

# BRIESSPECIALTY™ MALT FLOURS

And other pure malt ingredients that naturally adjust color

## CLEAN LABELS FROM A PROVEN INGREDIENT

Malt—one of the world's original sprouted grain ingredients—can help you achieve clean labels without sacrificing color or flavor. Malt is made from 100% pure raw barley, rye or wheat. It is nutritious and adds only “malt” to the label. Malt is a general term used to describe raw grain that has been sprouted (germinated) to activate enzymes and modify the starchy endosperm, then dried to halt germination and develop flavor and color.

At Briess, we tweak the malting process to produce a wide range of colorful, flavorful specialty malts. We then mill the specialty malts into whole grain flours, or further process them into Malted Milk Powder or Malt Extracts. Contact us to help you select the malt ingredient to solve your clean label formulating challenge.

### BriessSpecialty™ Malt Flours (Diastatic)

- 100% whole grain flour; enzyme active
- Natural dough conditioning
- Light color and mild to intense malty flavor
- 0.5 - 3% usage rate

### BriessSpecialty™ Malt Flours (Nondiastatic)

- 100% whole grain flour; no enzyme activity
- Color and flavor adjustment
- 1-50% usage rate

### Maltoferm® and CBW® Malt Extracts

- No enzyme activity
- 100% pure malt extracts (liquid and powder)
- Sweetness plus flavor, color and function
- 1-10% usage rate

### Briess Malted Milk Powder

- Briess produces Malted Milk Powder from its own malt, and is the #1 producer of pure malted milk powder in North America.
- Rich malty flavor and natural sweetness



### Benefits of malt flours and malt extracts

- Naturally adjust color and flavor
- Replace caramel color
- Extend cocoa usage
- Improve crumb and browning
- Natural dough conditioning
- Clean label declarations
- Non-GMO, Kosher Certified
- No artificial colors, flavors or additives
- Organic options
- Produced from pure barley, rye or wheat
- Made in the U.S.A.
- 140+ years of Briess family malting experience

### How malt adjusts color

As natural coloring agents, malt belongs to two categories of color adjustment – **pigments** and **dyes**. When milled into Malted Barley Flour, it functions as a pigment. When further processed into malt extract, it functions as a water soluble dye.

#### —Pigments (Malt Flours)

Pigments are insoluble colored compounds which color by dispersion. Because they are individual particles, they are not infinitely dilutable. Dilute solutions can show specking. Intensely roasted malted barley that is milled into flour functions as a pigment.

#### —Water Soluble Dyes (Malt Extracts—liquid & powder)

Water soluble dyes are compounds which exhibit their color when diluted in a solvent. They are also sometimes referred to as washes. In general they are infinitely dilutable. Malt that is further processed into malt extract functions as a water soluble dye.





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BriesSpecialty™ Malt Flours are offered in a range of flavors and colors to help you successfully achieve your clean label goals without sacrificing flavor or color. Natural and produced in the U.S.A. from domestically produced barley, Briess malts are readily available, fresh, and offer consistent color, flavor and function for easy processing.

Visit [www.Briess.com/BriesSpecialty](http://www.Briess.com/BriesSpecialty) for the complete line of BriesSpecialty™ Malt Flours and Malt Extracts. Or contact us at [info@Briess.com](mailto:info@Briess.com) to help you select a malt ingredient to solve your formulating challenge. Briess—sprouting experts for over 140 years.



Each layer of this prototype “Rainbow Cookie” was naturally colored by a different nondiastatic BriesSpecialty™ Malt Flour.



DIASTATIC FLOURS

NONDIASTATIC SWEET FLOURS

NONDIASTATIC DARK ROASTED FLOURS

