



GRANDMA 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 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 | |
| Confections | Specialty Breads | |

SPECIFICATIONS

Meets the **Standard of Identity** in the FOOD AND DRUG act section B.18.009

Chemical Analysis:

| | |
|----------------------------|------------|
| Total solids as Brix | 78-80 |
| Moisture (%) | 16-25 |
| Total sugars (%) | 65-75 |
| Invert sugars (%) | 30-40 |
| Sucrose (%) | 33-43 |
| Ash (%) (Sulfated) | 3.0 max |
| pH 1:1 dilution | 4.5-6.0 |
| Specific Gravity (approx.) | 1.402 Kg/L |

Functional:

Odour: Ethereal or fruity. No mustiness.
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 |
| Salmonella | negative/100 grams |

Storage requirements:

50°F to 70°F under reasonably steady conditions of temperature & humidity.

Shelf Life:

18 months

This product is certified Kosher.

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.

Grandma Food Products

Product Data Sheet (PDS) FEB 07



Product of Guatemala

Ingredient: Fancy Molasses

Grandma Food Products

P. O. Box 2240, Saint John, NB E2L 3V4 Tel: (506) 646 6650 / Fax: (506) 634-1724
email grandma@grandmamolasses.com
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