CBW® Sparkling Amber Dry (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. Its larger granulation, increased dispersion, clean flavor and light color make it ideal for brewing and beverage applications.

SENSORY CHARACTERISTICS
Appearance.............................Free flowing amber powder
Color ................................................................. 110º Lovibond
Flavor ..................................................... Intense Malty, Caramel
Sweetness (15% DS, 15 ºC, Sucrose Scale) ............... 65
Aroma ...................................................... Malty, Caramel

PHYSICAL AND CHEMICAL PROPERTIES
Moisture ...................................................... 3.0%
PH (10% solution).......................................... 5.5
Carbon SIRA (% C/ºo) ......................... Less than -26
Water Activity (@ 20 ºC) ..................................<0.30

CARBOHYDRATE PROFILE (100g as-is) (Dry Basis)
Glucose ................................................. 13 ........ 13%
Maltose .................................................... 45 ....... 47%
Maltotriose ................................. 13 ........ 13%
Higher Saccharides ........................... 17 ....... 19%

MICROBIOLOGICAL MEASUREMENTS (per gram)
Standard Plate Count ..................................<5000
Yeast/Mold .......................................... <100
Coliform ............................................... <10
E. Coli .................................................. <10
Salmonella ............................................. NEGATIVE

NUTRITIONAL INFORMATION / 100G
Calories ...................................................... 383
Calories from Fat ....................................... 2
Amount
Total Fat .................................................. 0.2g
Saturated Fat .......................................... 0.1g
Trans Fat .................................................. 0.0g
Sodium ................................................... 100.0mg
Total Carbohydrate .......................... 88.0g
Dietary Fiber .......................................... 1.1g
Sugars ..................................................... 58.0g
Protein ..................................................... 8.5g
Calcium ................................................. 48.0mg
Iron ......................................................... 0.6mg

CERTIFICATION
Kosher: UMK Pareve

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.

ITEM NUMBERS:
5752 ........50-pound multi-wall paper bag with polyliner

Rev: March 4, 2016