

BriesSweet™ WHITE SORGHUM SYRUP

Gluten Free Malt Extract Substitute

A UNIQUE SORGHUM SYRUP

Unlike other sorghum syrups, BriesSweet™ White Sorghum Syrup is enzymatically produced from the grain, not the cane, of the sorghum plant. The result is a unique, gluten free natural sweetener that functions as a substitute for malt extract. BriesSweet™ White Sorghum Syrup matches the carbohydrate profile of malt extract and contains the same reducing sugars and amino acids to promote browning.

The result is a gluten free solution to the challenge of browning cereals, crackers, snack foods, particulates, baked goods and other foods that are formulated gluten free.

A natural sweetener with large amounts of maltose, BriesSweet™ White Sorghum Syrup was originally developed by Briess for the production of gluten free beer. The new application of BriesSweet™ White Sorghum Syrup as a browning agent in foods expands the capability to develop more visually eye appealing gluten free foods.

It also has characteristics very similar to malt extract such as moderate, long lasting sweetness, humectancy and medium viscosity. Available in two dextrose equivalents:

- **BriesSweet™ White Sorghum Syrup 45DE High Maltose**
- **BriesSweet™ White Sorghum Syrup 60DE**



FEATURES

- 100% pure grain sorghum
- All natural
- Gluten free
- Hypoallergenic
- Low to medium sweetness
- Non-GMO
- Kosher

FUNCTIONALITY

- Promotes browning
- Improves fermentability
- Natural humectant to extend shelf life
- Long lasting sweetness
- Binder
- Bodying agent
- Viscosity

APPLICATIONS

- Bars
- Baked goods
- Beverages
- Cereals
- Confectionery
- Frozen Desserts
- Granola
- Particulates

