



BriessBlend™ multigrain blends.
More choices. More solutions.

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CHILTON, WISCONSIN— Briess Malt & Ingredients Co. is excited to introduce two styles of **BriessBlend™** multigrain blends to its already extensive line of healthy, natural grain and starch-based ingredients. The Wisconsin-based company is featuring the new blends in Booth #665 at the 2009 IFT FoodExpo on June 7-9 in Anaheim.

The two new products are multigrain blends of the company's own line of Insta Grains® ingredients—pregelatinized grains with a reduced cook time. Insta Grains® ingredients are specifically processed to be incorporated directly the dough, saving processing and other input costs associated with soaking or precooking raw grain ingredients. They offer food manufacturers an easy way to incorporate multigrains into breads, crackers, cereal and other baked and extruded foods.

BriessBlend™ Whole Grain Fine is a blend of fine particles of wheat, brown rice, oats, barley and rye and offers an easy way to add healthy, multigrain goodness to sheeted crackers, tortillas and snack foods. **BriessBlend™ Multigrain** is a blend of larger particles of soft red wheat, rye, triticale and pearled barley and delivers healthy, multigrain goodness with particle identity to baked goods, crackers, snacks foods, etc.

Visit Booth #665 at the IFT FoodExpo for a sample, or visit www.Briess.com/food for more information.

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