

Description: Prepared from refiners syrup and cane mill molasses into a free flowing powder that contains no starch carriers or flow agents.

Physical Properties					
Appearance	Light brown powder.	Method: Visual observation			
Size	Maximum 60% + US #50 Screen				
Size	Maximum 65% - US #100 Screen				
Size	Maximum 1% + US #30 Screen				
Organoleptic Properties					
Flavor	Sweet.	Method: Organoleptic analysis			
Microbiological Properties					
Standard Plate Count	Maximum: 10,000 cfu/g	Method: FDA BAM or AOAC equivalent			
Coliform	Maximum: 100 MPN/g	Method: FDA BAM or AOAC equivalent			
Yeast	Maximum: 1,000 cfu/g	Method: FDA BAM or AOAC equivalent			
Mold	Maximum: 1,000 cfu/g	Method: FDA BAM or AOAC equivalent			
E. Coli	<10 cfu/g or $<$ 3 MPN/g	Method: FDA BAM or AOAC equivalent			
Salmonella	NEG/25g	Method: FDA BAM or AOAC equivalent			
Packaging, Labeling, Storage					
Packaging	Poly bag in box, food grade paper bag	, or to customer specification			
Receiving Conditions	Product should be shipped and handled in a sanitary manner.				
Storage Conditions	Store in a dry, cool place.				
Shelf Life	36 months (under optimum storage conditions).				
Other					
Gluten Status	This product (and if applicable its ingredients) by nature does not contain the gluten proteins found in wheat, rye or barley. This product has not been tested to verify gluten levels less than 20 ppm.				
Natural Status	This product is a 100% pure, natural substance. It does not contain any artificial, synthetic or natural identical additives.				
BE Status	This product does not contain bioengineered ingredients.				



Vegan Status This product and/or its components does not meet the definition for

vegan.

Halal Status This product does not contain alcohol, natural L-cysteine extracted from

hair or feathers, animal fats and/or extracts, bloods of any origin, blood plasma, pork and/or other meat by-products & alcohol is not used as a

processing aid.

SDS Waiver To the best of our knowledge this product is non-hazardous and not

subject to the requirements of 29 CFR 1910.1200. Although this product does not require specific hazard precautions, users should take care to

minimize personnel exposure and workplace contamination.



ALLERGEN STATEMENT

"Q #1: Does the item above contain any of the following allergens or their derivatives?"		"Q #2: Is the item above produced on equipment that comes in contact with any of the following allergens?"		"Q #3: Is the item above produced in a facility that uses or processes these allergens?"		ALLERGENS
YES	NO	YES	NO	YES NO		
	Х	Х		X		MILK
	Х	X		X		EGGS
	Х	Х		X		SOYBEANS
	Х	X		Х		WHEAT
	Х		Х		Х	PEANUTS
	Х	X		Х		TREE NUTS
	Х		Х		Х	FISH
	Х		Х		Х	CRUSTACEAN SHELLFISH
	Х	Х		Х		SESAME
	Х	Х		Х		MUSTARD
	Х	Х		Х		ADDED SULFITES

Equipment is cleaned and sanitized between production runs to prevent allergens from contaminating non-allergenic products.



Ingredient Statement			
Refiners syrup, cane molasse	es.		
Product Certifications			
Certified Kosher Parve			
Proximate Analysis			
Protein	0.00	g	
Carbohydrate	97.50	g	
Moisture	1.00	g	
Ash	1.50	g	
Fat	0.00	g	
Nutritional Analysis			
Serving Size	100.00	g	
Calories	390.00		
Total Fat	0.00	g	
Saturated Fat	0.00	g	
Trans. Fat	0.00	g	
Cholesterol	0.00	mg	
Sodium	97.40	mg	
Total Carbohydrates	97.50	g	
Dietary Fiber	0.00	g	
Sugars	92.00	g	
Protein	0.00	g	
Vitamin A	0.00	IU	
Vitamin C	0.00	mg	
Calcium	229.00	mg	
Iron	1.70	mg	
Added Sugars	92.00	g	
Vitamin D	0.00	mcg	
Potassium	522.00	mg	



MOLASSES POWDER

Our Molasses Powder provides a convenient way to incorporate the natural, smoky, sweetening power of molasses without the sticky storage and application.

- · Sweet, molasses flavor
- · Light brown
- Granulated powder
- · All natural

Nutrition Facts

servings per container Serving size 2 tsp (8g)

Amount	per	serving
Calc	ri	es

30

Calories	
% Dai	ly Value*
Total Fat 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium _{10 mg}	0%
Total Carbohydrate 8 g	3%
Dietary Fiber _{0 g}	0%
Total Sugars 7 g	
Includes 7 g Added Sugars	14%
Protein 0 g	
Vitamin D 0.0 mcg	0%
Calcium 18.3 mg	0%
Iron 0.1 mg	0%
Potassium 41.8 mg	0%
* The 9/ Daily Value (DV) tells you how much a	nutriont in

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

BASIC PREP

Ready for dry use. To use in place of molasses, use 3 parts powder to 1 part water.

SUGGESTED USES

- · Use in baked beans, grilling rubs and sauces for a sweet, smoky flavor
- · Sprinkle on top of ginger cookie dough before baking
- · Use to impart sweetness and molasses flavor

RECIPE

Molasses Buttercream Frosting

- 4 sticks unsalted butter, room temperature
- 4 cups powdered sugar, sifted
- 2 tablespoons Molasses Powder
- 1/4 cup milk or cream, more or less as needed

In a standing mixer at medium high speed beat the butter until light and fluffy. Turn the mixer down to medium and add the sugar 1/2 cup at time and beat until incorporated. Scrape the bowl down when

Add the Molasses Powder 1 tablespoon at a time.

Add the milk or cream 1 tablespoon at a time.

Yield: about 3 cups

Our Molasses Powder provides a convenient way to incorporate the natural, smoky, sweetening power of molasses without the sticky storage and application. Molasses is not only unique in flavor, but boasts a richer nutritional profile than most sweeteners.

INGREDIENTS

Refiners Syrup, Cane Molasses.



COUNTRY OF ORIGIN DECLARATION

THIS PRODUCT ORIGINATES FROM UNITED STATES