

	Section Title	<p style="text-align: center;">SPEC SHEET GRADE A DARK</p>	2388 40th Street Cumberland, WI 54829
	Product Information		Date of Revision
	Document # FSP 2.12		05/31/2017
		Food Safety Plan Manual	

General Product Information:

Description of Product(s):	Grade A Dark with Robust Taste Pure Maple Syrup Organic Grade A Dark with Robust Taste Pure Maple Syrup
Ingredients	100% Pure Maple Syrup
Country of origin	United States of America
Allergens	NONE
GMO status	None
Physical properties	Color: Dark brown viscous liquid with “good uniform color, good flavor and odor. It is free from cloudiness, turbidity, sediment and is clean” (from USDA Agricultural MS grading regulations) Flavor: Robust or strong maple flavor Light Transmission: 25-50°Tc
Method of Storage and Distribution:	Sealed bottles can be stored at ambient (about 60°C – 75°C) temperatures. Refrigerate after opening (40-45°F). Long Term Storage: Keep in a cool, dry place. Freezing will not harm syrup.
Shelf-life:	3 years after packaging in glass 2 years after packing in plastic
Traceability information:	Expiration Date Stamp and Lot Code on each bottle. Corresponding Lot Code stamped on each case.

Technical Product Information:

Chemical properties	<p>Pure maple syrup consists primarily of sugars—90 to 100% sucrose and 0 to 10% glucose. Other chemical components of maple syrup include amino acids, proteins, organic acids and trace levels of vitamins. A large amount of mineral material has been found dissolved in maple syrup with potassium and calcium being the most prevalent.</p>																																												
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Micro-biological properties	Yeasts (CFU/g) <5 Molds (CFU/g) <5 Aerobic mesophilic bacteria (CFU/g) <150 Bacillus cereus (CFU/g) <25 Total Coliforms (CFU/g) <10 Clostridium spp (CFU/g) not detected Staphylococcus aureus (CFU/g) <10 <p style="text-align: right;"><i>General Characteristics of Pure Maple Syrup</i> Source: Federation des producteurs acericoles du Quebec (Industry Sheet 2014) http://mapleproductsfromquebec.com</p>			
Nutrition	Proximates & Others	Value per 100g	Vitamins & Minerals	Value per 100g
	Calories	261.0000	Sodium (mg)	9.0000
	Carbohydrates (g)	67.2000	Vitamin D (Mcg)	0.0000
	Total Fiber (g)	0.0000	Calcium (mg)	67.0000
	Total Sugars (g)	60.0000	Iron (mg)	1.2000
	Added Sugars (g)	60.0000	Potassium (mg)	204.0000
	<i>*no sugar is ADDED to pure Maple Syrup</i>		Thiamine B1 (mg)	0.0060
	Total Fat (g)	0.20000	Riboflavin B2 (mg)	0.0100
	Saturated Fat (g)	0.0000	Niacin B3 (mg NE)	0.0300
	Monounsaturated Fat (g)	0.1000	Folate (mcg DFE)	0.0000
	Polyunsaturated Fat (g)	0.1000	Folic Acid (mcg)	0.0000
	Trans Fat (g)	0.0000	Vitamin A (mcg RAE)	0.0000
	Protein (g)	0.0000	Vitamin C (mg)	0.0000
	Water/Moisture (g)	32.0000	Total Sugar Alcohols (g)	0.0000
	Cholesterol (mg)	0.0000		
	Ash (g)	0.6000		
Preservative:	NONE			
Brix Density:	67±1 at 68°F			
Water activity (aw):	0.87-0.88			
pH:	5 – 6.5%			

HISTORY OF CHANGES:

Revision Date:

Nature of Change:

Approved/Verified By

05/31/2017	• New SOP Format	ca
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