



Product Identity Specifications

NATURAL ORIGINAL CANADIAN MAPLE TASTE SYRUP

Color

All batches are inspected for color and compared against standards for their specific grade.

Organoleptic

Products are evaluated regularly during production by qualified inspectors who approve the product to possess a satisfactory flavor and aroma.

Bacteria

Each batch is cooked to a minimum temperature of 180 degrees F, and packaged at the minimum temperature of 180 degrees F. This heat sterilizes the product and packaging.

Date Code

The 'Date Code' is placed on all primary packaging and shipping cartons (cases). The best before date format will be two years from the production date on glass bottles.

Ex- BB07092020 - Best Before 7, September 2020.

Lot 1

The lot number will change throughout the production day, depending on how large an order is, or if the production line changes from one order to another, or one product to another.

Storage

Product should be stored in a cool dry area and handled with relative care to ensure package integrity.

Shelf Life

Glass Containers – 2 years

Polyethylene Jugs (Earthen Jugs) – 2 years

Standard Plastic Containers – 1 year

*After recommended shelf life in Plastic Containers small amounts of mold may begin to form, however, they can safely be removed without any degradation in the quality of the product.

Revised: September 12, 2018

Page 2 Of 3



Product Identity Specifications

NATURAL ORIGINAL CANADIAN MAPLE TASTE SYRUP

Nutritional Information-

	Per 60 ml serving- 4 Tbsp.	Per 100 ml serving
Energy	835kj/200 Cal	1392kj/300 Cal
Fat	0g	0g
Fatty Acids	0g	0g
Carbohydrates	50g	83g
Sugars	43g	72g
Protein	0g	0g
Salt	.0025g	.005g

Analytical Information

Density	1.3312 g/ml
Moisture	40.9 g/100ml
Protein	<0.20 g/100ml
Ash	<0.1 g/100ml
Carbohydrates	92.2 g/100ml

Note: These figures are representative only of the specific samples tested. Results may vary within small tolerances.



Product Identity Specifications

NATURAL ORIGINAL CANADIAN MAPLE TASTE SYRUP

Raw Materials; (GMO Free)

Selected Premium Food Services Grade Ingredients- Please note the natural flavors are manufactured especially for our production facility. Our natural ingredients are Not Genetically Modified.

Ingredients

Cane Sugar, Pure Maple Syrup and Natural Maple Flavour.

Cane Sugar Content:

Each lot is refractometer tested by inspectors to ensure Minimum 66% Brix (% of Sugar Content) with a maximum tolerance to 68% Brix (% of Sugar Content).

Floating Particulate

Each batch is pumped direct through a 5 Micron Filter system to ensure exceptional clarity.

Packaging

All packages are heat packed at a minimum of 180 degrees F. Each package is inverted for a period of 30 – 40 seconds to ensure sterility and seal failure. No tolerance for any defects in packaging. All packages are filled to capacity at temperature, and upon cooling, product contracts to create a relative vacuum.

Cleanliness

To ensure package cleanliness, all bottles pass through an Ionizer process to loosen any particles. Then moves through a filtered blower/vacuum to remove all particles from packaging prior to filling.