



Briess unveils organic tapioca maltodextrin and more natural syrups

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CHILTON, WISCONSIN—Several new certified organic ingredients were recently unveiled by Briess Malt & Ingredients Company. Organic BriesSweet™ Tapioca Maltodextrins and three new styles of BriesSweet™ Natural Sweeteners, several available as organic, will be featured at Booth #1276 at the IFT in Orlando, June 25-27, 2006.

Briess is introducing two dextrose equivalents of Organic BriesSweet™ Tapioca Maltodextrins, 3DE and 10DE. Agglomerated, free-flowing white powders, Organic BriesSweet™ Tapioca Maltodextrins flow freely, have increased dispersability and dissolve easily. With neutral flavor and low sweetness, Organic BriesSweet™ Tapioca Maltodextrins offer a wide range of functions to many foods and beverages. They make an ideal carrier or bulking agent for dry blend applications; increase viscosity, gloss and body in products from dressings to glazes to jams; and improve viscosity, mouthfeel and lubricity to mimic fat in low- or reduced-fat applications. They also function as a binder, coating agent, extender, filler, gelling agent, thickener, and stabilizer.

BriesSweet™ Tapioca, White Rice and White Sorghum Syrups join the extensive Briess line of Natural Sweeteners which already includes Bbrown Rice Syrups, Malted Barley Extracts and Malted Milk Powder. Four dextrose equivalents of conventional BriesSweet™ Tapioca Syrups are being introduced: 28DE, 42DE, 45DE High Maltose and 63DE. The four styles are available as USDA Certified Organic. BriesSweet™ White Rice Syrup 45DE High Maltose is available as conventional and USDA Certified Organic. With neutral flavor and varying degrees of sweetness, BriesSweet™ Tapioca and White Rice Syrups offer a range of functions beneficial to the development and production of many foods and beverages including bars, bakery, cereal, confectionery, ice cream, beverages and more. They act as a binder, enhance fermentability and browning, improve viscosity and help control sugar crystallization. They are also a foam stabilizer, improve humectancy, and produce sheen.

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BriesSweet™ White Sorghum Syrups are being introduced in two dextrose equivalents, 45DE High Maltose and 60DE. Briess sorghum syrups are produced from the grain of the sorghum plant, not the cane, and has a slight characteristic sorghum flavor and aroma.

All of the new ingredients are produced by a natural enzymatic process, and are hypoallergenic and well suited to the development of gluten-free foods and beverages. free foods and beverages. For more information about Briess whole grain barley flours and how they can help achieve barley and whole grain health claims for you, visit www.briess.com or call 800.657.0806 today.

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