

Maltoferm[®] A-6001 DME (Black Malt Extract)

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.

TYPICAL ANALYSIS

Solids	96%
Fermentability.....	76%
FAN (syrup As-Is).....	1900
*Color (8° Plato)	3500° Lovibond

CARBOHYDRATE PROFILE (100g as-is) (Dry Basis)

Glucose	5	5%
Maltose.....	16	17%
Maltotriose.....	8	8%
Higher Saccharides	58	60%

INGREDIENTS

Malted Barley, Water

FLAVOR

Neutral at low usages levels

USAGE INFORMATION

Desired Color

<u>Increase</u> <u>Lovibond</u>	<u>Plato</u>	<u>Lbs/Gal</u>	<u>Lbs/Brl</u>	<u>OG</u> <u>Increase</u>
1.1	.026	.002	.07	.0001
2.3	.052	.004	.14	.0002
3.4	.077	.007	.21	.0003

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:

5727 50-pound multi-wall paper bag with polyliner

FEATURES & BENEFITS

- Maltoferm[®] A-6001 DME (dry malt extract) is 100% pure malted barley extract made from 100% malt and water
- Almost black in color, it is well suited as a colorant for beer
- Briess Malt & Ingredients Company is the only vertically integrated malting company in North America. That means we make our pure malt extracts from our own malt so you are assured of receiving only the fullest flavored, freshest, pure malt extracts for top brewhouse performance.

APPLICATIONS

- For major color adjustment, use up to 1 pound per bbl (there may be a slight flavor contribution at this usage level)
- Add A-6001 to the kettle for minor color adjustment
- A-6001 can be used to change beer styles from standard to amber or very dark