



Product Specification

Product name

100% pure maple syrup

Ingredients

Maple syrup

Country of origin

We offer to our customer's maple syrup from Canada, Quebec and the United States.

Application

Ready to eat, maple syrup may be consumed at the opening of the container, alone or in complement with your meal. It also helps enhance the flavour of your food like ice cream, fruits, salad dressing, marinade for meats and fish. Maple syrup easily replace the use of refined white sugar, for coffee, desserts, while used to sweeten foods, using a natural sugar and giving a true maple taste. Aimed at the general public, there is no contraindication for children.

Guarantee

We hereby certify that our maple syrup is pure, not adulterated, without any additive, nutritional supplement, flavoring, coloring agents or contaminants. It comes from the 3 species of maple tree also known in the botanical term: *Acer saccharum*, *Acer nigrum* and *Acer rubrum*. Our products comply with the Canada Food Safety Regulations SOR / 2018-108 and the Canadian Food Inspection Agency Inspection Standards.

Shelf life

The Maple Treat Corp. has been bottling maple syrup since 1983. Based on our experience and recognized industry standards, the shelf life of products packaged in plastic containers is 2 years, any other container; 3 years. Once opened, we recommend keeping the product in the refrigerator and using it for a period of 6 months. The expiry date does not guarantee that the product will retain the same light transmission. It will gradually decrease with time, heat and light.

Storage conditions

Store between 0 and 30°C. Heat and light can decrease the light transmission.

Product must be kept refrigerated (0-4°C) after opening.

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Product analysis

Test	Tolerance	Method
Total Solids	66.0 – 67.5° Brix	Refractometer at 20°C
Light transmission (depending on color class, Grade A)		
Golden, delicate taste	Minimum of 75.0%	Spectrophotometer at 560 nm wavelength and 100% light transmission determined with glycerol, square optical cell of 10 mm.
Amber, rich taste	Between 50.0 and 74.9 %	
Dark, robust taste	Between 49.9 and 25.0 %	
Very dark, strong taste	Less than 25.0%	
Appearance	Liquid, no turbidity	Visual evaluation
Flavor / odor	Sweet, characteristic of its colour class	Sensory evaluation
Specific weight	1.3248 g/ml @ 66°Brix	-
pH	5 to 8	pH Meter
Invert Sugar	1-8%	Glucometer

The Nutrition Information and composition of the syrup for 100g and 100ml

The nutritional profile is developed using the Canadian Nutrient File of Health Canada:

<https://www.canada.ca/en/health-canada/services/food-nutrition/healthy-eating/nutrient-data.html>

Code: 6175

Nutrient name	100g	100ml
Moisture	32.10g	43.41g
Ash	0.54g	0.74g
Protein	0.00g	0.00g
Total Fat	0.14g	0.20g
Carbohydrate	67.22g	90.91g
Alcohol	0.00g	0.00g
Energy (kcal)	270kCal	365kCal
Energy (kJ)	1129kJ	1527kJ
Other Carbohydrates		
Fibre, total dietary	0.00g	0.00g
Starch	0.00g	0.00g
Glucose	0.59g	0.80g
Fructose	0.32g	0.43g
Maltose	0.00g	0.00g
Galactose	0.00g	0.00g
Lactose	0.00g	0.00g
Sucrose	57.65g	77.97g
Mannitol	0.00g	0.00g
Sorbitol	0.00g	0.00g
Sugars, total	58.59g	79.25g
Total monosaccharides	0.00g	0.00g
Total disaccharides	0.00g	0.00g

Nutrient name	100g	100ml
Minerals		
Calcium, Ca	73mg	98mg
Iron, Fe	1.20mg	1.62mg
Magnesium, Mg	23mg	31mg
Phosphorus, P	2mg	3mg
Potassium, K	215mg	290mg
Sodium, Na	11mg	15mg
Zinc, Zn	1.99mg	2.69mg
Manganese, Mn	3.846mg	5.202mg
Selenium, Se	0.6 µg	0.80µg
Vitamins		
Niacin (B3)	0.164mg	0.222mg
Pantothenic acid (B5)	0.036mg	0.049mg
Riboflavin (B2)	0.732mg	0.990mg
Thiamin (B1)	0.018mg	0.024mg
Lipids, Fatty acids, total		
Saturated	0.036g	0.049g
Monounsaturated	0.064g	0.087g
Polyunsaturated	0.100g	0.135g
Other components		
Caffeine	0mg	0mg
Theobromine	0mg	0mg
Lutein and zeaxanthin	0µg	0µg
Lycopene	0µg	0µg
Beta cryptozanthin	0µg	0µg

We base our documentation on the Canadian Nutrient File, however note that maple syrup is natural and a variation in constituents is normal.

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Microbiology

Maple syrup is packaged at a minimum temperature of 176°F (80°C). Containers are sealed immediately after filling. The syrup is heat-treated to prevent microbial degradation as long as the container is not open. In addition the product has a very low water activity, from 0.87 to 0.88 (a_w), most bacteria cannot grow and survive in maple syrup. At this level of water activity (a_w), the most appropriate microbiological tests are yeasts and molds. At the request of some customers, here are the standard limits for laboratory tests:

Microorganism	Limits
Aerobic bacteria count (TPC)	<100 CFU/g
Yeast & mold	<50 CFU/g
Total Coliforms and E.Coli	Not relevant for this product
Salmonella and listera	Not relevant for this product

Allergens

Allergens	Present in the product	Present in other product, manufactured on the same processing line	Present in the same factory
	I	II	III
Eggs or its derivative	No	No	No
Fish or its derivative	No	No	No
Seafood or its derivative (fish, crustaceans, shellfish)	No	No	No
Sulfites or its derivative	No	No	No
Mustard or its derivative	No	No	No
Soy or its derivative	No	No	No
Gluten or its derivative	No	No	No
Wheat or its derivative	No	No	No
Buckwheat	No	No	No
Sesame or its derivative	No	No	No
Nuts or its derivative	No	No	No
Peanut or its derivative	No	No	No
Milk or its derivative	No	No	No
Lupine or its derivative	No	No	No
Peach	No	No	No
Tomato	No	No	No
Animal products (beef, chicken, pork)	No	No	No

Procedures and policies are in place to prevent cross-contamination.

Declaration

- This product is manufactured using raw materials that **do not contain GMOs**.
- This product is manufactured using raw materials that **do not contain pesticides** *.
- This product is manufactured using raw materials that **have not been further irradiated**, this process is not used at our processing plant.
- This product is suitable for vegetarians / vegans.

* Maple production does not require the use of products such as antibiotics, antiparasites, pesticides, herbicides, growth promoters or others. No pesticides, fertilizers or additives are used or permitted in the different products we process and pack in our manufacturing facility. In addition, we guarantee that no ingredients containing pesticides are added to our products.

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Certifications for Canadian Plants

- Registered by the Canadian Food Inspection Agency (CFIA),
 - Granby registration number: 3585
 - Dégelis registration number: 3181
 - Saint-Honoré-de-Shenley registration number : 3961
- Certified British Retail Consortium (BRC) by NSF
- Organic product certified by Ecocert
- Kosher, certified by the Orthodox Union (OU)
- Kosher, certified by Canada's Kosher Certifier (MK) only at Dégelis
- Gluten free, certified by NSF only at Granby
- Halal, certified by IFANCC
- Non-GMO, certified by NSF

Certifications for United States Plant (Highland Sugarworks)

- Registered by the Food and Drugs Agency (FDA).
- Our factory is certified Safe Quality Food (SQF) 2000 level II.
- VOF-certified.
- Organic product, certified by Vermont Organic Farmers

Factories in Canada

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Factories in United States

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