

GUIDELINES FOR MAPLE PRODUCTS PRODUCTION

PURPOSE: To provide practicable guidelines for the sanitary production of Maple Syrup processing operations, and adherence to the Act 106 of 2010 (3 C.S §§5701 et.al.). Producers of maple products will also be subject to any rules within the Code of Federal Regulations (CFR's) relating to food and good manufacturing practices.

All maple product producers in PA shall be licensed and subject to a \$35.00 Food Processors Registration by the Department.

1. **Physical Structure of Facility:** Floors, walls and ceilings shall be kept in good repair and adequately cleaned. Every practicable precaution shall be taken to exclude birds, insects, rodents and other vermin and animals from the premises of the operations.

2. **Sanitation:** An effective cleaning schedule shall be maintained at all times to maintain the integrity of the products. All equipment and utensils used in processing or handling the product shall be maintained in good repair to assure sanitary conditions in the operation. At the end of the season, equipment and polyethylene lines shall be thoroughly cleaned with detergent followed with a sanitizing agent. Bottling and canning operations should be performed separately instead of directly from the evaporator.

3. **Water Supply:** All water shall be potable. Private water supplies shall be tested annually, immediately prior to the Maple Syrup season. An adequate potable hot and cold water supply shall be available and convenient to processing facilities for cleaning purposes.

4. **Rodent Control:** The use of insecticides, rodenticides and other pest control measures shall be permitted only under such precautions and restrictions as will prevent the contamination of the product.

5. **Hygienic Practices:** Toilet facilities shall be available; all personnel shall wash hands after each visit to the toilet facility. Personnel shall not use tobacco in the facility or while in contact with food or equipment. Employees shall be free of communicable diseases and wear clean outer garments that will not contribute to the contamination of the product.

6. **Ventilation:** All openings shall be properly screened. Provisions shall be made for condensate removal during evaporation process.

7. **Lighting:** All facilities shall have sufficient light to permit efficient and effective operations. All lights located over food zones shall be protected against breakage that could result in product adulteration.

8. **Additives:** All ingredients from which the food is fabricated shall be safe and suitable. Optional ingredients that may be used in Maple Syrup are:

12/2010 rev.

- a. Salt
- b. Chemical Preservatives
- c. Defoaming Agents

These optional ingredients shall be declared on the label.

9. Maple Syrup By-Products: Candy, creams, sugars, and flavored maple syrup products shall be handled according to good manufacturing practices, i.e., proper labeling, adequate packaging, sanitation, potable water, storage, etc.

10. Retail Containers: Shall be single service and properly cleaned before filling; it should not be assumed that new containers are clean when received from the distributor or manufacturer.

11. Storage Facilities: Shall be maintained clean and dry. All syrup and by-products that are not bottled or canned, shall be adequately protected and covered to prevent contamination and/or adulteration. Products shall be stored off the floor and away from walls.

12. Labeling: All prepackaged syrup shall be labeled to show:

- a. Name of product
- b. Name and address of Manufacturer
- c. Net contents
- d. Additional ingredients

If the distributor's name is used, an identification code shall be established with the department as to the identity of the manufacturer.

OBJECTIVE: The elimination of adulteration/contamination and emphasis on adequate sanitary procedures should be included in the major factors in the processing, bottling, canning, and storing of Maple Syrup products.

Pennsylvania Department of Agriculture
Bureau of Food Safety and Laboratory Services
2301 N Cameron St.
Harrisburg PA 17110
717-787-4315
www.eatsafepa.com