

# Maple Syrup Production

**Sap is collected** via vacuum tubing system in 2 pumphouses with stainless steel tanks and transferred to final sap holding tanks with transfer pumps. Sap is kept below 40 degrees when possible.

**Reverse Osmosis** concentrates sap sugar content up to 20% and is transferred to Concentrate Tank.

**Tanks are cleaned** with hot water and brushes, daily or when emptied.

**Concentrated sap is boiled** in the oil fired Evaporator until correct density is achieved.

**Reverse Osmosis machine** is cleaned with "permeate water" and Organic soap/ citric acid as needed

**Syrup is filtered.** Using a filter press and filter aid, correct density syrup is filtered 10 gallons at a time

**Syrup is Bottled.** Syrup is transferred from barrel to canner, heated to 180-190° and bottled in glass jars. Production records are kept.

**Canner/Bottler is cleaned.**

**Syrup is barreled.** Hot filtered syrup is pumped into 15 or 40 gallon barrels and a sanitary seal is made. A sample is taken and barrel is assigned lot number and recorded.

**Syrup is made into cream.** Syrup is heated to 234-237°, allowed to cool overnight then poured in Cream Machine and jarred. Production records are kept.

**Cream Machine is cleaned**

**Evaporator is shutdown and cleaned.** When out of concentrated sap, evaporator is shut down and put into cleaning cycle. All equipment is cleaned and prepared for next boil. "Sweetwater" is reserved for next boil.