



Storage and Shelf Life of Maple Syrup

Unopened syrup stores easily, it does not need refrigeration just keep in a dry place at a room temperature or lower. However, prolonged (more than one year) storage may cause the color of maple syrup to darken and the flavor may deteriorate slightly. It is recommended that if you are going to store syrup, for over one year, to keep it in a freezer or cooler. This is the best way to prevent spoilage and to keep the syrup at its peak of quality. Maple Syrup unopened will keep for a long time. Glass keeps the best; we have a bottle over 50 years old on our shelf that is still good. Plastic we normally recommend not keeping for more than 2 years.

Once open, if you keep the product refrigerated, it will last several months. If a thin layer of mold develops on an opened container of syrup, it can safely be removed and the syrup re-sterilized by bringing it briefly to 190°F - 200°F (light boil) and then rebottling it. The syrup may darken, but the flavor should still be unaffected.

If you have any other questions please feel free to call or e-mail us.
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Warehouse Storage:
Store in Cool Dry place out of direct sunlight

Storage Life:
Glass/Drums – 3 years
Plastic – 2 years

Quality Maple Products for Over 80 Years!

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Lot or Batch Numbering System Explanation

e.g. 1 072022 R

Daily Batch # - Date Packaged - Syrup Type

Syrup Type Key:

- O = Organic Maple Syrup – Dark or Very Dark
- R = Pure Maple Syrup - Grade A Dark
- B = Pure Maple Syrup – Grade A Very Dark (Formerly Grade B)
- P = 25% Pure and 75% Sugar Pancake Syrup
- A = Apple Syrup
- F = Sugar Free Syrup