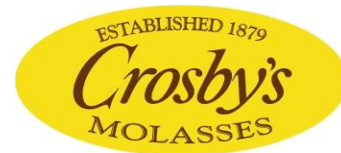


Crosby Molasses

COMPANY LIMITED



P.O. BOX 2240
SAINT JOHN NB CANADA
E2L 3V4
TEL: 506-634-7515 FAX: 506-634-1724
EMAIL: crosbys@crosbys.com
<http://www.crosbys.com>

COOKING MOLASSES – RETAIL

Description: Cooking molasses is the residual liquid food obtained in the manufacturing of raw sugar. The cane juice, after having been purified, is concentrated into a thick mass. At the end of the process the resulting molasses is very dark and has a robust, somewhat bitter-tart flavour.

Contains no added sulfates or sulfites.

General Uses:

The unique flavour of this molasses adds zest to a wide variety of cooking and baking projects.

SPECIFICATIONS

Meets the Standard of Identity in the Food and Drug Act section B. 18.011.

Chemical Analysis:

Total solids as Brix:	78 - 80.5
Moisture (%):	16 - 25
Total sugars (%):	45 - 64
Invert sugars (%):	10 - 25
Sucrose (%):	25 - 42
Ash (%) (sulphated):	11 max
pH (1:1 dilution):	4.5 - 6.5

Functional Properties:

Odour:	Slightly acid, sweet.
Clarity:	Opaque.
Colour:	Dark brown to black.
Flavour:	Bitter sweet, slight liquorice.

Microbiological Analysis:

Aerobic Plate Count:	less than 50,000/gram
Yeast:	less than 500/gram
Mould:	less than 500/gram

Storage requirements:

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

Shelf Life: 18 months

This product is certified Kosher – Pareve.

Ingredient List: Cooking Molasses

Country of Origin: Guatemala