CBW® Porter Liquid (Malt Extract)

CBW® Porter Liquid (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 sauces. It improves browning and volume in baked goods. The intense 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 dark 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: Very Dark Brown Liquid
Color: 170º Lovibond
Flavor: Intense Malty, Cocoa
Sweetness (15% DS, 15 ºC, Sucrose Scale): 60
Aroma: Malty, Cocoa Like

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 at temperatures <90º F.
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 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:

5922 ........................................... 3,000-pound food grade tote

NUTRITIONAL INFORMATION / 100G

Calories ............................................ 310

Amount %DV

Total Fat 0g 0%
Saturated Fat 0g 0%
Trans Fat 0g 0%
Cholesterol 0g 0%
Sodium 80mg 3%
Total Carbohydrate 72g 24%
Dietary Fiber 1g 4%
Total Sugars 46g
Added Sugars 46g
Protein 6g
Vitamin D 0mg 0%
Calcium 50mg 5%
Iron 0.7mg 4%
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 ........................................ 10 ............ 13%
Maltose ....................................... 36 ............ 47%
Maltotriose .................................... 10 ............ 13%
Higher Saccharides ......................... 15 ............ 19%

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

BULK DENSITY AND VISCOSITY

<table>
<thead>
<tr>
<th>Temp (ºF)</th>
<th>Density (lbs/gal)</th>
<th>Viscosity (cP)</th>
</tr>
</thead>
<tbody>
<tr>
<td>80</td>
<td>11.78</td>
<td>5,100</td>
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<tr>
<td>100</td>
<td>11.73</td>
<td>2,500</td>
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<tr>
<td>120</td>
<td>11.67</td>
<td>1,000</td>
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