CBW® Pilsen Light Dry (Malt Extract) is a brewing grade malt extract made from only the finest grade base 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 golden powder
Color ..........................................................20º Lovibond
Flavor ..........................................................Sweet, Subtle Malt
Sweetness (15% DS, 15 ºC, Sucrose Scale)..............................65 Aroma:......................................................Malty

**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:**

5760..........................50-pound multi-wall paper bag with polyliner
<table>
<thead>
<tr>
<th>CARBOHYDRATE PROFILE</th>
<th>(100g as-is) (Dry Basis)</th>
<th>TYPICAL MICROBIAL VALUES</th>
<th>(per gram)</th>
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</thead>
<tbody>
<tr>
<td>Glucose</td>
<td>13</td>
<td>Standard Plate Count</td>
<td>&lt;5000</td>
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<tr>
<td>Maltose</td>
<td>43</td>
<td>Yeast</td>
<td>&lt;100</td>
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<tr>
<td>Maltotriose</td>
<td>13</td>
<td>Mold</td>
<td>&lt;100</td>
</tr>
<tr>
<td>Higher Saccharides</td>
<td>17</td>
<td>Coliform</td>
<td>&lt;10</td>
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