

Molasses

Production Definition

Molasses is made from pure cane sugar. This un sulphured, rich amber brown molasses is mildly sweet and refined through a unique process which lends a distinctive golden brown color. Molasses is a food grade product with humectants and masking properties that can be used in a variety of baked goods, confections, cereals, and processed foods that need the characteristic color and flavor of molasses.

Typical Compositional Range¹

Percentage

| | |
|--------------------------|----------------|
| Total Solids (Brix)..... | 79 - 81 |
| Sucrose (Wet Basis)..... | 25 - 41 |
| Invert (Wet Basis)..... | 30 - 37 |
| Total Sugars..... | 55 - 74 |
| Sediment..... | #32 Coarse Max |
| pH..... | 5.0 - 6.0 |
| Color..... | Medium Brown |
| Ash..... | 8.5% Max |

Microbiological Analysis

| | |
|----------------------------|-----------|
| Standard Plate Count | < 3,000/g |
| Coliform..... | < 5/g |
| Yeast & Mold..... | <50/g |
| Salmonella | negative |
| E. Coli | negative |
| Coagulase-positive | |
| Staphylococci..... | negative |
| Sulphites..... | < 10 ppm |

Ingredient Statement

“Cane Refinery Syrup or Molasses”.

Production Applications and Functionality

Confection, Baked Goods, Cereals and Processed Foods

Storage & Shipping

Shelf life is typically 6 months for properly sealed containers if kept cool (50 – 80 deg F) and dry (less than 70% humidity).

Packaging

Product is packaged in plastic containers or drums.

The information contained herein is, to the best of our knowledge, correct. No warranties, expressed or implied, are made. This information is offered solely for your investigation, verification, and consideration. It is suggested that you evaluate the product prior to use in production.