

PRODUCT INFORMATION & TYPICAL ANALYSIS

CBW[®] Sparkling Amber Dry (Malt Extract)

FEATURES & BENEFITS

Multifunctional natural sweetener
Nondiastatic, 100% pure malt extract
Kosher Certified, non-GMO ingredient for a clean label
Made with no artificial colors, additives or preservatives

APPLICATIONS

Beer | Beverages | Bakery | Cereal & Granola
Confections | Crackers | Dairy | Desserts | Dressings
Pizza Crust | Pretzels | Snacks

CBW[®] Sparkling Amber Dry (Malt Extract) is a brewing grade malt extract made from only the finest brewing grade base and specialty malts that has been special processed to create a clean, intense malt flavor and caramel-like sweetness. The intensity and purity of flavor make CBW[®] Sparkling Amber the extract to use in applications where malt is a dominant part of the flavor system, or where a high malt intensity is desired at low usage levels, such as in confectionery or malt beverages. CBW[®] Sparkling Amber provides valuable nutritive carbohydrates, proteins and free amino nitrogen as well as vitamins and minerals. Its larger granulation, increased dispersion, clean flavor and light color make it ideal for brewing and beverage applications.

TYPICAL ANALYSIS

Typical analysis is not to be construed as product specification. Typical analysis represents average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. The data listed under typical analysis are subject to the standard analytical deviations. The product information contained herein is correct, to the best of our knowledge. As the statements are intended only as a source of information, no statement is to be construed as violating any patent or copyright.

SENSORY CHARACTERISTICS

Appearance..... Free flowing amber powder
Color..... 110° Lovibond
Flavor Intense Malty, Caramel
Sweetness (15% DS, 15 °C, Sucrose Scale) 65
Aroma..... Malty, Caramel

PHYSICAL AND CHEMICAL PROPERTIES

Moisture 3.0%
pH (10% solution)..... 5.5
Carbon SIRA (°C %₀₀)..... Less than -26
Water Activity (@ 20 °C) <0.30

CARBOHYDRATE PROFILE

	(100g as-is)	(Dry Basis)
Glucose.....	13.....	13%
Maltose.....	45.....	47%
Maltotriose.....	13.....	13%
Higher Saccharides.....	17.....	19%

MICROBIOLOGICAL MEASUREMENTS

(per gram)

Standard Plate Count..... <5000
Yeast/Mold <100
Coliform..... <10
E. Coli..... <10
Salmonella NEGATIVE

LABEL INGREDIENT LISTING

Malt Extract

NUTRITIONAL INFORMATION / 100G

Calories.....	383
Calories from Fat.....	2
	Amount
Total Fat.....	0.2g
Saturated Fat.....	0.1g
Trans Fat.....	0.0g
Sodium.....	100.0mg
Total Carbohydrate.....	88.0g
Dietary Fiber.....	1.1g
Sugars.....	58.0g
Protein.....	8.5g
Calcium.....	48.0mg
Iron.....	0.6mg

CERTIFICATION

Kosher: UMK Pareve

STORAGE AND SHELF LIFE

Store in a cool, dry location.
Unopened bags best if used within 24 months from date of manufacture.
Product is hygroscopic.
Storing opened bags is not recommended.

ITEM NUMBERS:

5752.....50-pound multi-wall paper bag with polyliner

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