

Malt Ingredients

Briess produces a wide range of standard and specialty malt ingredients. Diastatic malt is enzyme active and acts as a natural dough conditioner, while non-diastatic malts have no enzyme activity and deliver appealing to robust flavor and color.

Features & Benefits	Applications
Natural, Kosher, non-GMO, trans fat free, low fat Natural humectant to extend shelf life and retain freshness ♥ Whole grain ingredient	Bagels Bakery/Specialty Breads/Pizza Crust Bars/Cereal/Granola Coffee & Tea Cookies & Crackers Petfood Seasoning Blends

Diastatic Malt Flours	Item #	Natural Dough Conditioners	Enzyme Activity (° Lintner)
Malted Barley Flour Whole Grain + ♥	6005	Subtle malty flavor	210°
Malted Wheat Flour Whole Grain ♥	5703	Sweet malted wheat flavor	170°
Munich 10L Malted Barley Flour Whole Grain ♥	6132	Specialty malted barley flour; robust malty flavor	30°
Maltorose™ 100	6627	Blend of malted barley flour, wheat flour & dextrose	100° (standardized)
Maltorose™ 60	5171*	Blend of malted barley flour, wheat flour & dextrose	60° (standardized)
Maltorose™ Dough Improver	5177	Blend of specialty malted barley flours and dextrose	20° (standardized)

Nondiastatic Malt Flours	Item #	Flavor & Color
Caramel 10L Malted Barley Flour Whole Grain ♥	6133	Subtle sweet caramel flavor; light tan color
Caramel 20L Malted Barley Flour Whole Grain ♥	6134	Subtle sweet caramel flavor; tan color
Caramel 40L Malted Barley Flour Whole Grain ♥	6135	Sweet caramel flavor; light to medium brown color
Baker's Chocolate Malted Barley Flour Whole Grain ♥	5726	Intense cocoa flavor; cocoa replacer; dark brown color
Baker's Black Malted Barley Flour Whole Grain + ♥	5711	Natural colorant for bakery, gravies and roux, spice blends, etc.
Black Malted Barley Flour ♥	5712	Natural colorant for pet foods;

CocoaPlus™ Cocoa Replacers	Item #	Dark roasted nondiastatic malt flours that mimic the flavor & color of cocoa
CocoaPlus™ N100 ♥	6566	Natural cocoa replacer; malted barley
CocoaPlus™ D100 ♥	6568	Dark to black cocoa replacer; malted wheat
CocoaPlus™ D250 ♥	6561	Dark to black cocoa replacer; malted barley
CocoaPlus™ D500 ♥	6563	Dark to black cocoa replacer; malted barley
Briess® Black Cocoa Replacer + ♥	6355	Black cocoa replacer; malted barley
CocoaPlus™ M100 ♥	6564	Use with other cocoa replacers for custom cocoa replacement; malted barley
CocoaPlus™ M250 ♥	6565	Use with other cocoa replacers for custom cocoa replacement; malted barley
CocoaPlus™ M500 ♥	6562	Use with other cocoa replacers for custom cocoa replacement; malted barley
CocoaPlus™ M750 ♥	6567	Use with other cocoa replacers for custom cocoa replacement; malted barley

Nondiastatic Malt Grits	Item #	Flavor & Color
Caramel 10L Malted Barley Grits	5694*	Subtle sweet caramel flavor and color for herbal teas
Caramel 40L Malted Barley Grits	5701	Sweet caramel flavor and color for herbal teas
Caramel 120L Malted Barley Grits +	5706*	Intense sweet caramel flavor and color for herbal teas

Order Information

Minimum order and lead time required for some items..... Ask about custom ingredient development and processing

* 2,000-lb minimum order; lead time required

+ Indicates ingredient is available as USDA Certified Organic

Item numbers are for 50-lb multi-wall paper bags. Additional packaging options are available.