



GREAT NORTHERN

maple products

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Product information sheet

Pure Organic Maple Flakes - Fine

Updated: August 30, 2010

Country of origin	Canada
Harmonized Code	1702.20
Certifier	Ecocert
Ingredients	Pure Maple Syrup
Production process	Syrup is heated to evaporate the excess water.
Shelf-life after production	3 years after production
Storage conditions	Cool and Dry environment, moisture will cause product to cake

Nutritional values (average)	
Serving Size	100 g
Energy	377 Calories / 1577 kilojoules
Carbohydrates	90.91 g
Protein	0
Fat	0
Na / Sodium	5 mg
Ca / Calcium	161 mg
K / Potassium	312 mg
Magnesium	23 mg
Manganese	1.3 mg
Zinc	1.56 mg
Thiamine	Traces
Riboflavin	Traces
Niacin	Traces
Moisture	0.5 – 2.0 %

Source: Federation des producteurs acéricoles du Québec

Grade	Apparent density: Min. 439 g/L Pack density: Max. 580 g/L
Sensorial properties	Original Maple
Smell	Pleasant maple syrup, some maple toffee hints
Colour	Light Brown / Beige
Taste	Pleasant, sweet maple flavour, crisp texture, flakes melt in the mouth
Visual appearance	Fine flakes, size similar to granulated sugar, pale color
pH	7.1 – 7.82
Microbiology	
Total Plate Count	Max 500 CFU / g
Molds	Max 10 CFU / g
Coliform groups	Negative
Yeasts	Max 10 CFU / g
Salmonella	Not Present

Allergens		
Allergenic substance	Present	Absent
Animal – Beef, Chicken or Pork (or derivatives)		x
Azo colours (E102, E110, E122, E123, E124, E151)		x
Benzoic acid (E210-E213) or BHA/BHT (E320-E321)		x
Celery		x
Cinnamon		x
Cocoa		x
Coriander		x
Corn (or derivatives)		x
Egg (poultry)		x
Fish / shellfish		x
Fructose	less than 3%	
Genetically Modified Organisms (GMO)		x
Glutamate (E620-E625)		x
Gluten		x
Lactose or Milk Protein (bovine)		x
Nuts (or derivatives) / Peanuts		x
Parabens (E214-E219)		x
Pulses		x
Rye		x
Saccharose / Sucrose	X	
Sorbic Acid (E200-E203)		x
Soya oil, protein or derivatives		x
Sulfite (E220-E227)		x
Vanillin		x
Wheat		x
Yeast	Max. 500 CFU / g	