

COCOA REPLACERS

All natural, made in the U.S.A.

ROASTED BARLEY MIMICS COLOR, FLAVOR OF COCOA

Intensely roasted barley offers food manufacturers an **ALL NATURAL** and **COST EFFECTIVE** alternative to cocoa. Roasted barley cocoa replacers are **WHOLE GRAIN** with deep color and cocoa-like flavors. **MADE IN THE U.S.A.** from North American barley, roasted barley cocoa replacers deliver **CONSISTENT QUALITY** and are **READILY AVAILABLE**. Call Briess today about formulating with these innovative, 100% all natural ingredients.

BLACK COCOA REPLACER

- #6355 Briess® Black Cocoa Replacer
- Flavor characteristics and particle size similar to black cocoa
- Functions as partial replacement
- Start at 5%

COCOA REPLACER

- #6135 Caramel 40L Malted Barley Flour
- #5726 Chocolate Malted Barley Flour
- 50:50 blend has flavor characteristics and particle size similar to cocoa
- Function as partial replacement
- Start at 5%



FEATURES

- Cost effective
- All natural
- 100% pure roasted barley
- Whole grain specialty flour
- Low fat ingredient
- Caffeine free and theobromine free
- Non-GMO
- Kosher certified
- Made in the U.S.A. from North American barley
- Available as USDA Certified Organic

APPLICATIONS

- Baked Goods
- Extruded Products
- Chocolate wafer-style cookies
- Breakfast Pastries
- Brownies
- Cakes
- Chocolate Flavored Cereals
- Petfood

