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Briess launches expanded line of natural cocoa replacers at IBIE

CHILTON, WISCONSIN—An expanded line of natural cocoa replacers is being launched by Briess Malt & Ingredients Co. at the IBIE in Las Vegas, Sept. 26-29. Briess will be in booth #10119.

Natural cocoa replacers featured by Briess include:

- New **Briess Natural Cocoa Replacer** can replace up to 25% of the natural cocoa in cakes and brownie products.
- A new black cocoa replacer, **Briess Black Wheat Flour**, joins **Briess® Black Cocoa Replacer** in the Briess portfolio of cocoa replacers. Briess® Black Cocoa Replacer is currently in a variety of foods as a successful partial replacer of black cocoa. These two ingredients function at the same replacement rates, up to 25% of the black cocoa in devil's food cake products, and offer options in label declarations—malted wheat or malted barley.
- In addition, Briess can help reduce ingredient costs by matching your cocoa powder with a **custom** replacement blend of Briess specialty flours.

Briess cocoa replacers can be used in many applications to reduce ingredient costs. Visit Briess in Booth #10119 at the IBIE to discuss potential replacement rates in your products. Or contact Briess at info@briess.com for more information.

Briess is North America's leading producer of specialty malts for the brewing industry and value-added natural sweeteners and grain ingredients for the food, beverage and pet food industries. A 135-year-old company, Briess Malt & Ingredients Co. remains one of the few family owned malting companies in the world.

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