

All Natural, Value Added Ingredients For PIZZA CRUST



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 time |
| Malted Barley Flour Whole Grain + ♥ | 6005..... | Diastatic Power 210 °Lintner; subtle malty flavor; off white to tan color |
| Malted Wheat Flour Whole Grain ♥ | 5703..... | Diastatic Power 170 °Lintner; sweet malted wheat flavor; cream to tan color |
| Munich 10L Malted Barley Flour Whole Grain ♥ | 6132..... | Diastatic Power 30 °Lintner; robust malty flavor; cream to tan color |
| Maltorose™ 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 and 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 |
| ROASTED CORN INGREDIENTS..... | Item #... | Gently roasted, intense roasted corn flavor & aroma |
| Briess® Yellow Dent Corn Flour, Medium Roast ♥ | 5249..... | |
| Briess® Yellow Dent Corn Grit, Medium Roast ♥ | 5244..... | |
| Briess® Yellow Dent Corn Fine Grind, Med Roast ♥ | 5246..... | |

+ 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

