



LIGHT MOLASSES

Description: Crosby's Fancy Molasses has been re-blended to have 40% fewer calories than our regular Fancy Molasses.

Contains no added sulfates or sulfites.

General Uses:

Recipes made with Lite Molasses have a more subtle flavour, and are lighter in colour. Cookies are slightly softer, while breads are more crusty than those made with regular molasses. Delicious in baked goods or straight from the container as a table syrup for pancakes or waffles. Use this wonderful molasses as a topping on bread, biscuits or toast.

Colourant:

Crosby's Lite Molasses is slightly lighter in colour than our regular molasses. Its golden-brown hue makes it an ideal substitute for brown sugar, artificial brown colour, caramel, etc. Its silky smooth texture eliminates clumping problems inherent with some dry colourants.

Sweetener:

Lite Molasses is an excellent sweetener, and contains 40% less sugar than our regular Fancy Molasses. This is done without the use of artificial sweeteners.

Leavening Agent:

The natural acids in molasses react with baking soda to evolve gas, which enhances the spring and texture of baked goods.

Use Crosby's Lite Molasses in all your favourite molasses recipes and contact us for other LITE recipes. Use it in these classic comfort foods, or add some zip to your new recipes:

Barbecue Sauces	Stir Fry Sauce
Vegetable Dip	Specialty Breads
Table Syrup	Ginger breads
Meat Sauces	Garlic Sauce
Cookies	Mince meat
Banana Bread	Frostings

SPECIFICATIONS

Chemical Analysis:

Total Solids as Brix	67.5-71
pH (1:1 dilution)	5.0 – 5.5
Viscosity (cps @ 20°C)	600-1000
Sulphur dioxide (%)	0.0
Artificial Sweetener (%)	0.0

Microbiological Analysis:

Aerobic Plate count	less than 1000/gram
Yeast	less than 100/gram
Mould	less than 100/gram
Salmonella	negative / 100 grams

Functional Properties:

Aroma:	Etherial or fruity.
Clarity:	Translucent in direct sunlight.
Texture:	Silky smooth, similar to maple syrup in thickness.
Colour:	Reddish brown with a characteristic brilliance.
Flavour:	Characteristic sweet tangy taste.

Storage Requirements:

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

Shelf Life: 18 months

This product is certified KOSHER - Pareve.

Ingredients:

Crosby's Fancy Molasses, polydextrose, water, glucose-fructose, potassium sorbate, sodium carboxymethylcellulose, citric acid.

Packaging Sizes Available: Available in 675 PURE PAK containers that complies with the US FDA standards of Fabrication of Single Service Containers and Closures.

QC/QA Manager: _____

Crosby Molasses Co. Ltd.

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