

MALTOFERM[®] ORGANIC 10001 DME

FEATURES & BENEFITS

Produced in the U.S.A.

This 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 SRM

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

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

BULK DENSITY AND VISCOSITY

Temp (°F)	Density (lbs/gal)	Viscosity (cP)
80	11.78	12,000
100	11.73	4,000
120	11.67	1,500

ITEM NUMBER

572850-pound multi-wall paper bag with polyliner

APPLICATIONS

Use in the production of all extract beer styles
Use in all grain brewing to adjust color, flavor & gravity

CERTIFICATION

Organic: USDA Certified Organic
Kosher: UMK Pareve

MALT STYLE

Liquid malt extract

SENSORY CHARACTERISTICS

Color.....Free flowing golden powder
Flavor.....Malty

USAGE INFORMATION

Desired O.G.	Plato	Lbs/Gal	Lbs/Br	Color
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

STORAGE AND SHELF LIFE

Store in a temperate, low humidity, pest free environment at temperatures of <90 °F. Improperly stored extracts are prone to loss of freshness.
Unopened bags best if used within 24 months from date of manufacture.
Product is hygroscopic.
Storing open bags is not recommended.

CHARACTERISTICS

- Powder, 100% pure organic 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.