

Blackstrap molasses with added caramel flavouring to enhance palatability

Typical Analysis (Fresh Weight)

		Typical Value	Method Of Analysis
Dry Matter	%	75	Karl Fischer
Moisture	%	25	Karl Fischer
Sugar TSAI	%	46	Lane Eynon Constant Volume
Sugar TSAS	%	13	Lane Eynon Constant Volume
Protein	%	4.6	Dumas
Ash	%	9.4	
Fibre	%	0	
Oil	%	0	Oil Method B

Minerals

Potassium	%	3.5	ICP/MS or ICP OS
Sodium	%	0.1	
Calcium	%	0.7	
Sulphur	%	0.5	
Magnesium	%	0.5	
Phosphorus	%	0.1	
Chloride	%	1.3	
Salt as NaCl	%	1-2	

Energy Values

ME Ruminants	MJ/KG	9.4
ME Ruminants	MJ/KG DM	12.7
DE Pigs	MJ/KG	10.4
DE Pigs MJ/KG DM	MJ/KG DM	14.1
ME Poultry	MJ/KG	8.9

Physical Properties

PH	Units	5
Viscosity	CPS at 20°C	3000-6000
Specific Gravity	Units	1.4
Density	KG/m ³ 25°C	1400
Litres/tonne	Units	714