

	<b>Product Specification</b> <b>Grade A Very Dark Maple Syrup 230g</b>		<b>Doc Ref:</b>	SPEC-VMS2
			<b>Issue No:</b>	1
			<b>Issue Date:</b>	12/11/2019
	<b>Authorised By:</b>	M Murray	<b>Page(s):</b>	1 of 3

Company Information	
Hilltop Honey Ltd, Unit 5, Dyffryn Enterprise Park, Pool Road, Newtown, Powys, SY16 3BD 01686 689027; info@hilltop-honey.com	
<b>Commercial Contact</b>	01686 689027; <a href="mailto:sales@hilltop-honey.com">sales@hilltop-honey.com</a>
<b>Technical Contact</b>	01686 689027; <a href="mailto:mike@hilltop-honey.com">mike@hilltop-honey.com</a>
<b>Emergency Contact(s)</b>	07910469463; 07535335472; 07896796530

Product Description
The natural sweet substance obtained exclusively by the concentration of maple sap or by the dilution or solution of a maple product in potable water. Must have a characteristic maple flavour. Pure, sound and unadulterated, without fermentation or other off-flavours, with no added sugar.

Product Information					
Product Name	Grade A Very Dark Maple Syrup	Weight	230gē	Product Code	VMS2
Ingredient Declaration	Maple Syrup				
Country of Origin	Canada				
Origin Statement	Product of Canada				
Storage	Store at room temperature in dry conditions away from direct sunlight & strong odours. Once open, keep refrigerated.				
Shelf Life	24 months from date of production	Format	Best Before – DD/MM/YYYY		
Batch Number	Best Before Date used as batch number				
Unit Barcode	5060298572752	Case Barcode	5060298572769		

Labelling Information
Product Name, Weight, $\text{e}$ mark, Nutritional Information, Company Information, Best Before Date, Origin Statement, Suitability Information, Storage Information, Barcode

Packaging						
Component	Description	Height	Width	Depth	Weight	Units
<b>Primary</b>	PET1 Plastic Bottle, Induction Seal & Pouring Cap	11.3cm	6.9cm	4.1cm	254.2g	1
<b>Secondary</b>	Branded Cardboard SRP Tray & Plastic Wrap	11.5cm	13.5cm	21cm	2.55Kg	10

Organoleptic			
<b>Appearance</b>	Typical of maple. Free from sediment & cloudiness/turbidity	<b>Flavour</b>	Typical sweet flavour of maple syrup. Free from foreign flavours.
<b>Aroma</b>	Typical of maple. Free from foreign odours.	<b>Texture</b>	Viscous Liquid

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Physical, Chemical & Microbiological Properties			
<b>Light Transmission</b>	<25 %LT	<b>Brix</b>	66°-68.9° @ 20°c
<b>Heavy Metals</b>	Meets all current EU Legislation	<b>Pesticides</b>	Meets all current EU Legislation
<b>Physical Contamination</b>	Free from any physical contaminants that are intrinsic & extrinsic.		
<b>Microbiological</b>	Free from micro-organisms at levels that could be a threat to consumer health. Due to low water activity (0.87-.088 a <sub>w</sub> ), Maple Syrup does support the growth of yeasts, moulds & <i>S. aureus</i> . Heat processing of the raw material should denature microorganisms present.		

Free from Data		
	Present in Product	Present in Production Site
<b>Natural Colours</b>	No	No
<b>Artificial Colours</b>	No	No
<b>Natural Flavours</b>	No	No
<b>Artificial Flavours</b>	No	No
<b>Preservatives</b>	No	No
<b>GMO</b>	No	No

Nutritional Data Per 100g			
<b>Energy (kJ) / Energy (kcal)</b>	1088kJ / 260kcal	<b>Fibre (g)</b>	<0.1g
<b>Fat (g) / Of which Saturates (g)</b>	<0.1g / <0.1g	<b>Protein (g)</b>	<0.1g
<b>Carbohydrates (g) / Of which Sugars (g)</b>	67.4g / 60.5g	<b>Salt (g)</b>	0.03g


Suitability Data		
	Suitable for	Certified for
<b>Vegetarian</b>	Yes	No
<b>Coeliac</b>	Yes	No
<b>Halal</b>	Yes	No
<b>Kosher</b>	No	No
<b>Nut Allergy</b>	Yes	No
<b>Lactose Intolerant</b>	Yes	No
<b>Vegan</b>	Yes	No
<b>Organic</b>	Yes	No
<b>Diabetic</b>	No	No

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Allergen Advice		
Allergen	Present in Product	Present in Production Site
Celery	No	No
Cereals containing Gluten (Wheat, Rye, Barley, Oats)	No	No
Crustaceans	No	No
Egg/Egg Derivatives	No	No
Fish/Fish Derivatives	No	No
Lupin/Lupin Derivatives	No	No
Milk/Milk Derivatives	No	No
Molluscs/Molluscs Derivatives	No	No
Mustard/Mustard Derivatives	No	No
Nuts (Almond, Brazil, Cashew, Hazelnut, Macadamia, Pecan, Pistachio, Walnut)/Derivatives	No	No
Peanuts/Peanut Derivatives	No	No
Sesame Seeds/Sesame Seed	No	No
Soya/Soya Derivatives	No	No
Sulphur Dioxide/Sulphites	No	No

Legislation References
<i>The honey supplied complies to the following requirements &amp; documentation</i>
<ul style="list-style-type: none"> <li>Food Information Regulation 2014 (SI 2014 No.1855)</li> <li>Food Safety Act 1990</li> <li>EC Directive 2008/772/EC on the approval of residue monitoring plans submitted by third countries in accordance with Council directive 96/23/EC</li> <li>EC Regulation 852/2004 on the Hygiene of Foodstuffs</li> <li>EC Regulation 178/2002 on General Food Law</li> <li>CODEX Standard 192-1995</li> </ul>

Additional Information
None.

Signed on behalf of Hilltop Honey Ltd	Specification agreed by Customer
<b>Signature:</b>  <b>Print:</b> Michael Murray <b>Title:</b> Technical Manager <b>Date:</b> 12/02/2020	<b>Signature:</b> <b>Print:</b> <b>Title:</b> <b>Date:</b>