



Product Specification

Pecan Wood Smoked

Ingredients: Pure Maple Syrup Smoked With Pecan Wood

Country of Origin: United States

State of Origin: Vermont

Certifications: USDA Organic, certified by Vermont Organic Farmers

Technical Specifications:

<u>Parameter</u>	<u>Lower Limit</u>	<u>Upper Limit</u>	<u>UoM</u>	<u>Method</u>
Density	66.9°	68.9°	Brix at 60°F	Hydrometer
Water Activity	0.85	0.87	aw	AOAC 978.18
pH	5.0	8.0	pH	pH meter
APC	---	≤1000	CFU/g	AOAC 990.12
Lactic Acid Bacteria	---	≤10	CFU/g	CMMEF 4th Ed.
Osmophilic Y&M	---	≤10	CFU/g	CMMEF 4th Ed.

Clarity: Free from turbidity, cloudiness, sediment, and sugar crystals

Flavor & Aroma: A strong wood smoke flavor that mellows when applied in cooking or drizzled over food such as cheese. The maple comes through in the finish.

Coding Explanation: Best By coding is in MM/DD/YY/B format. M = Month, D = Day, Y = Year, B = Daily Batch Number.

Packaging: Available in glass and plastic containers of various sizes

Shelf Life (from date of manufacture):

Glass retail sized containers:	3 years
Plastic retail sized containers:	2 years
5-gallon plastic pail:	1 year
55-gallon steel, food grade epoxy lined drum:	2 years

Storage Requirements: Store in a cool dry location. Refrigerate After Opening.