

EXPAND YOUR FORMULATING OPTIONS

Gluten-Free Ingredients From Briess



Briess and Gluten-Free:

Briess has dedicated milling and handling equipment to assure that Briess gluten-free syrups fall below the FDA proposed definition of 20 parts per million.

Briess ingredients deliver a clean, wholesome label:

- All Natural
- USDA Certified Organic
- Kosher Certified
- Non-GMO

Solve formulating and processing challenges with gluten-free specialty ingredients from Briess. From **cereal** to **confectionery** to **baked goods**, gluten-free foods better mimic their conventional counterparts with the help of Briess ingredients like BriesSweet™ Sorghum Syrup and BriesSweet™ Natural Sweeteners. For ingredient consultation and assistance, contact Briess today.

✓ **Organic BriesSweet™ Tapioca Maltodextrins**

Agglomerated powders with **neutral flavor**

Available in two Dextrose Equivalents: 3DE and 10DE

Binding, bulking agent, carrier, coating, fat replacer, filler, gelling properties, & more

✓ **BriesSweet™ Natural Sweeteners**

- Tapioca Syrups and Solids
- Brown Rice Syrup and Solids

Available as Conventional and USDA Certified Organic

Produced in several Dextrose Equivalents with varying applications and functionality
Natural sweetener, bodying agent, binding, improve viscosity, produce sheen, & more

✓ **BriesSweet™ White Sorghum Syrup & Syrup Solids**

Produced from the starchy heads, not cane, of grain sorghum

Functional substitute for sucrose and malt extract (sweetness and browning)

Use to brown corn- and rice-base cereals, crackers and other baked goods

Available in two Dextrose Equivalents: 45DE High Maltose and 60DE

Available as syrup and solids

✓ **Insta Grains® Brown Rice Ingredients**

Insta Grains® Brown Rice Flour, Thick Flakes, Flakes, Grit and Light Crunch
Pregelatinized

Eliminates the need for a soak or pre-cook

Low micros

Whole grain ingredients!