

Malt Extracts & Malted Milk Powder



Pure malt sweeteners

Briess is the only North America malting company making pure malt extracts and pure malted milk powder from our own malt, for quality control from Seed to Specialty™.

Briess malt extracts are natural, functional sweeteners.

The most nutritious of all natural sweeteners, they add only 'Malt Extract' for clean, simple labels. Briess malted milk powder is pure, consistent, and readily available.



Clean label *friendly*

- Ready-to-eat
- Natural
- Non-GMO
- Healthy
- Made from 100% pure malt
- Low fat and trans fat free
- Kosher certified
- Produced in SQF certified facility
- Organic options
- Made in the U.S.A. with no artificial additives, preservatives, colors, or flavors

Applications

- | | |
|-----------------------------|-------------------------------|
| • Bagels & breakfast | • Crackers & snacks |
| • Baked goods | • Flatbread |
| • Bars | • Ice cream & frozen desserts |
| • Batters & breadings | • Pet food & treats |
| • Beverages | • Prepared foods |
| • Extruded cereal & granola | • Side dishes |
| • Confectionary | • Sweet goods & biscuits |

*Ask how we can craft
a solution for you*



Put a
better label
on the table.™

PRODUCT LIST

Malt Extracts & Malted Milk Powder



Features & *benefits*

Malt extracts are nondiastatic, nutritive sweeteners used for yeast food, browning, sweetness, flavor, color, bulking, binding, body, viscosity, natural humectancy, and natural caramel color and molasses replacement.

Briess malt extracts range in color and flavor from very light and mild to very dark and intense flavored. Malt is the original sprouted grain.

MALTED MILK POWDER	ITEM #	CHARACTERISTICS
Malted Milk Powder	5733	Sweet maltiness and creamy mouthfeel for confection, beverages, and more
Malted Milk Powder II	7033	Formulated to have the same sweetness with less fat than our standard MMP

FOOD GRADE MALT EXTRACTS	ITEM #	CHARACTERISTICS
Maltoferm® Ultra Sweet Powder	5744	Extract of corn and malted barley; sweet, malty; 65% sweet as sucrose
Maltoferm® 10000 Liquid	5822	100% pure malt extract; sweet, malty; amber to brown; 60% sweet as sucrose
Maltoferm® 10001 Powder	5728	65% sweet as sucrose
Maltoferm® 10000 Very Dark Liquid	5848	100% pure malt extract; sweet, rich malty; dark brown; 60% sweet as sucrose
Maltoferm® CR-45 Liquid	5928	100% pure malt extract; sweet, malty; amber to reddish-brown; 40% sweet as sucrose
Maltoferm® A-6000 Liquid	5801	100% pure malt extract; little or no flavor at low usage; natural color adjustment
Maltoferm® A-6001 Powder	5727	Natural color adjustment

BREWERS GRADE MALT EXTRACTS	ITEM #	CHARACTERISTICS
CBW® Pilsen Light Liquid	5855	Sweet, very subtle malty flavor; light golden color; 60% sweet as sucrose
CBW® Pilsen Light Dry	5760	65% sweet as sucrose
CBW® Golden Light Liquid	5865	Sweet, malty flavor; gold to amber color; 60% sweet as sucrose
CBW® Golden Light Dry	5748	65% sweet as sucrose
CBW® Bavarian Wheat Liquid	5902	Wheat and barley malt extract; wheat flavor; gold to amber; 60% sweet as sucrose
CBW® Bavarian Wheat Dry	5756	65% sweet as sucrose
CBW® Sparkling Amber Liquid	5889	Intense malty, caramel flavor; amber-brown color; 60% sweet as sucrose
CBW® Sparkling Amber Dry	5752	65% sweet as sucrose
CBW® Traditional Dark Liquid	5878	Sweet, intense malty flavor; dark brown color; 60% sweet as sucrose
CBW® Traditional Dark Dry	5754	65% sweet as sucrose

ORDER INFORMATION / CUSTOM INGREDIENT DEVELOPMENT AND PROCESSING

Minimum order and lead times may apply to some ingredients. For additional packaging options visit www.Briess.com/food/Buyers. Briess technical and sensory experts, combined with flexible processing capabilities, are uniquely qualified to solve your most difficult formulating and label claim challenges. Ask about our custom ingredient development and processing services.

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