



## *Briess roasts barley to-a-tea*

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CHILTON, WISCONSIN—Set your specialty teas apart from the competition by formulating with roasted barley from Briess Malt & Ingredients Company. Roasted barley is an all-natural ingredient that delivers rich flavor and warm color to specialty teas, with the added benefit of being caffeine-free. Briess Malt & Ingredients Company has been roasting barley for more than 50 years and offers two lines of roasted barley ingredients for teas.

Caramel Malted Barley Grits deliver sweet caramel flavor and aroma, and light warm color. Available in three styles of roasted flavor, from subtle to pronounced caramel flavor, Caramel Malted Barley Grits offer the perfect base for developing comforting specialty teas with a touch of sweetness that can be enhanced with sweet spices, botanicals and natural flavors.

Roasted barley grits, meanwhile, is unmalted barley that has been intensely roasted. Used as a tea base, it delivers medium to deep color, an earthy aroma and a subtly rich flavor. Blend with botanicals, peppery spices and natural flavors to create your target flavor. Briess offers four styles of roasted barley grits: Processed Black Barley Grits, Dark Roasted Barley Grits, Roasted Barley Grits and Briess® Special Roast Barley Cracked. Need organic ingredients? Briess has been certified organic since 1990 and makes many ingredients as both conventional and organic depending upon availability of raw material.

Call Briess today at 920.849.7711 to see how more than 50 years of roasting experience can help you create unique specialty teas.

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