

**PRODUCT INFORMATION
& TYPICAL ANALYSIS**

BriesSweet™ Tapioca Syrup 45DE High Maltose

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)..... | Very low |
| *Color (8° Plato) | 1.0° Lovibond |

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

| | | |
|--------------------------|----|----|
| Glucose | 8 | 10 |
| Maltose..... | 36 | 45 |
| Maltotriose..... | 14 | 17 |
| Higher Saccharides | 20 | 25 |

BULK DENSITY AND VISCOSITY

| Temp (°F) | Density (lbs/gal) | Viscosity (cP) |
|-----------|-------------------|----------------|
| 80 | 11.89 | 25,000 |
| 100 | 11.84 | 9,000 |
| 120 | 11.78 | 2,500 |

INGREDIENTS

Tapioca Starch, Water

FLAVOR

Neutral

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 | 0.54 | 16.8 | 0.5 |
| 1.030 | 7.5 | 0.81 | 25.0 | 0.75 |
| 1.040 | 10.0 | 1.08 | 33.6 | 1 |
| 1.050 | 12.3 | 1.35 | 41.7 | 1.25 |
| 1.060 | 14.7 | 1.62 | 50.4 | 1.5 |

CERTIFICATION

Kosher : UMK Pareve

STORAGE AND SHELF LIFE

Store at temperatures <90° F.

Best if used within 24 months from date of manufacture.

ITEM NUMBERS:

| | |
|------------|--|
| 6198 | 5-gallon, 60-pound food grade plastic pail |
| 6197 | 55-gallon, 650-pound food grade plastic drum |
| 6196 | 3,000-pound food grade tote |

FEATURES & BENEFITS

- BriesSweet™ Tapioca Syrup 45 High Maltose is a liquid adjunct made from tapioca starch
- Produced in a state-of-the-art, five-vessel brewhouse using an all-natural, enzyme-based brewing process
- As an alternative to traditional liquid adjuncts, it provides fermentable and unfermentable sugars
- Gluten free, hypo allergenic, non-GMO

APPLICATIONS

- It has almost no flavor or color and can be used in any recipe as a unique liquid adjunct to boost initial gravities while increasing overall brewing capacity.