



5768 Sweeteners Blvd • Lakeville, NY 14480
Phone 585-346-2318 • Fax 585-346-2310
www.ingredientsplus.com

BLACKSTRAP MOLASSES, a food grade product, is filtered and stored in our Lakeville, New York facility. This product is handled in accordance with Current Good Manufacturing Practices and complies with the Federal Food Drug and Cosmetic Act and all other FDA regulations as well as any applicable state statutes and regulations.

BLACKSTRAP MOLASSES

This is a food grade product that is blended with the flavor, strength, and aroma of quality refined molasses. This product can be used in bakery, confectionery, cookies, baked beans, syrups, sauces, peanut butter, and toppings applications

REPRESENTATIVE PROPERTIES:

Brix (% Solids)	78-80	Hydrometer
% Total Sugars (dry basis)	44-70	
% Invert (dry basis)	8-26	
% Ash (wet basis)	12 max	
pH	4.5-6.5	1:1 dilution

Microbiology Analysis:

Total Plate Count	5000 cfu/g max
Yeasts	500 cfu/g max
Moulds	50 cfu/g max
Salmonella	absent in 25 grams

PRODUCT STORAGE:

Product use is recommended within 60 days of delivery date from tanks with head space protected by U.V. Lamps and filtered forced circulating air..

The above specifications are merely typical guides. No warranty is expressed or implied as to suitability for a particular application. The information is to the best of our knowledge, true and accurate.