

**MOLASSES EXTRACT POWDER**
**Code: FI012686A**

<b>Description</b>	Molasses emulsified and spray dried onto a GM free maltodextrin substrate		
<b>Appearance</b>	Dark brown powder		
<b>Taste</b>	Typical molasses		
Suitable for:	Vegetarian	Vegan	GM Free Non-irradiated
<b>Uses</b>	Food Ingredient		
<b>Usage rate</b>	As required		
<b>Product identification</b>	Molasses Extract or Natural Flavouring		
<b>Ingredients</b>	Molasses, Gum Acacia, Maltodextrin (Potato Derived)		

**Major Allergens**

Celery and its derivatives	Absent	
Crustaceans and their derivatives	Absent	
Egg and its derivatives	Absent	
Fish and their derivatives	Absent	
Gluten	Absent	
Lupins and their derivatives	Absent	
Milk and its derivatives	Absent	
Molluscs and their derivatives	Absent	
Mustard and its derivatives	Absent	
Nuts, their oils and other derivatives	Absent	
Peanuts, their oils and other derivatives	Absent	
Sesame seeds, their oils and other derivatives	Absent	
Soya and its derivatives	Absent	
Sulphur dioxide	Absent	Raw material Molasses may contains < 10ppm means (and sulphites at levels above 10mg/kg or 10mg/l, expressed as SO <sub>2</sub> ) powder <5 ppm

**Chemical**

Moisture	5 g/100g	max
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**Nutrition**

Energy kJ	kCal	Carbohydr.	Sugars	Fibre	Sodium	Salt
1215	288	75.6 g/100g	24.1 g/100g	0.0 g/100g	33.7 mg/100g	g/100g
Fat	Saturated	Unsaturat	Polyunsat.	Monounsat.	Trans	Protein
0.1 g/100g	0.0g/100g	0.0 g/100g	0.0 g/100g	0.0 g/100g	0.0 g/100g	1.8 g/100g

Nutritional results are based upon calculation only, not specific product testing, unless otherwise notified.

Version no 5	Date 23/04/2019	Review Date 23/04/2022	Approved by QA
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**Physical**

Sieve Mesh 0.4mm                      100% Passes

Organoleptic                              Pass v std @ 1%

**Microbiological**

TVC	1000 cfu/g	max
Yeasts	100 cfu/g	max
Moulds	100 cfu/g	max
Enterobacteriaceae	0 cfu/g	max
E coli	0 cfu/g	max
Salmonella	Not Detected in 25g	max
Aerobic Plate Count	1000 cfu/g	max

**Storage**                                      Dry, ambient, away from sources of heat, sunlight and humidity

**Temp and humidity**

**Shelf life**                                      12 Months                              on opening:                      1 Months

**Packaging**                                      Double skinned food grade plastic sacks

**Handling**                                      Non hazardous food ingredient

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Specifications issued with prefix 'DEV' are in development, are subject to change and should not be relied upon for production or commercial purposes until verified by Plant-Ex Ingredients Ltd

**CUSTOMER APPROVAL**

Approved on behalf of (Customer Name)..... by ..... position.....  
Please sign date and return a scanned copy this spec to quality@plant-ex.com within 14 days after which time approval will be assumed

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