



*The Sweet Taste of Tradition*

# GOOD FOOD, INC.

PURITY, QUALITY, AND TRADITION

## GOLDEN · BARREL BAKING PRODUCTS

### Blackstrap Molasses

Used in baking as a sugar substitute and as a healthy supplement, blackstrap molasses is slightly more nutritious than other varieties and has an intense robust flavor and dark color. Golden Barrel Blackstrap Molasses is unsulfured and a good source of natural iron, calcium, magnesium, and potassium.

#### **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, %	10.0 - 15.0
Invert Sugars, %	6.0 - 22.0
Total Sugars, %	45.0 - 60.0
Sucrose, %	30.0 - 46.0

##### 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
Gallon	11.7 lbs.
Quart	2.92 lbs.
Pint	1.46 lbs.


**Ingredient:** 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 and 4 years for retail size containers.

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

**Kosher:** Certified 

**Non-GMO Project Verified**



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PRODUCT SPECIFICATIONS