



Organic Black Malt now available from Briess

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CHILTON, WISCONSIN— Black Malt is now available as USDA Certified Organic from Briess Malt & Ingredients Co. of Wisconsin. The organic version of Briess Black Malt has the same characteristics as its conventional counterpart (500° Lovibond) and, like all Briess organic malts, is USDA Certified Organic.

The Briess Organics line now numbers 11 and includes 2-Row Brewers Malt, Munich Malt 10L, Carapils® Malt, Caramel Malt 20L, Caramel Malt 60L, Caramel Malt 120L, Extra Special Malt, Chocolate Malt, Black Malt, Roasted Barley, Maltoferm® 10000 LME, and Maltoferm® 10001 DME.

Briess malts are available to commercial breweries directly from Briess or through an authorized distributor, and to homebrew shops through authorized distributors. For a complete list of Briess distributors, visit www.BrewingWithBriess.com.

In 1990 the Briess malthouse in Chilton, Wisconsin, was certified to produce organic malt, making Briess the first malting company in the United States to become certified organic. Today all Briess manufacturing facilities are certified to produce organic ingredients. The company uses Oregon Tilth as its third party certifying agency. Briess is also a member of the Organic Trade Association.

Maltoferm® 10000 LME and Maltoferm® 10001 DME are organic malt extracts made in the U.S.A. in a fully automated, 500 barrel brewhouse. Briess is the only vertically integrated malting company in North America, which means it makes malt extract from its own malt for complete quality control. The Briess extraction facility is SAFE audited by the Food Processors Association and is certified as a food-grade facility.

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