

**CONTINUOUS IMPROVEMENT MANAGEMENT SYSTEM**

FT-GLE-FMP

A MOLASSES - SYRUP TECHNICAL DATA SHEET

Version 03

Date updated: 18-mar.-25

Product: A Molasses - Syrup**Process Description:** A natural liquid product, obtained from the purging or centrifuge of type A dough from the sugar washing process. The most relevant equipment used are: mills, clarifiers, vacuum evaporators, centrifuge.**Packaging / Packaging**

<input checked="" type="checkbox"/> National	<input checked="" type="checkbox"/> Export	In bulk.	
Directions for use:	Yeast feed and animal feed	Product composition:	Dissolved sugars primarily sucrose, fructose, and glucose
How to Consume:	<input type="checkbox"/> Direct <input checked="" type="checkbox"/> Industrial	Estimated Service Life:	1.5 months

SPECIFIC INFORMATION

PHYSICOCHEMICAL REQUIREMENTS	TEST METHODS	UNIT	SPECIFICATION	
			Minimal	Maximum
Settleable Solids	Gravimetric	%	-	2
Brix 20°C	Refractometric	° Brix	70	74
Reducing Sugars	Volumetric	%	4	-
Total Sugars	Volumetric	%	58	63
pH	pH Units	pH	5	8
Sucrose	Polarimetric	%	51	56
Conductivity Ash	Conductivity Meters	%	4	5
Sulphite Content	Volumetric	mg SO ₃ /L	-	200

STORAGE CONDITIONS

It is recommended to store it in dry places, either in tanks or containers at room temperature, protect against rain and with adequate ventilation that allows the escape of gases in case of decomposition of the honeys. The product does not contain any type of coloring, flavoring or flavoring.

ALLERGENS INFORMATION

Not applicable. Due to its intended use it is yeast feed and animal feed products.

DISTRIBUTION & DELIVERY METHODS

The distribution method is carried out through clean tanker trucks, flexitanks, Isotanks (IBC), free of residues, odors or any other element that alters the product or its physical or biological presentation.

The delivery of the items will be arranged at a suitable place proposed by the buyer.

LABELING REGULATORY AFFAIRS

Transport vehicles must bear the legend "Transport of food" on the outside.
NTC 587 Food and Beverage Industries, Cane Molasses

Revised:**Name:** Paola Andres Muñoz Moreno**Position:** Head of Elaboration**Approved:****Name :** Carlos Humberto Merchán Bolaños**Position:** Head of Quality Assurance