

PRODUCT INFORMATION SHEET

Maltoferm® 10000 Liquid (Malt Extract)

FEATURES & BENEFITS

100% pure malt extract
 Nondiastatic
 Kosher Certified, non-GMO ingredient for a clean label
 Made with no artificial colors, additives or preservatives

APPLICATIONS

Bagels | Bars | Beverages | Bakery | Cereal & Granola
 Confections | Crackers | Dairy | Desserts | Dressings
 Extruded Foods | Growth Media | Pizza Crust
 Pretzels | Sauces | Snacks

Maltoferm® 10000 Liquid is a 100% pure malted barley extract made by an all-natural process. Maltoferm® 10000 Liquid provides valuable nutritive carbohydrates, proteins, and free amino nitrogen as well as vitamins and minerals. One of the most nutritious of all sweeteners, it is an excellent growth media for cultures and fermented foods and beverages. It acts as a natural bulking agent and binder in bars and extruded foods and enhances body and viscosity in liquid syrups and sauces. Maltoferm® 10000 Liquid improves browning and volume in baked goods. The sweet malty flavor can be used to mask off bitter notes and can enhance mocha, chocolate, and cocoa flavors.

TYPICAL ANALYSIS

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.

SENSORY CHARACTERISTICS

Appearance.....Amber to brown liquid
 Color40° Lovibond
 FlavorSweet, Malty
 Sweetness (15% DS, 15 °C, Sucrose Scale).....60
 AromaMalty

PHYSICAL AND CHEMICAL PROPERTIES

pH (10% solution)5.5
 Carbon SIRA (δ¹³C 0/00).....Less than -26

INGREDIENTS

Malted Barley, Water

CERTIFICATION

Kosher: UMK Pareve
 SQF Certified

STORAGE AND SHELF LIFE

Store at temperatures <90° 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.

CUSTOMIZED TO YOUR SPECIFICATION

Please contact info@briess.com for minimum orders and lead times that may apply to this and other Briess specialty ingredients, and for more information about customizing this ingredient to your specification

ITEM NUMBERS:

5822.....5-gallon, 60-pound food grade plastic pail
 5819.....55-gallon, 650-pound food grade plastic drum

NUTRITIONAL INFORMATION / 100G

Calories.....	310
Amount	%DV
Total Fat.....0g	0%
Saturated Fat.....0g	0%
Trans Fat.....0g	
Cholesterol.....0mg	0%
Sodium.....80mg	3%
Total Carbohydrate.....71g	24%
Dietary Fiber.....<1g	0%
Total Sugars.....46g	
Added Sugars.....46g	
Protein.....6g	
Vitamin D.....0mg	
Calcium.....38mg	4%
Iron.....0.5mg	3%
Potassium.....330mg	9%
(Based on 2,000-calorie diet.)	

INTENDED USE

The intended use of this product is as an ingredient and may be used in finished food or beverage applications. The product has been processed to control hazards that would be of a food safety concern.

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CARBOHYDRATE PROFILE

(100g as-is) (Dry Basis)

Glucose	10.....	13%
Maltose	36.....	47%
Maltotriose	10.....	13%
Higher Saccharides	15.....	19%

TYPICAL MICROBIAL VALUES

(per gram)

Standard Plate Count	<5000
Yeast	<100
Mold	<100
Coliform.....	<10

BULK DENSITY AND VISCOSITY

Temp (°F)	Density (lbs/gal)	Viscosity (cP)
80	11.78	5,100
100	11.73	2,500
120	11.67	1,000