



New Lead Reduction Program

Required for all Producers Supplying Maple Syrup

January 30, 2015

Dear Producer/Vendor of Pure Maple Syrup:

Anderson's Maple Syrup, Inc. has recently made a commitment to move towards purchasing maple syrup that has been produced entirely with production and/or packing equipment that is free of any lead containing surfaces that could potentially come into contact with sap and/or syrup in the production and packing process. This is part of our ongoing commitment, as well as the commitment and obligation of the International Maple Syrup Industry, to ensure that consumers of maple syrup are assured of a very high quality pure maple product. It is absolutely essential that the reputation of maple syrup as a pure and natural product be maintained.

While major progress has been made in recent years in removing lead containing equipment from maple production and packing operations, this work is ongoing. In order to complete this task, we will require your full cooperation and support. Producers have been placed into three categories by size of operation (large, medium and small). Timelines vary by size category, but all requirements must be met fully by the 2020 production season.

The size categories of operations are:	Must initiate process by or sooner:	Must comply fully no later than:
Large Producers = More than 20,000 taps	October 1, 2015	October 1, 2018
Medium Producers = 10,000 to 20,000 taps	October 1, 2016	October 1, 2019
Small Producers = Less than 10,000 taps	October 1, 2017	October 1, 2020

The mandatory requirements for eliminating any remaining lead containing equipment for the production and packing processes include:

- 1) All syrup must be filtered at 180°F or higher;
- 2) There must be no lead paint in your processing, packaging, or storage areas;
- 3) You must work towards using only maple production and packing equipment that presents no risk of causing lead contamination of maple sap and/or syrup in the production and packing process. For example, some stainless steel evaporators contain lead solders which can contribute significantly to lead in maple sap and syrup during the production process. Lead free equipment means stainless steel and/or food-grade materials, as set forth in the NSF/ANSI 51-2012 standard, section 4.1.2. The IMSI is working to finalize information which should help you identify specific sources of lead in various production and packing equipment and will help minimize lead in sap and syrup until it has been eliminated from the maple production and packing process.

Maple syrup production and packing equipment which may contain lead includes the items below, organized into three categories. The schedules for eliminating lead containing equipment requires Exhibit A lead containing items to be replaced within the first time period, followed by B items and then C. Please see the attached chart for the schedule and timeline that is required to meet the lead elimination requirements for each of the three size categories of operations.

<u>Exhibit A</u>	<u>Exhibit B</u>	<u>Exhibit C</u>
Spiles	Valves, Connectors, Joints and Level Controls	Sap Pumps
Buckets and Pails	Pre-heaters, Piggy Backs, and Steam-Away	Filling Units
Sap Storage Tanks	Syrup Pumps	Filter Tanks
Collection Tubing	Evaporator Pans (Sap & Syrup)	Filter Units
	Finishing Stoves & Tanks	

The percentage of lead containing storage containers (incl. drums) must be replaced on the following time schedule for all sizes of operations:

Percentage Volume of Syrup Received from you that Must be Stored in Lead Free Containers:	Timeline (deadline for percentage to be achieved)
60%	October 1, 2016
80%	October 1, 2017
100%	August 1, 2018

We will no longer be able to purchase your maple syrup if you are unable to commit to meeting the above referenced requirements in accordance with the specified timelines.

You can test sap and syrup contact surfaces of specific equipment for lead content using lead test kits. You may test the lead content of your syrup by submitting syrup samples to an accredited laboratory. Call or email for a list of suggested laboratories.

When purchasing your maple syrup, we will continue to require your state/federal license, FDA registration number, and signature of compliance to all state and federal laws. In addition, we will now require all producers to sign a document stating that lead equipment elimination requirements are being complied with. If you fail to comply we will be unable to purchase your maple syrup. As part of these new requirements, your sugarhouse and processing areas may be subject to random inspections to ensure compliance.

This is an important issue. By eliminating all sources of lead in the production and packing processes, we can prevent the potential contamination of pure maple syrup by lead.

Please contact me if you have any questions or require further clarification.

Steven Anderson
 Anderson's Maple Syrup, Inc.
 715-822-8512
 steve@andersonsmaplesyrup.com