

Blackstrap Molasses

Blackstrap molasses is the dark, viscous molasses that remains after maximum extraction of sugar from raw sugar cane. It has the consistency of a thick syrup, as the third boiling of sugar syrup yields blackstrap molasses. This concentrated byproduct is left over after the sugar's sucrose has been crystallized.

Add rich color, moisture, and a bittersweet kick to your favorite recipes. Give a healthy, semi-sweet flavor to dishes like gingerbread, muffins, pies and more. Add the perfect viscosity to baked beans, chili, and other savory sauces. Long sold as a dietary supplement, one tablespoon of blackstrap molasses provides up to 20% of the daily value of each nutrient listed.

Ingredients: Molasses.

Typical Values

Physical Properties

Total Solids (%)	78 - 80
Pounds/Gallon (100°F)	12.00
Chemical Properties	
Dextrose Equivalent (DE)	38.64
рН (1:1)	5 - 6
Ash (%)	11.5 Max
Typical Composition	
Invert	14 - 22 % d.b.
Sucrose	30 - 36 % d.b.
Total Sugars	56 - 68 % d.b.

Additional Information

- Shelf Life 12 Months
- · Ready to Use at room temperature
- No Trans Fats
- No Cholesterol
- Will Not Break Down or Discolor
- Recommended Storage: 40°F-70°F
- No Refrigeration Required

Available Products

Item	Pack	Net Weight
Blackstrap Molasses	Plastic Pail 5 Gallons	60#

Nutrition Facts

Serving Size - 1 Tablespoon	20 G	
	Amount Per Serving	% Daily Value
Calories	50	
Calories from fat	0	
Total Fat -	Оg	*
Saturated Fat	Оg	
Polyunsaturated Fat	Оg	
Monounsaturated Fat	Оg	
Trans Fat	Оg	
Cholesterol	0 mg	0%
Sodium	0 mg	0%
Total Carbohydrate	13 g	3%
Sugars	13 g	
Added Sugars	Оg	0%
Protein	Оg	
Vitamin A	**	
Vitamin C	**	
Vitamin D	**	

Percent Daily Values are based on a 2,000 calorie diet. * Contains < 0.5 g ** Contains < 1% Daily Value Please contact our sales department for samples, pricing, and technical information regarding your specific application or shipment requirements. Private labeling & co-packing services available.

> Toll-Free – (877) 220-1963 sales@gatewayfoodproducts.com www.gatewayfoodproducts.com