Organic Maltoferm® 10000 LME

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** .................................................................79%
- **Fermentability** ..................................................75%
- **FAN (syrup As-is)** .............................................. 3500 ppm
- *Color (8º Plato) .......................................... 4.0º Lovibond

**CARBOHYDRATE PROFILE** (100g as-is) (Dry Basis)
- **Glucose** .............................................................. 10 .......... 13%
- **Maltose** .............................................................. 37 .......... 45%
- **Maltotriose** ....................................................... 11 .......... 14%
- **Higher Saccharides** ........................................... 14 .......... 19%

**BULK DENSITY AND VISCOSITY**
- **Temp (ºF)** Density (lbs/gal) Viscosity (Cp)
  - 80 11.78 12,000
  - 100 11.73 4,000
  - 120 11.67 1,500

**INGREDIENTS**
- Malt, Water

**FLAVOR**
- Malty

**USAGE INFORMATION**

<table>
<thead>
<tr>
<th>Desired O.G.</th>
<th>Plato</th>
<th>Lbs/Gal</th>
<th>Lbs/Brl</th>
<th>Color</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.020</td>
<td>5.1</td>
<td>0.55</td>
<td>17.0</td>
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<tr>
<td>1.030</td>
<td>7.5</td>
<td>0.82</td>
<td>25.3</td>
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<tr>
<td>1.040</td>
<td>10.0</td>
<td>1.10</td>
<td>34.0</td>
<td>5</td>
</tr>
<tr>
<td>1.050</td>
<td>12.3</td>
<td>1.36</td>
<td>42.3</td>
<td>6</td>
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<tr>
<td>1.060</td>
<td>14.7</td>
<td>1.64</td>
<td>51.0</td>
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</table>

**CERTIFICATION**
- Kosher : UMK Pareve
- Organic : USDA Organic

**STORAGE AND SHELF LIFE**
- Store at temperatures <90º F.
- Best if used within 24 months from date of manufacture.
- LME naturally darkens with age. Storing in a cool, dark location helps to minimize this effect.

**ITEM NUMBERS:**
- 5953 .......... 5-gallon, 60-pound food grade plastic pail
- 5950 ...... 55-gallon, 650-pound food grade plastic drums
- Call for # ..................................... 3,000-pound food totes

**FEATURES & BENEFITS**
- Organic Maltoferm® 10000 LME is a liquid, 100% pure malted barley extract made from Briess malt and water.
- Advantages of using extract in all grain brewing in a brewhouse include:
  - Save time
  - Increase capacity/boost productivity
  - Extends the brew size by adding malt solids to the wort
  - Boost gravity
  - Adjust color
  - Improve body and head retention
- Briess Malt & Ingredients Co 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**
- Organic Maltoferm® 10000 LME can be used in the production of all extract beer styles
- Organic Maltoferm® 10000 LME can be used in all grain brewing to adjust the color, flavor and gravity.