Malt Extract is *NOT* an Empty Sugar

Malt has 3 to 7 Times the Antioxidant Power of Fresh Broccoli

Malt's nutritional benefits have been forgotten:

Historically, Malt has been known for its nutritional properties, and is still one of the most popular and widely recognized nutritional ingredients in food products from around the world. It's commonly added to pretzels, artisan breads, bagels, breakfast cereals, malted milk shakes, and chocolate coated confections. Over the years though, these benefits have been forgotten, and Malt has been formulated out of many products in favor of less expensive sweeteners.

Malt extract contains many wonderful vitamins, minerals and amino acids. In fact, it is a good source of dietary silicon (important for bone health), B complex vitamins, and micro minerals such as Magnesium, Manganese and Selenium.

Malt Extract has 3 to 7 times the Antioxidant power of Fresh Broccoli!!

Malt Products Corporation recently had the antioxidant properties of Malt Extract measured by Brunswick Labs, using an ORAC assay (Oxygen Radical Absorbance Capacity). As shown in the table below, Malt Extract contributes protection across 4 of the 5 radical groups. Consumed on an 'as is' basis, Malt Extract contributes 3 to 7 times the antioxidant protection of fresh broccoli.

	Freeze Dried Broccoli 100% Solids	Water Adjusted Broccoli 10% Solids	ME 80% Solids*	Dry Basis ME Adjusted	% of Moisture Free Broccoli	Dry Basis Comparison	As-is ME vs Water Adjusted Broccoli
Peroxyl Radicals	155	16	47	59	30%	38%	303%
Hydroxyl Radicals	396	40	154	193	39%	49%	389%
Peroxynitrite	7	1	3	4	43%	54%	429%
Superoxide Anion	73	7	52	65	71%	89%	712%
Singlet Oxygen	269	27	229	286	85%	106%	851%
TOTAL ORAC	**899**	**90**	**485**	**606**	**54%**	**67%**	**539%**

(*) **Released on behalf of Brunswick Laboratories by Jin Ji, Ph.D., Chief Technology Officer**

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