


PRODUCT SPECIFICATIONS

DEC0301F

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Last update on : May 28, 2007

1. PRODUCT NO.	DEC0301F
PRODUCT DESIGNATION	Fine Maple Flakes
UPC CODE	 10833949003019

2. DESCRIPTION	Decacer's Fine Maple Flakes are made of pure maple syrup which is dehydrated by a unique and exclusive process. Maple syrup is produced by the concentration of maple tree sap.
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3. APPLICATION	Maple flakes add sweetness, a crisp texture and a unique maple flavour to every meal. Add this seasoning, topping and sweetening ingredient to coffee and cereals or to any dessert, dairy product, salad or meat, fish or poultry meal for an extra maple twist.
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4. PROCESSING	Ready to use sweetener: can be used at cold or warm temperature (from -20°C/-4°F to 125°C/257°F). Melting point is 183 °C/361°F.
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5. ATTRIBUTES	100% Pure Maple Syrup: Contains no other ingredient, additive or artificial flavour. Contains essential minerals. The product doesn't harden (not caking), it gives an extra crisp texture but melts in the mouth.
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6. CATEGORY	Certified Kosher Pareve by MK. Suitable for vegan / vegetarians. Organic flakes also available (certified organic by Ecocert Canada) (CEE; NOP/USDA organic).
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7. SALE UNIT	1 x 15 kg per case
Case dimension (L/W/H)	15 x 13 x 13 (in.) / 38.1 x 33 x 33 (cm)
Net weight	33.07 lbs / 15.00 kg
Total weight	36.00 lbs / 16.33 kg

8. SALE UNITS PER PALLET	36
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9. MINIMUM ORDER	1 pallet (36 units)
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10. LEAD TIME	10 days
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11. STORAGE AND SHELF LIFE	After opening, avoid contact with moisture and major temperature changes. The product can be kept in a cold-storage chamber or at normal warehouse temperature (from -20°C to 20°C). The product shall provide up to three years satisfactory performance.
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12. DECLARATION

Ingredient: 100 % pure maple syrup
 This product is not in contact with allergens during production and contains no known allergens. Allergen testing (peanuts, eggs, milk) is performed by a third party laboratory. This product contains no genetically modified organisms (GMOs).

13. NUTRITIONAL INFORMATION (per 100g portion)

Lipids	0	g
Carbohydrates	90.91	g
Proteins	0	g
Sodium	Trace	
Calcium	161.24	mg
Potassium	312.12	mg
Magnesium	22.64	mg
Manganese	1.28	mg
Zinc	1.56	mg
Thiamine (Vit B ₁)	0.02	mg
Riboflavin (Vit B ₂)	0.66	mg
Niacin	0.1	mg

Energy content (per 100g) : 377 kcal ; 1577 kJ

Moisture	0.5 - 2.0 %
Sucrose	86-94 g/100 g
Glucose	1.0-2.6 g/100 g
Fructose	0.5-1.7 g/100 g
Ash	1 g/100 g
pH	7.10 - 7.82

14. SENSORIAL DESCRIPTION

Characteristics	Method	Description
Appearance	Visual	Fine flakes, size similar to granulated sugar, pale color
Odour	Sensory	Pleasant maple syrup, some maple toffee hints
Taste	Sensory	Pleasant, sweet maple flavour, crisp texture, flakes melt in the mouth

15. CHEMICAL AND PHYSICAL PROPERTIES

Density	Apparent density: Min. 439 g/L Pack density: Max. 580 g/L
Particle size	24%: <250 micron (<mesh 60) 74%: 1000<250 micron (mesh 20<60) 2%: >1000 micron (>mesh 20)

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16. MICROBIOLOGICAL COUNT

Microbe	Threshold value	Method and Frequency of testing
Total aerobic count	< 500 CFU/g	In house Petrifilm plates; Every lot is tested.
Yeasts	< 10 CFU/g	Tests executed by a third party laboratory; are tested when so instructed.
Molds	< 10 CFU/g	
Coliforms	Negative	
Salmonella	Negative	
Escherichia coli	Negative	

All testing results will be kept for at least three years after delivery.

17. RESIDUES AND IMPURITIES

The product is free from pesticides, antibiotics, mycotoxins, radioactivity, PCB, chlorinated hydrocarbons and solvents, nitrates, phosphoric acid esters and heavy metals.

18. FOREIGN BODIES

The product is inspected for foreign bodies. Metal detector is checked every 30 minutes.

19. IRRADIATION

The product is not subjected to an irradiation treatment.

20. MANUFACTURING PROCESS

Manufacturing process

Information about the manufacturing process is not enclosed.

Manufacturing method

Continuous production
Batch production: 1000 to 5000 lbs/batch

21. DELIVERY METHOD

Type of delivery

Shipment on pallets
Container shipment

Packaging

1 x 15 kg: 4 mil laminated polyamide and polyethylene bag packed in a heavy duty cardboard box.

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22. CASE MARKING	Production Lot code : ex: 07 – 137 – 01 Year – Julian day – Batch number Description UPC-Code Net weight
23. PACKAGE LABEL	None
24. GENERALITIES	This product is made in a food facility inspected and registered by the Canadian Food Inspection Agency (CFIA) and meets the Canada Agricultural Products Act and the Maple Products Regulations.
25. INFORMATION	Decacer 21, rue Industrielle Dégelis (Québec) Canada G5T 2J8 Tel: 418.853.6265 Fax: 418.853.5284 Website : www.decacer.com

COMMENTS

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