



## Product Specification

Article code : GNEU-12932666-CA [2]  
Description : Organic Pure Maple Syrup Processing Grade

Effective date : 04/12/2024      Approved by : ARNAUD.ABADIE      P. 1 / 5

### General Information

References	
DAX Item Name	Organic Pure Maple Syrup Processing Grade
DAX Item Number	12932666
Country of Manufacturing	Canada
Latin Name	<i>Acer saccharum, Acer nigrum and Acer rubrum.</i>
Grade	Processing

### Product Description

Organic Maple Syrup, derived from the sap of the *Acer saccharum* (Sugar Maple) tree, is an processing-grade product. The syrup has a dark color, indicating its pure robust, natural flavor.

### Labeling Information

Products are minimally labelled with: Description of product mentioning organic, tracing number, organic certifier and weight.

Storage Conditions	<i>Min</i>	<i>Max</i>
Temperature Storage - Ambient - Celsius (°C)	0	25

### Storage Requirements

Refrigerate after opening (0 - 4 °C).  
Store in cool and dark place. The light transmission will gradually decrease with time, heat and light.  
This means the syrup tends to get darker after time.

Transport Conditions	<i>Min</i>	<i>Max</i>
Temperature Transport - Ambient - Celsius (°C)	7	25

Packaging and Shelflife Information	<i>Optional</i>	<i>Comment Field</i>	<i>Shelf Life - Unopened</i>
Pails (months)	Y	25kg	24

Shelf life is given from production date and can be guaranteed when in original, unopened packaging and maintained under proper storage conditions.

### Sensory Information

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Sensory Information	
Appearance	Viscous liquid
Color	Dark
Flavor	Caracteristic of its colour class
Odor	Caracteristic of its colour class

Physical - Chemical Information

Physical Information	Min	Target	Max	UOM	Test Method
Light Transmission			43	%	

Chemical Information	Min	Target	Max	Test Method
°Brix Uncorrected (°)	66		67	Refraction
Invert Sugar (%)	1		8	ICUMSA
Moisture (%)		32.1		
pH	5		8	
Water Activity (Aw)	0.87		0.88	AOAC

Undesired Substances

Microbiological	Negative	Target	Max	Test Method
Escherichia coli (cfu/g)	<input type="checkbox"/>		10	
Molds (cfu/g)	<input type="checkbox"/>		300	ISO 21527-2
Salmonella spp. - /25g (/25g)	<input checked="" type="checkbox"/>			
Total Plate Count (TPC) (cfu/g)	<input type="checkbox"/>		3000	
Yeasts (cfu/g)	<input type="checkbox"/>		300	ISO 21527-2

Ingredient Information

Ingredient	Quantity %
Maple Syrup	100

Allergen Information of our supplier/ Manufacturer

Allergen Information	None	Product	Same Line	Plant	Field	Comment Field
Carrot	Y	N	N	N	N	
Celery	Y	N	N	N	N	
Cocoa	Y	N	N	N	N	
Dairy (Milk Products Including Lactose)	Y	N	N	N	N	
Egg	Y	N	N	N	N	

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Allergen Information	<i>None</i>	<i>Product</i>	<i>Same Line</i>	<i>Plant</i>	<i>Field</i>	<i>Comment Field</i>
Fish	Y	N	N	N	N	
Gluten	Y	N	N	N	N	
Wheat	Y	N	N	N	N	
Legume	Y	N	N	N	N	
Lupine	Y	N	N	N	N	
Maize	Y	N	N	N	N	
Molluscs	Y	N	N	N	N	
Mustard	Y	N	N	N	N	
Peanut	Y	N	N	N	N	
Sesame	Y	N	N	N	N	
Shellfish - Crustaceans	Y	N	N	N	N	
Soy	Y	N	N	N	N	
Sulfites (>10mg/kg)	Y	N	N	N	N	
Tree Nut - Almond	Y	N	N	N	N	
Tree Nut - Brazil Nut	Y	N	N	N	N	
Tree Nut - Cashew	Y	N	N	N	N	
Tree Nut - Coconut	Y	N	N	N	N	
Tree Nut - Hazelnut	Y	N	N	N	N	
Tree Nut - Macadamia	Y	N	N	N	N	
Tree Nut - Other	Y	N	N	N	N	
Tree Nut - Pecan	Y	N	N	N	N	
Tree Nut - Pine Nut	Y	N	N	N	N	
Tree Nut - Pistachio	Y	N	N	N	N	
Tree Nut - Walnut	Y	N	N	N	N	
Refined Oil Derived From Allergenic Source	Y	N	N	N	N	

None = Not present in the recipe

Product = Present in the recipe

Same Line = The product is processed on the same production line as this allergen, therefore cross-contamination is possible

Plant = The product is processed and/or stored in a warehouse where the indicated allergen is present

Field = The product might contain this allergen, due to cross-contamination from the field (e.g. due to crop rotation or during transport)

The interpretation of cross-contamination is to the best of our knowledge, but should not be considered as a warranty of any kind without analytical verification.

This allergen information is based on Annex II Substances or products causing allergies or tolerances from regulation EU 1169/2011. All allergens mentioned include their products thereof, at the exceptions of specific cases as described in the same annex.

Additionally it can be noted that:

- Sulfites (>10mg/kg) stands for: Sulphur dioxide and sulphites (>10 mg/kg or 10mg/litre in terms of the total SO2)

- Gluten stands for: Cereals containing gluten and products thereof

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## Nutritional Information

Nutritional Value (/100g)	Value	Limit of Detection
Energy - kcal (kcal)	270	
Energy - kJ (kJ)	1129	
Protein (g)	0	
Fat - Total (g)	0	
Fat of which - Saturated (g)	0	
Carbohydrate - Total (g)	67.22	
Sugars - Total (g)	58.59	
Dietary Fiber - Total (g)	0	
Salt (g)	0	

## Source Of Information

Source of Information	supplier data. For information only.
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## Claims and Disclaimers

### Intended Use

Maple syrup processing grade is intended for industrial as an ingredient for food processing. It is especially suitable for developing open cooking, granolas products, sauces, spice mixes and breakfast cereals. Maple Syrup Processing Grade has a naturally pronounced maple flavor while being 100% pure.

### Not Intended Use

No unintended use known.

Statement	Applicable
No Artificial Colors	<input checked="" type="checkbox"/>
No Artificial Flavors	<input checked="" type="checkbox"/>
No Artificial Preservatives	<input checked="" type="checkbox"/>
No Preservatives	<input checked="" type="checkbox"/>
No use of Nanomaterials	<input checked="" type="checkbox"/>
Not Irradiated	<input checked="" type="checkbox"/>
Vegetarian	<input checked="" type="checkbox"/>
Vegan	<input checked="" type="checkbox"/>
Halal Suitable	<input checked="" type="checkbox"/>

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Certification Declaration	Applicable	Optional
Kosher Certification	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Organic Certification	<input checked="" type="checkbox"/>	<input type="checkbox"/>

This product is in compliance with the Dutch Food Law and the EU Food Law.  
It is the responsibility of the customer to investigate whether or not the product complies with the food regulations in the country where the end products will be sold.

## Applicable Legislation

EC 2018/848, replacing EC 834/2007 and EC 889/2008	Organic Regulation
EC 1829/2003 and EC 1830/2003	GMO Regulation
EC 1935/2004 and EC10/2011	Packing Regulation
EC 752/2017	Packing Migration Regulation

<b><u>Allergens:-</u> When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policies will apply.</b>			
Component	Nuts in Bulk ( Applies when bought in small quantities that need re-packaging )		
	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	YES	YES
EGGS or its derivatives	NO	NO	NO
FISH or its derivatives	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO
MOLLUSCS	NO	NO	NO
PEANUTS or derivatives	NO	YES	YES
SOYA BEANS or derivatives	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	YES	YES
NUTS , tree nuts:	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	YES	YES
SESAME SEEDS or derivatives	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO