To craft brewing’s recent resurgence, more people now know about malt, and most recognize this ingredient as intrinsically nutritious. Now, there’s science to prove it.

The company recently had the antioxidant properties of malt extract measured by Jin Ji, PhD, chief technology officer of Brunswick Laboratories, using an oxygen radical absorbance capacity (ORAC) assay. Results found that it contributes protection against several types of radical groups, with highest efficiency against singlet oxygen and hydroxyl radicals. It also possesses activity against peroxyl radicals and superoxide anions.

Jeff Casper, technical consultant and principal of Mill City Food Solutions and former Cargill scientist, oversaw this project. "Barley contains significant amounts of natural phytochemical antioxidants in the form of phenolic compounds, " he said. "These are the same compounds that are associated with whole-grain health. Many of these compounds, including ferulic acid, have been shown to have antioxidant capacity in the body."

"For the benefits of these compounds to be fully realized in the body, they need to be easily absorbed, " Mr. Casper continued. "The sprouting and malting process releases these compounds from the fibers in which they are bound in the husk and aleurone layer of the seed, making them solvent and bioavailable. Also, the malting process releases bound minerals, increasing their bioavailability."

Under the Food and Drug Administration's new labeling rules, malt is considered an “added sugar” to be disclosed on the Nutrition Facts Panel. Yet the sugar is mostly maltose and less than 1% fructose.

Mr. Kappas noted that Malt Products malt extracts are made at the company’s Dayton, OH, plant. All are GRAS and kosher, and the extracts are non-GMO certified. The company offers organic styles certified by Oregon Tilth. For specs detailing malt extract, visit www.maltproducts.com.
MALT

LIQUID - Nondiastatic Malt
- Malt Extract, #102 - Golden
- Malt Extract, #103 - Rich Brown
- Malt Syrup, #100 - Golden
- Malt Syrup, #101 - Rich Brown

LIQUID - Diastatic Malt - active enzymes
- #100D - Golden - 20° Lintner
- #100HD - Golden - 60° Lintner
- Malt Extract - 60° Lintner

SPRAY DRIED MALT
- Malt Extract - Golden, Amber
- Malt Powder, #87 - Light
- Malt Powder, #87DK - Medium
- Extra Sweet Malt Powder, #107 - Light

DRY – Diastatic Malt - active enzymes
- #89DP – 20° or 60° Lintner
  (A blend of malted barley flour, wheat flour, and dextrose…
  an excellent dough enhancer.)
- Malted Barley Flour – 160° - 220° Lintner

SPECIALTY PRODUCTS
- Black Malt, dry or liquid (a natural colorant)
- Bagel Best Malt™, (Specially blended malt for bagels)
- Pizza Perfect Malt™, (Specially blended malt for pizza crusts)
- Grainulose™ – Co-extracts of Malt with Oat, Rye, Rice or Wheat
- Caramel Color

RICE SYRUP
- 30, 42, 60DE

TAPIOCA SYRUP
- 30, 42, 60DE

AGAVE
- Agave Nectar

OAT SYRUP
- Liquid or Dry

CORN SWEETENERS
- Corn Syrup Solids
- Corn Syrups 25, 42, 60DE
- High Fructose Corn Syrup 42, 55
- Dextrose - dry
- Crystalline Fructose

HONEY
- Liquid Light Amber Honey
- Dry Honey
- HoneyPlus™
- GMO free HoneyPlus™

SUGAR CANE MOLASSES

PREMIUM BLEND SUGAR CANE MOLASSES
- #715 - Rich Brown Hue
- #720 - Golden Brown Hue
- #732 - Light Golden Brown Hue

TRADITIONAL BLEND SUGAR CANE MOLASSES
- #645 - Dark Hue
- #677 - Rich Brown Hue

MOLASSES FOR BROWN SUGAR
- #510 - Golden Brown Hue
- #520 - Rich Brown Hue
- #530 - Dark Brown Hue

DRIY MOLASSES
- #175 - Spray Dried
- #180 - Drum Dried

INVERT SYRUPS (Sugar Cane Based)
- Nuvert™ Medium - 50% inverted
- Nuvert™ Full
- Nuvert™ Congealed - Full invert with a milky texture

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Most products available certified organic