



Pure Maple Syrup Beer Finishing Grade



Country of origin	Canada
Ingredients	Pure Maple Syrup
Production process	Heated to 96°C / 205°F (Pasteurized) Filtered using diatomaceous earth as filter aid Packed at a min. temperature of 85°C / 185°F
Shelf-life after production	3 years if un-opened
Storage conditions	Cool and Dry environment unopened - Refrigerate after opening

Nutritional values (average)	
Serving Size	100 g
Energy	270 Calories / 1,129 kilojoules
Carbohydrates	67 g
Total sugar	58 g
Protein	0 g
Fat	0 g
Water	33 g

Light Transmission	50 – 74.9%
Density	66-67.5° Brix
Specific weight	1.3248 g/ml @ 66°Brix
pH	5 to 8
A _w	0.87 – 0.88
GMO status	GMO free
Pesticides	Raw materials that do not contain pesticides
Gluten free	Yes

Microbiology	
Total Plate Count	Max 3,000 CFU/g
Molds	Max 300 CFU/g
Coliform groups	Negative (not applicable for this type of food product)
Yeasts	Max 300 CFU/g

Brewing use	
With its distinctive maple taste and low caramel undertones, this grade makes it ideal for lighter tasting beers or as a finishing touch in the beer making process to add a nice clean maple flavor when maple is the leading flavor of the beer.	

Beer Styles	
Brewing: Ale, Lager, Mead Finishing: Stouts, Porters	