

Section Title
Product Information

Document # FSP 2.12.1

SPEC SHEET GRADE A DARK ORGANIC PURE MAPLE SYRUP

Food Safety Plan Manual

2388 40th Street Cumberland, WI 54829

Date of Revision

05/21/2020

General Product Information:

General Froduct information:			
Description:	Organic Pure Maple Syrup Grade A Dark Color with Robust Taste		
Ingredients	Pure Organic Maple Syrup		
Country of origin	United States of America		
Allergens	None		
GMO/BE 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°F – 75°F) 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:

A large amount of miner Minerals	maple syrup include al material has been	amino acids, protein	ns, organic acids an	d trace levels of vita	amins.					
A large amount of miner Minerals	al material has been	found dissolved in n								
Minerals	1		iapie syrup wiui po	tassium and calcium	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							
	ppm	prevalent.	Component	Quantity						
Potassium	1300-3900		Sucrose	68.0%						
Calcium	400-2800	North American	Glucose	0.43%						
Magnesium	12-360		Fructose	0.30%						
Manganese	2-220		Water	31.7%						
Sodium	0-6		Malic acid	0.47%						
Phosphorus	79-183		Fumaric acid	0.004						
Zinc	0-90		Calcium	775mg/L						
Copper	0-2		Magnesium	167mg/L						
Tin	0-33		Potassium	2026mg/L						
Lead	0-0.25		2 nd ed.: Bulletin 856. The Ohio State University							
Cadmium	<0.02	Agricultural Extension, Columbus, Ohio, 2006: Appendix 2.								
Perkins, Van den Berg (2009). Maple Syrup-Production, Composition, Chemistry and Sensory Characteristics. Advances in Food and Nutrition Research, Vol 56.										
Yeasts (CFU/g) <5	•									
Molds (CFU/g) <5										
Aerobic mesophilic bacteria (CFU/g) <150 Bacillus cereus (CFU/g) <25										
Total Coliforms (CFU/g) <10										
	Source	e: Federation des prod								
	Magnesium Manganese Sodium Phosphorus Zinc Copper Tin Lead Cadmium Perkins, Van den Berg (200 in Food and Nutrition Resee Yeasts (CFU/g) <5 Molds (CFU/g) <5 Aerobic mesophilic ba Bacillus cereus (CFU/Total Coliforms (CFU/Clostridium spp (CFU/Clostridium spp (CFU/CL)	Calcium 400-2800 Magnesium 12-360 Manganese 2-220 Sodium 0-6 Phosphorus 79-183 Zinc 0-90 Copper 0-2 Tin 0-33 Lead 0-0.25 Cadmium <0.02	Calcium 400-2800 Magnesium 12-360 Manganese 2-220 Sodium 0-6 Phosphorus 79-183 Zinc 0-90 Copper 0-2 Tin 0-33 Lead 0-0.25 Cadmium < 0.02 Perkins, Van den Berg (2009). Maple Syrup-Production, Composition, Cin Food and Nutrition Research, Vol 56. Yeasts (CFU/g) <5 Molds (CFU/g) <5 Aerobic mesophilic bacteria (CFU/g) <150 Bacillus cereus (CFU/g) <25 Total Coliforms (CFU/g) not detected Staphylococcus aureus (CFU/g) <10	Calcium 400-2800 Magnesium 12-360 Manganese 2-220 Sodium 0-6 Phosphorus 79-183 Zinc 0-90 Copper 0-2 Tin 0-33 Lead 0-0.25 Cadmium	Calcium 400-2800 Magnesium 12-360 Manganese 2-220 Sodium 0-6 Phosphorus 79-183 Zinc 0-90 Copper 0-2 Tin 0-33 Lead 0-0.25 Cadmium <0-0.25 Cadmium <0-0.25 Cadmium <0-0.02 Perkins, Van den Berg (2009). Maple Syrup-Production, Composition, Chemistry and Sensory Characteristics. Acin Food and Nutrition Research, Vol 56. Yeasts (CFU/g) <5 Molds (CFU/g) <5 Molds (CFU/g) <25 Total Coliforms (CFU/g) <10 Clostridium spp (CFU/g) not detected					



Nutrition

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Proximates & Others	Value per 100g (unrounded)	Value per 39.78 g (30ml) serving size (Nutritional Facts)
Calories	270.00	110
Carbohydrates (g)	66.89	27g, 10%
Total Fiber (g)	0	0, 0%
Total Sugars (g)	59.92	24 g, 48%
Total Fat (g)	0.035	0g, 0%
Saturated Fat (g)	0.007	0g, 0%
Monounsaturated Fat (g)	0.011	0g, 0%
Polyunsaturated Fat (g)	0.017	0g, 0%
Trans Fat (g)	0	0g, 0%
Protein (g)	0.04	0 g, 0%
Water/Moisture (g)	32.15	12.79
Cholesterol (mg)	0	0
Ash (g)	0.71	0.28

Sources: <u>USDA Food Composition</u>
<u>Databases</u>
(https://ndb.nal.usda.gov/ndb/searc
h/list), USDA National Nutrient
Database for Standard Reference
28 slightly revised May 2016
Software v.2.6.1 & <u>Canadian</u>
Nutrient File (CNF), https://food-nutrition.canada.ca/cnf-fce/index-eng.jsp Canadian Nutrient File,
2015

0.71	0.20		
Vitamins & Minerals		Value per 100g (unrounded)	Value per 39.78g (30ml) serving size
			(Nutritional Facts)
Sodi	um (mg)	12 mg	5 mg, 0%
Vita	min D (mg)	0 mg	0 mg, 0%
Calc	ium (mg)	73 mg	30 mg, 2%
Iron	(mg)	0.11mg	0 mg, 0%
Pota	ssium (mg)	225 mg	90 mg, 2%
Thiamine B1 (mg)		0.066 mg	0.026 mg, 2%
Riboflavin B2 (mg)		1.27 mg	0.51 mg, 40%
Magnesium (mg)		21 mg	8 mg, 2%
Niac	in B3 (mg)	0.081 mg	0 mg, 0%
Fola	te (mg)	0 mg	0 mg
Folic Acid (mg)		0 mg	0 mg
Vitamin A (mg)		0 mg	0 mg
Vitamin C (mg)		0 mg	0 mg, 0%
Total Sugar Alcohols (g)		0 g	0 g, 0%
Zinc (mg)		.7 mg	0.3 mg, 2%
Manganese (mg)		2.3 mg	.9 mg, 40%

Preservative:	None
Brix Density:	67±1 at 68°F
Water activity:	0.87-0.88
pH:	5 – 6.5%



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HISTORY OF CHANGES:

Revision Date:	Nature of Change:	Approved/Verified By
05/21/2020	Added not Bioengineered and updated calcium per serving	ca
06/24/2019	Verified	ca
02/18/2019	Updated nutritional information	ca
1/24/2019	Added 5 fl. oz to serving size; format edits	ca
07/18/2018	New SOP Format	ca