



Organic Black Malt now available from Briess

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CHILTON, WISCONSIN— Black Malt is now available as USDA Certified Organic from Briess Malt & Ingredients Co. of Wisconsin. The organic version of Briess Black Malt has the same characteristics as its conventional counterpart and, like all Briess organic malts, is USDA Certified Organic.

Black malt is used in small quantities to adjust color in beer and foods ranging from baked goods to gravies to dog biscuits, without affecting the flavor. Black Malt is a 100% pure, all natural, malted barley ingredient.

The Briess line of organic beer ingredients now numbers 12 and includes 2-Row Brewers Malt, Munich Malt 10L, Carapils® Malt, Caramel Malt 20L, Caramel Malt 60L, Caramel Malt 120L, Extra Special Malt, Chocolate Malt, Black Malt, Roasted Barley, Maltoferm® 10000 LME (Liquid Malt Extract), and Maltoferm® 10001 DME (Dry Malt Extract).

In 1990 Briess Malt & Ingredients Company became the first malting company in the United States to be certified organic. Today all Briess manufacturing facilities are certified to produce organic ingredients. The company uses Oregon Tilth as its third party certifying agency. Briess is also a member of the Organic Trade Association.

For more information visit www.Briess.com or email info@briess.com

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