

A FAMILY TRADITION



ALL NATURAL PRODUCT

NATURALLY SWEET



GLUTEN FREE AND NUT FREE STATEMENT:

Pure Maple Syrup is derived from the process of evaporating water from the sap of the maple tree. Maple Syrup is a naturally gluten and nut free product. We do not have a Gluten or Nut Free certification, but we only prepare Pure Maple Syrup and a limited number of other Maple Syrup/Sugar products. We take extra steps to make sure that allergens such as wheat and nut do not come in contact with our products, nor enter our packaging room/area.

ALLERGEN STATEMENT:

Anderson's Maple Syrup products contain no known or suspected allergens. The following foods, and any ingredient that contains protein derived from one or more of them, are identified by the law as major allergens, we do not use any on this list.

- Milk
- Fish (e.g., bass, flounder, cod)
- Peanuts
- Soybeans
- Eggs
- Crustacean shellfish (e.g. crab, lobster, shrimp)
- Wheat (Gluten)

NON-GMO STATEMENT:

Anderson's pure maple syrup is produced solely from the sap of the maple trees. Pure maple syrup is not a genetically modified food nor are the trees that the sap is gathered from.

VEGAN STATEMENT:

Anderson's Maple Syrup, Inc. considers the following definition for Vegan:

Products that do not contain meat, fish, fowl, animal by-products, egg products, milk products or honey products. By this definition Anderson's Pure Maple Syrup is vegan.

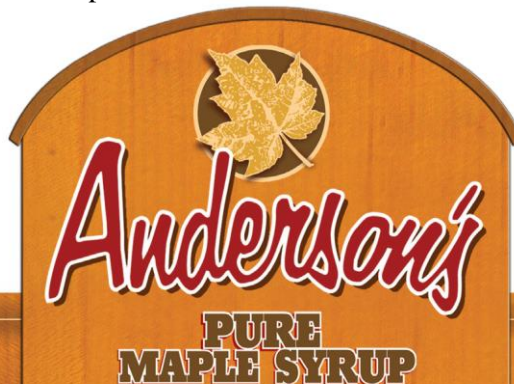
ORGANIC:

Anderson's Organic Maple Syrup is certified organic under the US National Organic Program (7 CFR Part 205) for the following categories: Handler of Organic Products including the processing, handling, packaging, labeling, private labeling and distribution of maple products - "Organic" - Maple Sugar and Maple Syrup. Not all of the products we sell are certified organic. If you wish to only purchase "Organic" please look for the word on the label.

KOSHER:

Anderson's Pure Maple Syrup, Inc obtains a Kosher certificate from United Mehadrin Kosher (UMK). We are routinely inspected by the rabbinical union to ensure our processes continue to meet the necessary criteria to label our finished products with the appropriate Kosher symbol.

Certified by
UMKosher



For more information about our process and SQF (Safe Quality Foods) certification please contact Food Safety Coordinator:

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