ian nevers		last revision : version : language :	16/06/2020 2 EN
Jan gevers Ambachtsstraat 1-5 B-2400 Mol Tel algemeen +32 (0)14 34 70 70 Fax +32 (0)14 31 66 10 info@jangevers.be BTW BE 0403.772.396 RPR Turnhout	ESCUMINAC	Productspecificatie Spécification du produit Product specification	
Ahornsiroop puur BIO - Sirop d'érable pur BIO Organic maple syrup		ter ter	

TYPE: Natural sugar – Produced by concentrating sugars contained in maple sap, by an evaporation process.

INGREDIENTS: 100% maple syrup

ORIGIN : Gaspé Peninsula, Province of Quebec, Canada

CATEGORY : Médium Canada no.1 – 100% pure – Percentage of translucence: 60,4 % / 44 %

MAPLEGROVE: Located in the Gaspé peninsula, in the Baie-des-Chaleurs. The forest is many centuries old, maintained to a very high specification. Sustainable and organic cultivation

CERTIFICATION : Ecocert – 100% Bio / USDA 100% Organic

SUGAR: 66°BRIX / 833 grams of sugar / Litre MINERAL CONTENT : Iron, Calcium (4%), Sodium, Riboflavin (25%), Magnesium (4%), Zinc (4%), Manganese (15%)

Organoleptic properties: Intense and deep golden colour

Nutritional values: / serving 60ml

Energetic value	200 kcal / 837 kJ	
Fat	0 g	
of which saturates	0 g	
carbohydrates	54 g	
with sugar	48 g	
protein	0 g	
Sodium	10 mg	

PACKAGING :

Type: Plastic can | certified food plastic: high density polyethylene. Content: 4 liters

CONSERVATION / SHELF LIFE: 3 years after production date. 6 to 12 months once opened Keep refrigerated after opening.

ALLERGENS : This product does not contain an allergen, in accordance with current European legislation. **G.M.O.:** This product does not contain and is not derived from ingredients produced from G.M.O., in accordance with regulations 1829/2003 and 1830/2003.

This product does not undergo ionization treatment, in accordance with directives 1999/2 / EC and 1999/3 / EC.

Contaminants, pesticides and radioactivity: this product complies with current European legislation. **Heavy metals** In accordance with EC regulation n ° 1881/2006. **Pesticides** In accordance with EC regulation n ° 396/2005.