

PRODUCT INFORMATION & TYPICAL ANALYSIS

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Clarified Brown Rice Syrup 42DE

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	78%
Fermentability	70%
FAN (syrup As-Is)	200
*Color (8º Plato)	2.0° Lovibond

CARBOHYDRATE PROFILE	(100g as-is)	(Dry Basis)
Glucose	4	5%
Maltose	36	45%
Maltotriose	15	19%
Higher Saccharides	23	29%

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

Brown Rice, Water

FLAVOR

Neutral

USAGE INFORMATION

Desired O.G.	<u>Plato</u>	Lbs/Gal	Lbs/Brl	<u>Color</u>
1.020	5.1	0.54	16.8	1.0
1.030	7.5	0.81	25.0	1.5
1.040	10.0	1.08	33.6	2.0
1.050	12.3	1.35	41.7	2.25
1.060	14.7	1.62	50.4	2.50

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:

6810	5-gallon, 55-pound food grade plastic pail	
6531	55-gallon, 650-lb food grade plastic drums	s

FEATURES & BENEFITS

- Clarified Brown Rice Syrup 42DE is a concentrated wort made from 100% brown rice
- Provides proteins and amino acids necessary for yeast nutrition, head retention and body
- · Almost no flavor or color
- Gluten free, hypo allergenic, non-GMO

APPLICATIONS

- Use as a unique liquid adjunct in any recipe to boost initial gravities and increase brewing capacity
- Use as a unique liquid adjunct to provide fermentable and unfermentable sugars
- Use for 100% extract brewing to produce rice beer (sake)
- Use with concentrate worts to in almost any beer style

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