

Organic Maltoferm[®] 10001 DME

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	97%
Fermentability	75%
FAN (syrup As-Is)	4200 ppm
*Color (8° Plato)	4.0° Lovibond

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

Glucose	13	13%
Maltose	43	48%
Maltotriose	13	14%
Higher Saccharides	17	19%

INGREDIENTS

Briess Base Malt, Water

FLAVOR

Malty

USAGE INFORMATION

<u>Desired O.G.</u>	<u>Plato</u>	<u>Lbs/Gal</u>	<u>Lbs/Brl</u>	<u>Color</u>
1.020	5.1	0.45	13.9	3
1.030	7.5	0.66	20.6	4
1.040	10.0	0.89	27.7	5
1.050	12.3	1.11	34.4	6
1.060	14.7	1.34	41.5	7

CERTIFICATION

Kosher: UMK Pareve

Organic: USDA Organic

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:

5730 50-pound multi-wall paper bag with polyliner

FEATURES & BENEFITS

- Organic Maltoferm[®] 10001 DME is a dry, 100% pure malted barley extract made from Briess malts 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[®] 10001 DME can be used in the production of all extract beer styles
- Maltoferm[®] can be used in all grain beers to adjust color, flavor and gravity.