

Quality Maple Products for Over 80 Years!

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Storage of Maple Syrup in Drums

Unopened syrup can be stored easily. It does not need refrigeration, just keep it in a dry place at room temperature or lower. However, prolonged (more than a year) storage may cause the color of maple syrup to darken and the flavor may deteriorate slightly. If you are going to store syrup for over a year, it is recommended that you keep it in a freezer or cooler. This is the best way to prevent any chance of spoilage and to keep the syrup at its peak of quality. Maple Syrup **unopened** will keep for years.

The steel drums that we use will keep **unopened** syrup for at least three years. **Once open** pure maple syrup must be refrigerated. When stored at 40°F or lower, it can last up to 12 months after opening.

If a thin layer of mold develops on an opened container of syrup, it can safely be skimmed off and the syrup can be sterilized by bringing it briefly to 190°F - 200°F (light boil) and then rebottling it. The syrup may darken, but the flavor will be unaffected.

If you have any other questions please feel free to call or e-mail us.

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Storage & Shelf Life of Syrup in Steel Drums:

Unopened: Store in Cool dry location
Shelf Life: Three Years from packaged date on drum.

Opened: Keep in cooler at 40 degrees F or less.
Shelf Life: 12 months from open.
Molding is the only issue, and it will not harm the syrup.