



DO-IT Food Ingredients BV
Hermesweg 7
3771 ND Barneveld
The Netherlands
www.doitorganic.com

Bank: Rabobank
Bank Account: 3431.22.596
IBAN:
NL82RABO0343122596
Swift-BIC: RABONL2U
VAT: NL 860149882B01

OrganicCert: NL-BIO-01
OrganicNr: Skal 108273
Telephone: +31 85 487 0487
Email: sales@organic.nl
CoC: 75119048

PRODUCT INFORMATION

See www.doitorganic.com

Product	Organic maple syrup (grade A dark robust taste)
Code	16181
Country of agricultural origin	Canada
Country of last processing	Canada
Last update	19-09-2023
This product is	Organic and not genetically modified or irradiated

Ingredients	Organic maple syrup
Additives	None
Production process	The maple syrup is made by evaporating the maple water during the season (spring), by heating the water evaporates and we concentrate the sugars to obtain the maple syrup, there is no addition of sugar in the product, this one is naturally sweetened during the season. Afterwards, the maple syrup is put in barrels. These are evaluated individually upon arrival at our warehouse. All barrels are checked without exception. (Taste, Brix degree, light transmittance).

Sensorial properties	
Smell	Characteristic smell without foreign smell
Colour	light brown to dark brown color
Taste	Robust and caramelized maple flavor
Appearance	Syrupy liquid

Packing	
Net content	24.9 kg
Kind of packing	Metal pail
Packing size (L x W x H)	30.5 x 30.5 x 35.6
Pieces per pallet	24

Shelf life	
Storage conditions	Ambient temperature, refrigerate after opening
Minimum shelf life	36 months after production



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Indicative nutritional values (per 100 gram)		(from supplier)
Energy	1118 kJ 267 kcal	
Protein (g)	0.9	
Fat (g)	0	Saturated: 0
Carbohydrates (g)	65.9	Sugars: 61.9
Dietary fibre (g)	< 1.0	
Salt (g)	0.01	

Analytical properties	
pH	5 – 8
Moisture (%)	30.0 – 34.3
Brix°	66.0 – 67.0
aW	0.82 – 0.88
Light transmittance	25 – 49.9

Microbiological Properties (indicative)	
Total Plate count (cfu/g)	< 1.000
Yeast (cfu/g)	< 100
Moulds (cfu/g)	< 100
Escherichia coli (cfu/g)	< 10
Salmonella (cfu/25g)	Absent



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Allergy list (+ = present, - = absent and * = possible cross contamination)			
Cow's milk protein	-	Walnut	-
Lactose or milk sugar	-	Cashew	-
(Chicken) egg	-	Pecan nut	-
Soya protein (-derivatives)	-	Brazil nut	-
Gluten	-	Macadamia or Queensland nut	-
Wheat	-	Pistachio nut	-
Peanuts/groundnuts (-derivatives)	-	Coconut	-
Sesame	-	Hickory nut or kola nut	-
Sesame-oil	-	Lichee nut	-
Celery	-	Pili nut	-
Mustard	-	Sheanut	-
Fish	-	Pine nut or pinon nut	-
Shell-fish	-	Beech nut	-
Mollusc	-	Butternut	-
Lupine	-	Chestnut	-
Sulfite E220-E228	-	Ginko nut	-
Nuts (-derivates)	-	Chinquapin	-
Almond	-		-
Hazelnut	-		-

Acceptable for:	
Vegetarians	Yes
Vegans	Yes
Lacto-vegetarians	Yes
Kosher-certified	No
Halal-certified	No
NOP-certified	No
Fairtrade IBD	No