

WHOLE GRAIN INGREDIENTS

Value added, all natural

Achieve your “whole grain” claim while improving the flavor, color, texture and eye appeal of baked goods, energy bars, cereal, granola and snack foods with value added, all natural whole grain ingredients from Briess. Minimally processed from a variety of grains, Briess whole grain ingredients deliver a range of functionality which greatly expands your formulating options. Contact Briess for more information about whole grain ingredients from these product lines:

Malt Ingredients

- Light to dark colored malted barley flours
- Diastatic flours function as natural dough conditioners and improve flavor, crumb and browning
- Nondiastatic flours are warm to dark colored for natural color adjustment

Insta Grains® Ingredients

- Flours, flakes and particles
- Made from whole grains like wheat and brown rice
- Pregelatinized
- Require no soak or pre-cook
- Incorporate directly into the dough
- Low microbial counts
- Easy to digest

Roasted Grain Ingredients

- Flours and particles
- Intensely flavored and colored
- Made from whole grains like barley, wheat and corn
- Add flavor and color to baked goods, gravy, roux, dry blends and seasoning mixes

BriessBlend™ Multigrain Blends

- Blends of Briess ingredients
- Incorporate directly in the dough
- Formulate into baked good, cracker and snack food doughs



Custom Blending

- 20 years blending experience
- Centrally located in America’s Heartland
- Certified food-grade facility
- Blend Dry-With-Dry or Dry-With-Wet for oil or vitamin fortification
- Flexible system for small to large batches
- Streamlined flow for minor ingredient loss
- Blend from an almost unlimited number of ingredients in bags, totes or bulk
- Blend a variety of forms such as flour, grits or cracked
- Supply your own ingredients or formulate with Briess ingredients
- Computer controls monitor for consistency
- Accurate metering of all ingredients
- Closed system avoids cross-contamination
- Product passes through metal detectors prior to packaging
- Samples are tested from each pallet of finished product to assure specifications are met prior to shipment
- Computerized bagging system fills bags to within one ounce of target weight
- Multi-wall paper bags are heat sealed to keep product fresh and clean

