

All Natural, Value Added Ingredients For **BAGELS**

Healthy, non-GMO ingredients made in the U.S.A
Natural functionality plus
flavor, color, texture



MALT EXTRACTS	Item # ...	100% pure malt extracts for functionality, sweetness, flavor & color
Maltoferm® 10000 Liquid +	5822	Sweet, malty flavor; amber to brown liquid; 60% as sweet as sucrose
Maltoferm® 10001 Powder +	5728	Sweet, malty flavor; 65% as sweet as sucrose
Maltoferm® 10000 Very Dark Liquid	5848	Sweet, rich malty flavor; dark brown liquid; 60% as sweet as sucrose
Maltoferm® 10001 Very Dark Powder	5731	Sweet, rich malty flavor; 65% as sweet as sucrose
Maltoferm® CR-45 Liquid.....	5928	Sweet, malty flavor; amber to reddish-brown liquid; 40% as sweet as sucrose
Maltoferm® CR-451 Powder.....	5746	Sweet, malty flavor; 50% as sweet as sucrose
CBW® Sparkling Amber Liquid	5889	Intense malty, caramel flavor; amber-brown color; 60% as sweet as sucrose
CBW® Sparkling Amber Powder	5752	Intense malty, caramel flavor; 65% as sweet as sucrose

WHITE SORGHUM SYRUPS	Item # ...	Gluten free malt extract substitute
BriesSweet™ WSS 45DE High Maltose	6142	Characteristic flavor; tan to light brown liquid; 55% as sweet as sucrose
BriesSweet™ WSS 60DE	6162	Characteristic flavor; tan to light brown liquid; 60% as sweet as sucrose

DIASTATIC MALT FLOURS	Item # ...	Enzymatic flours improve fermentation & browning, decrease proofing
Malted Barley Flour Whole Grain + ♥	6005	Diastatic Power 210 °Lintner; off white to tan color
Munich 10L Malted Barley Flour Whole Grain ♥	6132	Diastatic Power 30 °Lintner; robust malty flavor; cream to tan color
Malted Wheat Flour ♥	5703	Diastatic Power 170 °Lintner; sweet malted wheat flavor; cream to tan color
Maltorse™ Dough Improver.....	5177	Diastatic Power 20 °Lintner, Blend of Malted Barley Flours and Dextrose

NONDIASTATIC MALT FLOURS	Item # ...	Whole grain non-enzymatic flours improve flavor & color
Caramel 10L Malted Barley Flour Whole Grain ♥	6133	Subtle sweet caramel flavor; light tan color
Caramel 20L Malted Barley Flour Whole Grain ♥	6134	Subtle sweet caramel flavor; tan color
Caramel 40L Malted Barley Flour Whole Grain ♥	6135	Sweet caramel flavor; light to medium brown color

INSTA GRAINS® PARTICLES AND FLAKES**Reduced cook time; no soak or precook needed; incorporate directly into the dough**
Processed from Brown Rice, Wheat, Rye, Pearled Barley, Oats, Triticale and Corn. Many are whole grain ingredients

+ Indicates ingredient is also available as certified organic

♥ Whole grain ingredient

Item numbers listed for powders are 50-lb bags; for liquids are 5-gallon pails. Additional packaging options are available
Minimum run and lead times apply to some ingredients



Put a better label
on the table.