

100% pure Maple Syrup

Charges book of production

This charges book include the specifications that the Maple farm must respect for sailing their 100% pure maple syrup on the web site



Le Siroptier inc.

Introduction

The **Siroptier inc.** ask the maple farms how provide 100% Pure Maple Syrup on the web sites **CanadaMapleSyrup.ca** & **MapleSyrupUSA.com** to respect this charges book.

These specifications allow the producers to make maple syrup that we can classified by the maple taste, not only free of undesirable components as required by the present regulations, but also of excellent quality, surpassing the expectations of the most demanding customers **and insure a stability and supremacy of the taste of maple at it's best.**

The producers who conform to the regulations will be able to offer delicious maple syrup, which has a good density, is well filtered, and is 100 % pure and authentic. Among other things, these producers will be able to give their clientele assurances that their use of cleaning products is carried out in accordance with strict regulations to eliminate residues which alter the quality of this pure and natural product.

These specifications also allow producers to operate a maple grove so as not to damage the woods. Simple forest management and tapping techniques are integrated into these specifications.

Part I

STRUCTURE OF THE MAPLE SYRUP

ACCEPTANCE PROGRAM

Section 1 - Acceptance Committee

The **Siroptier inc.** appoint the designed technician on its territory to accept or refuse any request from a maple syrup enterprise to sale on the web site

CanadaMapleSyrup.ca & MapleSyrupUSA.com

Decisions from these people must be justified, well documented and kept on record.

Section 2 - Inspection Procedures

The business will be visited by designed technician so that the producer can complete a questionnaire to test his or her knowledge of work techniques and to identify the precise site of wood parceling used for the production of maple syrup. If a portion of the maple water is collected on a rented maple grove, a contract or proof of rental will be requested.

Subsequent visits of the maple grove and its buildings are planned for different times during the season. Visits are on an annual basis and impromptu visits are made as needed.

Section 3 - Requirement Amendments

Modifications to specification requirements can be made. Requests for modification can be made any time but are only effective after acceptance by the designed technician, on March 1 of the following year. Modifications to requirements cannot be retroactive.

Those in charge of the amendments are the designed technician. All requests for amendments to the requirements must be accompanied by complete documentation to justify the request and must be sent to those in charge of the amendments.

Those in charge of the amendments can communicate with external people (researchers, maple syrup consultants, educational establishments, laboratories) in order to help them with the study of the request.

Section 4 - Contract

The maple syrup producer swears an oath to conform to the specifications of Maple Syrup charge book. Any modification during the contract in the methods, the products used as well as the corporate name, the owner names or those in charge of the business must be reported to the club consultant.

Any fraud, false declaration on the methods of production and/or non-compliance with the requirements during the course of the contract could lead to sanctions and/or legal proceedings.

Section 5 – Eligibility

Is available to sale his maple syrup in container on the web site **CanadaMapleSyrup.ca** & **MapleSyrupUSA.com**

Any maple syrup enterprise able to show that it strictly applies the maple syrup methods described in the specifications and that in no case, uses unauthorized methods or input.

A maple syrup enterprise can be judged apt to produce Maple Syrup from its first year if it can demonstrate its ability to conform to the specification requirements. In order to be accepted, the syrup must be produced from maple water originating from the maple grove shown to the consultant at the time of the questionnaire and at the time of the visits. The entire maple grove must be operated according to the specification requirements. All the maple water used in the maple syrup production must come from the parcel visited by the consultant. In other words, it is not allowed to have only a portion of the maple grove or the equipment in accordance with the requirements.

In the case of maple syrup enterprises which collect maple water in several different maple groves and which have more than one building for evaporation, each installation must be inspected by the consultant. If a portion of the maple water used for the production is collected on rented maple groves, they will have to be inspected beforehand by the consultant. A signed statement from the maple syrup producer, confirming the exactitude of the information given to the consultant and compliance with the specifications is required.

Part II

DESCRIPTION OF THE PRODUCTION METHODS ACCEPTED

Section 1 - Purity of the Syrup

The maple syrup must be made with care in order to obtain a pure product with no contamination. In addition, everything must be done in order to allow the characteristic flavor of maple to predominate. All the cleaning products are from the food type sector and the rinse which follows their use must eliminate all residues of these products.

The rinse water must come from osmosis, a well or a spring and must be of drinkable quality. If the water is sulphurous or contaminated in any way, it cannot be used for rinsing. Water which has been in a copper pre-heater, or the hood and pre-heater condensate cannot be used for rinsing. The syrup barrels graded **V R**, which are those with major flavour defects, cannot be sale by the web site **CanadaMapleSyrup.ca** & **MapleSyrupUSA.com**

Section 2 - Woodland Management

The maple grove where maple water is collected must be managed while respecting the needs of the ecosystem. This means that thinning and all other work done must be executed in the following way:

- a. The maple grove must be protected from domestic animals.
- b. Companion species naturally present on the site of the maple grove must be preserved and managed in order so they eventually represent a minimum of 15% of the volume of the forest.
- c. Henceforth, every time a thinning is carried out in a maple grove it will represent no more than 15% of the woods in a given area and the canopy must have reformed before thinning again.
- d. The dead trees can be removed any time.
- e. The new growth must be maintained even when it is abundant. However, new growth can be removed along the tubing network in order to facilitate movements through the maple grove.

Section 3 - Tapping and Sap Collection

- a. Number of tap holes according to the diameter of trees regardless of the spout diameter
- b.

Diameter measured at chest level (4.5 feet; 1.4 m)	Number of tapholes	Maximum taphole depth (excluding the bark)
0 to 20 cm	0	4 cm of wood (1 1/2")
20 to 40 cm	1	4 cm of wood (1 1/2")
40 to 60 cm	2	4 cm of wood (1 1/2")
60 cm and more	3	4 cm of wood (1 1/2")

- c. **Neither paraformaldehyde, nor any other non-registered product is allowed. However, food grade ethyl alcohol and sodium hypochlorite are authorized for the disinfection of tapholes and spouts.**

Section 4 - Collection System

- a. Buckets used for the collection of maple water must be made of aluminum or food grade plastic.
- b. Any new tubing used for the collection of maple water and installed as of the certification time will be of a food or drinkable grade.
- c. Cleaning products that are authorized before and after the production season for the tubing are peroxide and bleach.
- d. The only cleaning product authorized for use during the production season for the maple water collection system is peroxide.
- e. The untapping and the cleaning of the tubing is mandatory and must be done within 45 days of the last sap flow.

Section 5 - Maple Water Storage

- a. The tanks used for the sap storage must be in good condition and correctly used. Ideally, the basins should be made of stainless steel or food grade fiberglass or food grade plastic. But, if galvanized steel basins are used to store the maple water, it must be conserved for no more than 24 hours. After this delay, the content of these basins will have to be thrown away or transferred to an appropriate container.
- b. If galvanized steel basins are painted with food grade paint, they are not restricted to the 24-hour stipulation.
- c. All the maple syrup storage basins and containers must have a food grade finish for the start production season.
- d. The only cleaning product authorized for use during the production season for basins is peroxide.

Section 6 - Concentration of Maple Water

- a. The only products authorized for the storage of membranes are sodium metabisulfite and food grade glycerin and food grade glycol.
- b. A minimum of 500 gallons of water per 8 inches of membrane diameter and 48 inches of membrane length must be used to rinse membranes at the end of the storage period.
- c. A record describing the operation and maintenance of the inverted osmosis apparatus must be kept daily and calculation will be established to evaluate the efficiency of the osmosis apparatus.
- d. Caustic soda (sodium hydrate) can be used during the season if the calculation of the efficiency evaluation shows that the apparatus has lost more than 15% since the beginning of the season.

Section 7 - Maple Water Evaporation

- a. The pots used for the evaporation of maple syrup must be in good condition and correctly used. Ideally, the pots should be made of stainless steel and soldered joints should be in argon. But, if galvanized steel or stainless steel soldered to pewter-lead is used for the evaporation, the maple water must not be kept more

than 24 hours. After this delay, the content of these pots will have to be thrown away or transferred in an appropriate container.

- b. Used oils which serve as the main or auxiliary combustible for the evaporator must be used if the business has the required permits for this type of use.
- c. Authorized anti-foaming agents are vegetable fat and Pennsylvania maple.
- d. Cleaning products authorized for the evaporator before and after the production season are vinegar and fermented sap.
- e. No cleaning products for flat bottom pots are authorized during the production season. Only filtrate or water can be used.
- f. The use of vinegar is allowed for the cleaning of folded bottom pots during the season if an extra pot is available. The pot being cleaned must be removed from the evaporator until it has been cleaned and rinsed.

Section 8 - Maple Syrup Density

- a. In order to be considered Maple Syrup, the syrup must have a density between 66.0° Brix and 67.0 Brix.
- b. The density adjustment must be made with filtrate or drinkable water.

Section 9 - Filtration

- a. In order to be considered Siropro Maple Syrup, the syrup must be well filtered, in other words no filtration defects must have been identified in rating.

Section 10 - Barrel Filling

- a. The syrup can be stored in barrels of :, stainless steel or food grade plastic or steel & interior epoxy
 - b. A production record must be correctly kept to show the time and date of the filling of each barrel and the procedure which preceded this filling.
 - c. Each barrel must be sampled when the barrel is filled up. The complete content of a barrel must be accumulated in a syrup filter tank before the filling of the barrel begins. When the barrel is half full, a sample is taken by the pipe which is used to fill up the barrel. The sample must be put in the Freezer as soon as possible.
 - d. The barrel grades will be given by the authorised agent. This can be done from samples or barrels.
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