



SPECIFICATIONS TECNIC OF THE PRODUCT

1.MOLASSES ORGANIC



It is a sub-product of the Sugar, is a dense and viscous honey that it is Separated of the mass baked of low purity by a centrifuga.-

2.PHYSICAL - CHEMICAL CHARACTERISTICS

Concept	Parameter		Unit of Measure	Methods
	Minimum	Máximo		
Total solids (Brix)	78	85	% w/w	ICUMSA - GS4/3/8-13
Apparent saccharose (Pol)	30	38	% w/w	ICUMSA – GS4/7-1
Purity (Brix/Pol)	37	45	Does not apply	Formula
PH	4,0	6,0	Does not apply	ICUMSA - GS1/2/3/4/7/8/9-23
Ash	7	15	% w/w	ICUMSA - GS1/3/4/7/8-13
Sugar Invested	14	24	% w/w	ICUMSA – GS4/3-3
Total sugar	55	65	% w/w	ICUMSA – GS4/7-1
Density	1,40	1,45	G/cm ³	ICUMSA – SPS4 (Tables)
Appearance	Dark		Does not apply	Organoleptic
Characteristic smell	Honey of Cane		Does not apply	Organoleptic
Flavour	Of Low Sweetness		Does not apply	Organoleptic

3.MICROBIOLOGICAL CHARACTERISTICS

Determinations	Parameter	Method
Total headcount	≤10.000 ufc/g	Plate petrifilm
Mold	≤100 ufc/g	Plate petrifilm
Yeasts	≤100 ufc/g	Plate petrifilm
And. Coli/Coliformes	Absent	Plate petrifilm

Useful life of the Product : **24 months** (in normal conditions of storage according to characteristic of the product)