

**CBW[®] Bavarian Wheat Dry
(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[®] Bavarian Wheat Dry (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. Its larger granulation, increased dispersion, clean flavor and light color make it ideal for brewing and beverage applications.

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.....Free flowing light tan powder
Color45^º Lovibond
Flavor Wheat
Sweetness (15% DS, 15 °C, Sucrose Scale)..... 65
Aroma Wheat

PHYSICAL AND CHEMICAL PROPERTIES

pH (10% solution) 5.5
Carbon SIRA (δ¹³C 0/00)..... Less than -26

INGREDIENTS

Malt Extract

CERTIFICATION

Kosher: UMK Pareve
SQF Certified

STORAGE AND SHELF LIFE

Store in a cool, dry location.
Unopened bags best if used within 24 months from date of manufacture. Product is hygroscopic.
Storing opened bags is not recommended.

CUSTOMIZED TO YOUR SPECIFICATION

Please contact 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:

5756..... 50-pound multi-wall paper bag with polyliner

NUTRITIONAL INFORMATION / 100G

| | Amount | %DV |
|--------------------------------|--------|-----|
| Calories..... | 380 | |
| Total Fat | 0g | 0% |
| Saturated Fat..... | 0g | 0% |
| Trans Fat..... | 0g | |
| Cholesterol | 0g | 0% |
| Sodium | 100mg | 4% |
| Total Carbohydrate | 88g | 29% |
| Dietary Fiber | 1g | 4% |
| Total Sugars..... | 55g | |
| Added Sugars..... | 55g | |
| Protein..... | 9g | |
| Vitamin D..... | 0mg | 0% |
| Calcium..... | 48mg | 5% |
| Iron..... | 0.5mg | 3% |
| Potassium | 330mg | 9% |
| (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.

Rev: August 27, 2018

| CARBOHYDRATE PROFILE | (100g as-is) (Dry Basis) | |
|-----------------------------|--------------------------|-----|
| Glucose | 12 | 13% |
| Maltose | 43 | 45% |
| Maltotriose | 13 | 14% |
| Higher Saccharides | 17 | 18% |

| TYPICAL MICROBIAL VALUES | (per gram) |
|---------------------------------|------------|
| Standard Plate Count | <5000 |
| Yeast | <100 |
| Mold | <100 |
| Coliform..... | <10 |