



The Sweet Taste of Tradition

GOOD FOOD, INC.

PURITY, QUALITY, AND TRADITION

GOLDEN · BARREL BAKING PRODUCTS

Supreme Baking Molasses

PRODUCT SPECIFICATIONS

Specifications:

Physical Properties

Color	Dark brown
Texture	Free flowing liquid
Flavor	Sweet & Robust

Chemical Properties

pH	5.0 - 6.0
Brix, %	79.0 – 80.0
Ash, %	5.0% Max
Invert Sugars, %	25.0 - 40.0
Total Sugars, %	63.0 - 74.0
Sucrose, %	28.0 - 43.0

Microbiological Characteristics:

Total Plate Count	<5000/g
Mold	<200/g
Yeast	<200/g

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

Kosher: Certified 

Note: All molasses sold by Good Food, Inc. is considered unsulfured.

Non-GMO Project Verified



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