
	Section Title	SPEC SHEET GRADE A VERY DARK ORGANIC PURE MAPLE SYRUP	2388 40th Street Cumberland, WI 54829
	Product Information		Date of Revision
	Document # FSP 2.13.1		
		Food Safety Plan Manual	07/01/2022

General Product Information:


Description:	Organic Grade A Vert Dark Pure Maple Syrup (formerly Grade B)
Ingredients	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: Very strong maple flavor Light Transmission: <35.0°Tc
Method of Storage and Distribution:	Sealed containers 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 3 years after packing in steel or stainless drums
Traceability information:	Best by Date Stamp and Lot Code on each container. Corresponding information stamped on each case.

Technical Product Information:

Chemical properties	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.																																											
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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; font-size: small; margin-top: 10px;"> <i>General Characteristics of Pure Maple Syrup</i> Source: Federation des producteurs acericoles du Quebec (Industry Sheet 2014) http://mapleproductsfromquebec.com </p>																																											

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Nutrition	Proximates & Others	Value per 100g (unrounded)	Value per 39.78 g (30ml) serving size (Nutritional Facts)	Sources: <u>USDA Food Composition Databases</u> (https://ndb.nal.usda.gov/ndb/search/list), <u>USDA National Nutrient Database for Standard Reference 28</u> slightly revised May 2016 Software v.2.6.1 & <u>Canadian Nutrient File (CNF)</u> , https://food-nutrition.canada.ca/cnf-fce/index-eng.jsp Canadian Nutrient File, 2015
	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	
		Vitamins & Minerals	Value per 100g (unrounded)	Value per 39.78g (30ml) serving size (Nutritional Facts)
		Sodium (mg)	12 mg	5 mg, 0%
		Vitamin D (mg)	0 mg	0 mg, 0%
		Calcium (mg)	73 mg	30 mg, 2%
		Iron (mg)	0.11 mg	0 mg, 0%
		Potassium (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%	
	Niacin B3 (mg)	0.081 mg	0 mg, 0%	
	Folate (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
07/01/2022	<ul style="list-style-type: none"> Verified, added best by and barrel storage 	ca
07/20/2021	<ul style="list-style-type: none"> verified 	ca
05/21/2020	<ul style="list-style-type: none"> Added not Bioengineered and updated calcium per serving 	ca
07/15/2019	<ul style="list-style-type: none"> Added 100% organic ingredient 	ca
06/24/2019	<ul style="list-style-type: none"> Verified 	ca
02/18/2019	<ul style="list-style-type: none"> Updated nutritional information 	ca
01/24/2019	<ul style="list-style-type: none"> Added 5 fl. oz to serving size; format edits 	ca
07/18/2018	<ul style="list-style-type: none"> New SOP Format 	ca