	Section Title:	APPROVED SUPPLIER QUESTIONNAIRE SYRUP PRODUCERS	2388 40th Street Cumberland, WI 54829
	Specification, Realization and Supplier Approval		Date of Revision:
	Document # FSQS 3.4.1	Food Safety & Quality Systems Manual	01/26/2022
	SQF 2.3.4.2		

Dear Suppliers,

Thank you for working with Anderson's to provide high quality pure maple syrup products to customers. Please carefully complete this document and return it to Anderson's before you bring your syrup. Be sure to include the following required records.

Required Records

1. Completed *Approved Supplier Questionnaire for Syrup Producers* (this document)
2. FDA registration number (included in this document)
3. Organic Certificate (Provide a copy if applicable)
4. Your state food processing license (provide a copy if applicable)

Please Complete and Submit the Following Information Regarding Your Organization.

1. Organization Information

Producer Name: _____
 Company Name: _____
 Address: _____
 City, State, & Zip Code: _____
 Main Telephone Number: _____ Cell Number: _____
 Contact Name: _____
 Contact Email Address: _____
 FDA Registration Number: _____ Exp. Date _____
 24 Hr. Telephone Number: _____

2. Letter of Guarantee and Conformance


Anderson's Maple Syrup, Inc. is committed to providing maple products that are consistently high quality, safe and natural. We are grateful for dedicated syrup suppliers who also meet these high standards.

The following are the expectations for syrup producers who work with Anderson's Maple Syrup.

Purity: Syrup produced is made entirely from maple sap and has been boiled to a minimum of 66° Brix or 7° above the boiling point of water. Pure maple syrup was made with **only food grade equipment in a sanitary manner, stored in food safe containers and meets the accepted state and USDA standards for density and grade.**

Defoamer/Filter Aid: Only kosher certified defoamer is used. No meat or dairy products have been used as a defoamer in the maple syrup. Only food grade filter aid has been used.

Allergen Free: No regulated food allergens have come into contact with the pure maple syrup or been used as a defoamer. This includes all **dairy products (milk, cream, and butter), eggs, fish, shellfish, wheat, soybeans, sesame and any oils produced from tree nuts or peanuts.**

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Filtering: Syrup has been filtered using industry approved filters and filtering methods. This includes the use of odor-free cloth and paper filters along with food grade diatomaceous earth. **Only Pressure Filtered syrup in 30 gallon or larger drums will receive the full price.**

Lead Free: All syrup is made in compliance with applicable portions of California Prop 65. All equipment used in gathering sap, processing syrup and transferring syrup are free of lead. Processing areas are free of lead-based paint and all syrup is sold in lead free containers.

Employment Practices: Fair and ethical labor practices have been followed in the making of pure maple syrup. Local regulations relating to labor, compensation, work hours, health and safety are followed. Employees are treated with respect and dignity. No forced labor is used.

Forest Management: The Sugar Bush/Maple Forest is managed carefully through a variety of methods. These may include appropriate tapping techniques, managing forest growth, facilitating healthy biodiversity, and/or working with local forester. Trees used for sap harvesting have not been treated with pesticides.

Bulk Containers (i.e. drums): Maple syrup is stored only in food grade containers/drums (ex. stainless steel, food grade epoxy lined steel drums). Syrup is not stored in galvanized drums or used milk containers. Containers have not been previously used to hold allergens (*milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat, soybeans and sesame*). Containers have not been previously used to hold non-food items or been labeled “not for reuse”. Drums are **clean**, in good condition and transported in **clean** vehicles. We reserve the right to refuse dirty syrup drums.

Organic Syrup: A current organic certificate is included with this questionnaire. All organic drums are clearly labeled “Organic” on each drum.


Legal Compliance: Maple syrup and sugar are produced in full compliance with all applicable state and federal laws.

Letter of Guarantee and conformance: The supplier guarantees that articles comprising each shipment or delivery hereafter made by it or on the order of the buyer, as of the date of each shipment or delivery, will not be adulterated or misbranded within the meaning of the Federal Food, Drug and Cosmetic Act, and will not be an article which may not, under provisions of section 404 or 505 be introduced into interstate commerce.

By signing below, I certify that all of the syrup sold to Anderson’s Maple Syrup, Inc. was produced in the United States of America at the location listed above. Furthermore, this signature acknowledges receipt of the expectations and requirements to sell maple syrup to Anderson’s and agrees that any product sold to Anderson’s Maple Syrup, Inc. meets the indicated standards.

Signature: _____ Date _____

**Anderson’s Maple Syrup is not giving legal advice. These items are required for Anderson’s Maple Syrup to purchase syrup from any producer.*

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3. Description of Sugar bush/farm

The purpose of this information is to show customers the impact of their purchases of US made maple syrup on the working landscape. Information provided will be combined with that of other producers selling to Anderson's Maple Syrup, Inc. It will only be shared in the aggregate to Anderson's Maple Syrup, Inc. customers. Any personal or identifying information will not be shared or sold.

Number of taps (approximate) _____

Do you buy sap from other farmers? (Please circle) YES NO

Number of acres of maple woods (include woods sap is purchased from) _____

Number of maples per acre (include woods sap is purchased from) _____

Collection Method (please circle):

TUBING BUCKETS OTHER (sap sacks, etc) _____

Does your operation have a RO? (Please circle) YES NO

Evaporator heat source (please circle):

WOOD OIL OTHER: _____

Do you inject air into your system by Steam Away/Piggy Back or Pan Bubbler? (Please circle) YES NO


If yes, do you filter the air? YES NO

Defoamer Choice (please circle):

ATMOS 300K ORGANIC CANOLA/SAFFLOWER OIL OTHER: _____

Filter Aid Choice (please circle):

DICALITE CELITE OTHER: _____

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***** This page shall be completed ONLY if your facility is NOT licensed by the state or audited by a 3rd Party *****

STATE LICENSE INFORMATION

1. If you make syrup in **Wisconsin**, have you completed the Maple Sap Processor Registration Report and submitted to the state? **This is required by ALL Wisconsin Producers who sell less than \$5000 in one year.** No Yes
 2. Explain the reason you are not required to have a state license. (for example, my state does not require a license OR in WI no license is required for producers who sell less than \$5000 worth of product to resellers each year—see #1 above).
-

FOOD SAFETY & QUALITY SYSTEMS

3. Do you have the following food safety controls in place to ensure the Maple Syrup is safe and meets industry quality standards? No Yes
 - Sap is stored in a manner that protects it from contamination
 - Syrup is boiled in a lead-free stainless steel pan
 - Syrup is boiled to a minimum of 66°Brix
4. Is your syrup stored in a way to prevent contamination? No Yes
How is it stored (i.e. packed at over 180°F in barrels):

5. Is your product filtered? No Yes
If Yes, do you use gravity (Orlon or Wool bags) or Pressure (hand or machine pump)?

6. Do you have traps or other measures to control pests in your operation? No Yes
7. Is your Maple Syrup packaged in clean, food grade containers **used only for this purpose?** No Yes

CUSTOMER RELATIONS

8. Who can we contact if additional questions or concerns arise about this product?
List name and phone number
