



The Sweet Taste of Tradition

GOOD FOOD, INC.

PURITY, QUALITY, AND TRADITION

GOLDEN · BARREL BAKING PRODUCTS

Organic Molasses

PRODUCT SPECIFICATIONS

Specifications:

Physical Properties

Color	Dark brown
Texture	Free flowing liquid
Flavor	Robust

Chemical Properties

pH	5.0 - 6.5
Brix, %	79.0 – 80.0
Ash, %	14.0 - 18.0
Invert Sugars, %	4.0 - 12.0
Total Sugars, %	32.0 - 50.0
Sucrose, %	28.0 - 38.0

Microbiological Characteristics:

Total Plate Count	<5000/g
Mold	<200/g
Yeast	<200/g
Coliforms/g	<10
E.coli/30g	negative
Salmonella sp./100g	negative

Packaging:

Pail	59 lbs.
Drum	644 lbs.
Tote	3000 lbs.
Tanker	45,000-48,000 lbs

Ingredient: Organic Blackstrap Molasses

Shipping Temperature: 50-75F

Storage: Recommended handling and storage temperature for molasses and molasses blends is between 50°F and 75°F. Best results are obtained if conditions of temperature and humidity are reasonably constant.

Shelf Life: Recommended shelf life for molasses and molasses blends is up to 6 months for bulk containers. Shelf life for retail packaging is 4 years.

Treatment: Blackstrap molasses is not treated in any way with irradiation, steam, ethylene oxide or other similar process.

Kosher: Certified 

Organic Certifier: QAI



Date Issued: 09/22/20
Supersedes: 01/11/18
Revision: 4
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