



## *Natural Solution in black and white featured at Briess Booth #1760*

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CHILTON, WISCONSIN—Having trouble browning gluten-free foods? Challenged to formulate an organic food normally colored by black cocoa, a difficult and expensive ingredient to source as organic? Briess Malt & Ingredients Company offers innovative solutions to these problems with the introduction of two new ingredients it will feature in Booth #1760 at the IFT Food Expo in Chicago.

BriesSweet™ White Sorghum Syrup and Organic Briess® Black Cocoa Replacer are specialty food ingredients developed by Briess which help formulators solve unique color development challenges. Both ingredients are all-natural and offer multiple benefits that can help food manufacturers achieve a variety of label claims.

BriesSweet™ White Sorghum Syrup is a gluten-free malt extract substitute that offers a solution to the challenge of browning cereals, crackers, snack foods, particulates, baked goods and other foods that are formulated gluten-free. It differs from other sorghum syrups currently available to food manufacturers because it is produced from the starchy heads of the grain, not the cane, of the sorghum plant. An all-natural nutritive sweetener with the same reducing sugars and amino acids as malt extract which promote browning and flavor development, BriesSweet™ White Sorghum Syrup possesses other characteristics similar to malt extract including moderate- to long-lasting sweetness, humectancy and medium viscosity. Use as a 1:1 malt extract substitute in existing formulations or 1-3% in new formulas.

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Organic Briess® Black Cocoa Replacer is a whole grain flour with both 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 now 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 natural ingredients for food and beverage manufacturers. It has been certified organic since 1990, and all of its ingredients are all-natural, non-GMO and Kosher Certified. Visit [www.briess.com](http://www.briess.com) for more information.

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