

Quality Maple Products for Over 80 Years!

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Storage of Pure Maple Syrup

Unopened syrup can be stored easily. It does not need refrigeration, store in a dry place at 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. 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.

Glass containers 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 opened syrup can last up to 12 months from the date it was opened.

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). The syrup may darken, but the flavor will be unaffected.

Best by Date:

Each bottle and case is marked with a lot number and Best by date. In glass containers the best by date is 3 years from the date of packaging. This is the time syrup can be stored unopened at room temperature.

Warehouse Storage:

Store in Cool Dry place out of direct sunlight

Glass/Steel Drum – 3 years

Plastic – 2 years

Storage conditions	Glass/Steel Drum	Plastic
Before opening , keep at room temperature in a cool, dry place.	3 years	2 years
After opening , store in refrigerator (below 40°F)	1 year	1 year

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

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