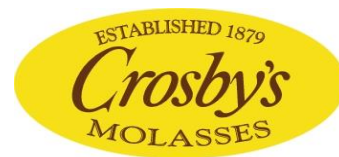


# Crosby Molasses

## COMPANY LIMITED



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## FANCY MOLASSES

**Description:** Fancy molasses is the pure juice of sugar cane, condensed, inverted and purified. There are no additives or preservatives. It is a pure product. Fancy Molasses contains no added sulfates or sulfites. 100% Pure Fancy Molasses.

**General Uses:** Delicious in baked goods, main dishes or straight from the container as a table syrup, on toast, pancakes, waffles, stir-frys, etc.

**Flavour enhancer:** This wonderful, natural, inexpensive flavour enhancer masks bitter notes, enhances flavours, blends and rounds out herb and spice notes. It is the secret ingredient that adds that 'Je ne sais quoi' that changes a good recipe to a superb recipe.

**Colourant:** A natural colourant of great stability, its liquid consistency eliminates lumping and clumping, making it an ideal substitute for brown sugar, artificial brown colour, cocoa powder, butterscotch, caramel etc.

**Sweetener:** In confectionary products and baked goods, in addition to providing flavour and colour, the high invert sugar content of the molasses helps limit crystallization of the sugars.

**Humectant:** It prolongs the shelf life of baked goods by retaining moisture.

**Leavening agent:** The natural acids in molasses react with baking soda to evolve gas, enhancing the spring and texture of baked goods.

### SPECIFICATIONS

Meets the **Standard of Identity** in the FOOD AND DRUG act section B.18.009

#### **Chemical Analysis:**

Total solids as Brix:	78-80	ICUMSA
Moisture (%):	16-25	AOAC 31.009
Total sugars (%):	65-75	AOAC 31.079
Invert sugars (%):	30-40	AOAC 31.086
Sucrose (%):	33-43	AOAC 31.009
Ash (%) (Sulfated):	3 max.	AOAC 31.014
pH (1:1 dilution):	4.5-6.0	METER

**Functional:**

Odour: Ethereal or fruity.  
Clarity: Translucent in direct sunlight.  
Colour: Reddish brown with a characteristic brilliance.  
Flavour: Characteristic sweet tangy taste.

**Microbiological:**

Aerobic Plate Count: less than 5000/gram  
Yeast: less than 500/gram  
Mould: less than 500/gram

**Storage requirements:** 10 to 21°C under reasonably steady conditions of temperature & humidity.

**Shelf Life:** 18 months

**This product is certified KOSHER.**

**Ingredient List:** Fancy Molasses

**Country of Origin:** Guatemala