



Black cocoa replacer is USDA certified organic

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CHILTON, WISCONSIN—The introduction of an innovative specialty grain ingredient from Briess Malt & Ingredients Company solves the problem of achieving an organic label claim on foods normally colored by black cocoa. Organic Briess® Black Cocoa Replacer, which functions as a 1:1 black cocoa replacer in many baked goods, will be featured by Briess at booth #1760 at the 2007 IFT Food Expo in Chicago.

Organic Briess® Black Cocoa Replacer is a whole grain flour with the color and flavor characteristics of black cocoa. With intense black color, it is an all-natural ingredient milled from 100% pure roasted barley that can be used as a 1:1 replacement for black cocoa in chocolate sandwich- and wafer-style cookies, breakfast pastries and other foods. This innovative, USDA Certified Organic ingredient makes it possible to produce organic versions of some foods that have been produced only as conventional due to the inability to source organic black cocoa. It also functions as an all-natural, whole grain colorant in many foods to help food manufacturers achieve a variety of label claims including organic, whole grain and natural label.

Briess Malt & Ingredients Company is a leading producer of specialty, all-natural ingredients for food and beverage manufacturers. The company has been certified organic since 1990. All Briess ingredients are all-natural, non-GMO and Kosher Certified for a clean label. Visit www.briess.com for more information.

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