



CROSBY'S FANCY MOLASSES

January 17th 2011

Revision # 1

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. **Crosby's Fancy Molasses contains no added sulfates or sulfites (<10ppm naturally occurring).**
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.

Because of its natural colour, stability and flavour enhancing properties, it is often found in a number of familiar foods such as:

Baked beans	Meat Sauces	BBQ Sauces
Cookies	Mince Meat	Table syrups
Brown Bread	Ginger Breads	Muffins
Confections	Speciality Breads	

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)	3.0 max	AOAC 31.014
pH (1:1 dilution)	4.5-6.0	METER
Specific Gravity (approx.)	1.402	Kg/L

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

Listeria, S. Aureus, E. Coli, Coliforms not applicable.

Storage requirements:

10 to 21°C (50°F to 70°F) under reasonably steady conditions of temperature & humidity.

Shelf Life:

18 months

Sizes available:

Available in various retail packages as well as plastic jugs, pails, drums, totes and tank trailer loads for the food service and industrial markets.

This product is certified KOSHER.

Canadian Food And Drug Ingredient List: Fancy Molasses

Mélasse qualité fantaisie

USA Ingredient list: Molasses

Lot code Interpretation: YYMMDD Date of production for pails, BB/MA YYYYMMDD for jugs.

Country of Origin: Guatemala

QC/QA Manager: _____

SPECIFICATIONS

Crosby Molasses Co. Ltd.

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