

**CBW[®] Sparkling Amber 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

Beer | Beverages | Bakery | Cereal & Granola
Confections | Crackers | Dairy | Desserts | Dressings
Pizza Crust | Pretzels | Snacks

CBW[®] Sparkling Amber Liquid (Malt Extract) is a brewing grade malt extract made from only the finest brewing grade base and specialty malts that has been special processed to create a clean, intense malt flavor and caramel-like sweetness. The intensity and purity of flavor make CBW[®] Sparkling Amber the extract to use in applications where malt is a dominant part of the flavor system, or where a high malt intensity is desired at low usage levels, such as in confectionery or malt beverages. CBW[®] Sparkling Amber provides valuable nutritive carbohydrates, proteins and free amino nitrogen as well as vitamins and minerals.

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.....Amber to Brown Liquid
Color110^º Lovibond
FlavorIntense Malty, Caramel
Sweetness (15% DS, 15 °C, Sucrose Scale).....60
Aroma Malty, Caramel

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 <90^º 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.

ITEM NUMBERS:

5889..... 5-gallon, 60-pound food grade plastic pail
5885.....55-gallon, 650-pound food grade plastic drums

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.

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

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