

# Molasses

**Description:**

A highly palatable, liquid with high levels of rapidly fermentable sugar based energy and a distinct odour.

**Using Advice:**

Molasses can be used in inclusion or soaking at dosages of 3 to 5%.

**Packaging/Storage:**

Molasses is available in 1000kg IBC, 20L and 5L jerry cans. The product should be stored at ambient temperature (preferably under 30°C), and away from sunlight, during 12 months from manufacturing date.

**Analyses:****Proximal Analysis**

- Moisture:	76%
- Protein:	10.5%
- Fat:	0%
- Ash:	9%
- Sugar	48%

**Bacteriological Analysis**

- Calcium:	8 g/kg
- Magnesium	4 g/kg
- Phosphorus	0.80 g/kg
- Potassium	35.0 g/kg
- Salt	28.0 g/kg
- Sodium	11.2 g/kg

**Method of  
production:**

Beet Molasses is a co-product from the sugar beet processing industry. After dissolving sugars out of the sliced beet at high temperature, the crystals of sugar settle out as the liquid cools leaving a dark brown, viscous liquid.