



## FEMAS Sector Note No. 10 – Molasses and Blended Molasses

These Sector Notes apply to businesses supplying liquid Molasses and producing Blended Molasses Products for use in animal feed.

These Notes are not exhaustive, and are intended to assist in the application of the corresponding requirements of the FEMAS Standard and are not to be considered in isolation.

**Section 1** of these Sector Notes includes definitions of specific relevance to this sector.

**Section 2** of these Sector Notes includes those additional requirements of the FEMAS Scheme specific to this sector and with which Participants **must** comply in order to achieve certification under the FEMAS Scheme.

**Section 3** of these Sector Notes includes additional guidance (shown in italics) specific to this sector, which will assist Participants in interpreting the FEMAS Standard for their sector.

### 1 Definitions

<b>Blended Molasses Products</b>	Any blend of products consisting substantially of molasses, to which other feed materials and / or feed additives have been added.
<b>Molasses</b>	By-product consisting of the syrupy residue collected during the manufacture or refining of sugar from sugar cane or sugar beet.

## **2 Additional Sector-Specific Requirements**

<b>H 9.1</b>	<b>Process Cross-Contamination Controls</b>	Where blanking plates and / or locked valves are used to segregate feed products from non-feed products, validation must be undertaken initially, and on a regular subsequent basis not exceeding 12 months, to confirm that the initial and ongoing integrity of each blanking plate and valve. Records must be kept to demonstrate this.
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### 3 Sector-Specific Guidance

<b>C 2.2</b>	<b><i>Selection and Approval of Raw Materials</i></b>	<p><i>Sector-specific potential hazards in raw materials include but are not limited to:</i></p> <ul style="list-style-type: none"> <li><i>• Use of antimicrobial products, antibiotics and other chemicals by fermentation industries</i></li> <li><i>• Levels of ammonium salts in substrates derived from the production of amino acids by fermentation</i></li> <li><i>• Presence of non-protein nitrogen products</i></li> </ul>
<b>I 6.3</b>	<b><i>Sampling and Analysis</i></b>	<p><i>The high sugar level in Molasses should effectively control Salmonellae and bacterial pathogens but particular attention should be given to low sugar raw materials (such as roux, raffinade and urea-based liquids) and the resulting Blended Molasses Products, which may have lower sugar levels and may be at higher risk of contamination by pathogens.</i></p>