavor ..... Wheat  
Sweetness (15% DS, 15 °C, Sucrose Scale)..... 60  
Aroma ..... Wheat

**PHYSICAL AND CHEMICAL PROPERTIES**

pH (10% solution) ..... 5.5  
Carbon SIRA (δ<sup>13</sup>C 0/00)..... Less than -26

**INGREDIENTS**

Malt Extract

**CERTIFICATION**

Kosher: UMK Pareve  
SQF Certified

**STORAGE AND SHELF LIFE**

Store in a cool, dry location.  
Best if used within 24 months from date of manufacture.  
LME naturally darkens with age. Storing in a cool, dark location helps to minimize this effect.

**CUSTOMIZED TO YOUR SPECIFICATION**

Please contact [info@briess.com](mailto:info@briess.com) for minimum orders and lead times that may apply to this and other Briess specialty ingredients, and for more information about customizing this ingredient to your specification

**ITEM NUMBERS:**

5902..... 5-gallon, 60-pound food grade plastic pail

**NUTRITIONAL INFORMATION / 100G .....**

Calories.....	310	
	Amount	%DV
Total Fat .....	0g	0%
Saturated Fat .....	0g	0%
Trans Fat.....	0g	
Cholesterol .....	0g	0%
Sodium .....	80mg	3%
Total Carbohydrate .....	73g	24%
Dietary Fiber .....	<1g	0%
Total Sugars .....	47g	
Added Sugars.....	47g	
Protein.....	6g	
Vitamin D.....	0mg	0%
Calcium.....	38mg	4%
Iron.....	0.5mg	3%
Potassium .....	270mg	8%
(Based on 2,000-calorie diet.)		

**INTENDED USE**

The intended use of this product is as an ingredient and may be used in finished food or beverage applications. The product has been processed to control hazards that would be of a food safety concern.

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<b>CARBOHYDRATE PROFILE</b>	(100g as-is) (Dry Basis)	
Glucose .....	10.....	13%
Maltose.....	37.....	45%
Maltotriose .....	10.....	14%
Higher Saccharides .....	14.....	18%

<b>TYPICAL MICROBIAL VALUES</b>	(per gram)
Standard Plate Count .....	<5000
Yeast.....	<100
Mold .....	<100
Coliform.....	<10

**BULK DENSITY AND VISCOSITY**

Temp (°F)	Density (lbs/gal)	Viscosity (cP)
80	11.78	5,100
100	11.73	2,500
120	11.67	1,000