

GLUTEN-FREE MALT EXTRACT SUBSTITUTE

BriesSweet™ *White Sorghum Syrup*



Available in two dextrose equivalents:

✓ *BriesSweet™ White Sorghum Syrup 45DE High Maltose*

✓ *BriesSweet™ White Sorghum Syrup 60DE*

BriesSweet™ White Sorghum Syrup offers a gluten-free solution to the challenge of browning cereals, crackers, snack foods, particulates, baked goods and other foods that are formulated gluten-free. Enzymatically produced from the starchy heads of the grain, not the cane, of the sorghum plant, BriesSweet™ White Sorghum Syrup is a gluten-free natural sweetener substitute for malt extract that contains the same reducing sugars and amino acids to promote browning. A natural sweetener with large amounts of maltose, it was originally developed by Briess for the production of gluten-free beer. The new application of BriesSweet™ White Sorghum Syrup as a browning agent in foods greatly expands the capability of formulators to develop more visually eye appealing gluten-free foods. BriesSweet™ Sorghum Syrups match the carbohydrate profile of malt extracts and have very similar characteristics such as moderate, long lasting sweetness, humectancy and medium viscosity. Call Briess today to learn how all-natural BriesSweet™ White Sorghum Syrup can help solve your formulating challenges and achieve label claims for many foods and beverages, gluten-free or otherwise.



Features:

Produced from the grain, not the cane, of the sorghum plant
Gluten-Free - Hypoallergenic - Enzyme Produced
100% Pure Grain Sorghum - Low to Medium Sweetness
All-Natural - Non-GMO - Kosher Certified

Functions:

Promotes Browning - Improved Fermentability
Natural humectant to extend shelf life
Long lasting sweetness
Binder - Bodying Agent - Viscosity

Applications:

Bars - Baked Goods - Beverages - Cereals - Confectionery
Frozen Desserts - Granola - Particulates