

BriesSweet™ Tapioca Syrup 45DE High Maltose

FEATURES & BENEFITS

- Multifunctional natural sweetener
- Pure, non-GMO ingredient for a clean label
- Gluten free and hypoallergenic
- Made with no artificial colors, additives or preservatives

APPLICATIONS

- Gluten Free Foods and Beverages
- Bars | Bagels | Beverages | Bakery | Cereal & Granola
- Confections | Crackers | Dairy | Desserts
- Sauces & Condiments

BriesSweet™ Tapioca Syrup 45DE High Maltose is a pure, all natural enzyme-produced high maltose tapioca syrup. With large amounts of the disaccharide maltose, BriesSweet™ Tapioca Syrup 45DE HM is a good functional substitute for sucrose in dairy and baking applications when less sweetness is called for. It also serves as a replacement for malt extract when lower flavor and color are desired. It provides excellent protection from moisture absorption and crystallization in confections, ice cream, glazes, cereals and baked goods. The lingering sweetness of BriesSweet™ Tapioca Syrup 45DE HM helps with flavor masking. Acts as a natural humectant to extend shelf life.

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..... Mostly Clear Liquid
 ColorLight Golden
 FlavorNeutral
 Sweetness (15% DS, 15 °C, Sucrose Scale)..... 55
 AromaNeutral

PHYSICAL AND CHEMICAL PROPERTIES

pH (10% solution) 5.5
 Dextrose Equivalent.....45
 Carbon SIRA (δ¹³C 0/00)..... Less than -24

INGREDIENTS

Tapioca

CERTIFICATION

Kosher: UMK Pareve
 SQF Certified

STORAGE AND SHELF LIFE

Store in a cool, dry location
 Best if used within 24 months from date of manufacture.

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:

6198..... 5-gallon, 60-pound food grade plastic pail

NUTRITIONAL INFORMATION / 100G

Calories.....	310
	Amount %DV
Total Fat	0g 0%
Saturated Fat.....	0g 0%
Trans Fat.....	0g
Cholesterol	0g 0%
Sodium	100mg 4%
Total Carbohydrate	78g 26%
Dietary Fiber	<1g 0%
Total Sugars.....	42g
Added Sugars.....	42g
Protein.....	<1g
Vitamin D.....	0mg 0%
Calcium.....	20mg 2%
Iron.....	0.6mg 3%
Potassium	20mg 1%
(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.

Rev: August 27, 2018

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

Glucose	6.....	7%
Maltose.....	36.....	45%
Maltotriose	13.....	16%
Higher Saccharides	23.....	29%

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	11.89	25,000
100	11.84	9,000
120	11.78	2,500