

# All Natural, Value Added Ingredients For PIZZA CRUST



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

<b>MALT EXTRACTS</b> .....		<b>Item #...</b>	<b>100% pure malt extracts for functionality, sweetness, flavor &amp; color</b>
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

<b>WHITE SORGHUM SYRUPS</b> .....		<b>Item #...</b>	<b>Gluten free malt extract substitute</b>
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

<b>DIASTATIC MALT FLOURS</b> .....		<b>Item #...</b>	<b>Enzymatic flours improve fermentation &amp; browning, decrease proofing</b>
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
Maltorose™ Dough Improver.....	5177	.....	Diastatic Power 20 °Lintner, Blend of Specialty Malted Barley Flours and Dextrose

<b>NONDIASTATIC MALT FLOURS</b> .....		<b>Item #...</b>	<b>Whole grain, non-enzymatic flours improve flavor and color</b>
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

<b>ROASTED CORN INGREDIENTS</b> .....		<b>Item #...</b>	<b>Gently roasted, intense roasted corn flavor &amp; aroma</b>
Briess® Yellow Dent Corn Flour, Medium Roast ♥ .....	5250*		
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

