

**ORGANIC
MAPLE SYRUP****EMBLEM
CRANBERRY**
Leader in quality fruits

PRODUCT DESCRIPTION

The organic maple syrup is obtained by concentrating 100% natural raw sap, or maple water. The maple sap is first concentrated by osmosis and then boiled to a sugar density of 66 °Brix. The maple syrup complies with the requirements of the Food regulations of MAPAQ and the CFIA Maple Products Regulations.

ORGANOLEPTIC PROFIL*

*EVALUATION METHOD (SENSORY EVALUATION)

CLASS

Very dark

FLAVOR

Strong taste and odor typical of maple, without any off-taste.

APPEARANCE

Syrupy liquid

ORIGIN

Canada

FOREIGN MATTERS

No foreign matters

MICROBIOLOGICAL CHARACTERISTICS

YEAST & MOLD

< 10 UFC/g

PDA acidified, 5 days, 22-25°C

TOTAL COUNT

< 150 UFC/g

PCA, 48 hrs, 35°C

COLIFORM

< 10 UFC/g

Petrifilm 3M, 24 hrs, 35°C

E.COLI

< 10 UFC/g

Petrifilm 3M, 48 hrs, 35°C

PHYSICOCHEMICAL CHARACTERISTICS

TOTAL SOLIDS (%)

66,4 to 68,9

AOAC, vacuum 70°C

Brix

66,0 to 68,9

Refractometer

LIGHT TRANSMISSION (%)

0 to 24,9%

Wavelength 560nm



Viscosity (25°C)

120 to 182 Cp

Brookfield viscosimeter

PH

5,5 to 8,0

pH-meter

Lead (Pb)

CERTIFICATIONS

Facility certified by GFSI (FSSC 22000) and maple syrup is certified Organic and Kosher.

GENERAL QUALITY

Product contains no additives, no color, no preservatives, no allergens and Non-GMO.

Country of origin : Canada

PACKAGING

The maple syrup is packed in a foodgrade drum of approximately 660 lb.

SHELF LIFE AND STORAGE CONDITIONS

Shelf life of 24 months at room temperature. Once open, keep refrigerated or frozen.

Date: 15-08-2022

PRODUCT OF CANADA

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