



Brown foods with gluten-free syrup from Briess

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CHILTON, WISCONSIN—To help formulators respond to the growing demand for gluten-free foods, Briess Malt & Ingredients Company introduces BriesSweet™ White Sorghum Syrup, a gluten-free substitute to malt extract that promotes browning in cereals, snack foods and baked goods.

BriesSweet™ White Sorghum Syrup is enzymatically-produced from the starchy heads of the grain, not the cane, of the white sorghum plant. A natural sweetener with large amounts of maltose, it was originally developed by Briess for the production of gluten-free beer. It is characterized by the same reducing sugars and amino acids as malt extract which promote browning. The new application of BriesSweet™ White Sorghum Syrup as a browning agent in foods greatly expands the capability of formulators to develop more visually eye appealing gluten-free foods.

Available in two dextrose equivalents, 45DE High Maltose and 60DE, BriesSweet™ White Sorghum Syrup is all-natural, non-GMO and Kosher Certified for a clean label.

BriesSweet™ White Sorghum Syrups are multi-functional, delivering a variety of benefits including fermentable sugars and nutrients for baked goods, texture control in frozen dairy desserts, and sweetness, body and bulk, extended shelf life, and flavor masking to baked goods, bars, cereal, confectionery and more. High maltose syrups match the carbohydrate profile of malt extracts and have very similar characteristics such as moderate, long lasting sweetness, humectancy and medium viscosity. BriesSweet™ White Sorghum Syrup 60 DE is a higher conversion sweetener with increased browning, higher sweetness, lower water activity and reduced viscosity.

Call Briess at 920.84.7711 to learn how BriesSweet™ Grain Sorghum Syrup can deliver function while helping achieve gluten-free label claims for your food or beverage.

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