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 SPEC-42.1

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Authorised By: M Murray

Company Information				
Hilltop Honey Ltd, Unit 5, Dyffryn Enterprise Park, Pool Road, Newtown, Powys, SY16 3BD 01686 689027; info@lovehilltop.com				
Commercial Contact	01686 689027; sales@lovehilltop.com			
Technical Contact	01686 689027; technical@lovehilltop.com			

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 Amber Maple Syrup	Weight	640g e	Product Code	AMS6
Ingredient Declaration	Maple Syrup				
Country of Origin	Canada				
Origin Statement	Product of Canada				
Storage	Store at room temperature in dry condition Once open, keep refrigerated.	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 End – MMM/YYYY			/YY	
Batch Number	Julian Date – YDDD e.g., Produced 01/01/2022 = 2001				
Unit Barcode	5060298572721				

Packaging						
Component	Description	Height	Width	Depth	Weight	Units
Primary	PET Plastic Bottle, Induction Seal & PP Pouring Cap	175mm	95mm	60mm	720g	1
Secondary	Branded Cardboard SRP Tray & Plastic Wrap	180mm	105mm	370mm	4.33kg	6
Tertiary	Wooden Pallet, Clear LDPE Shrink Wrap	1237mm	1000mm	1200mm	1091kg	1470

Pallet Configuration					
Cases per Layer	35	Layers per Pallet	7	Cases per Pallet	245

Nutritional Data				
Per 100g		Per Serving (15g)		
Energy (kJ) / Energy (kcal)	1088kJ / 260kcal	Energy (kJ) / Energy (kcal)	163kJ / 39kcal	
Fat (g) / Of which Saturates (g)	<0.5g / <0.1g	Fat (g) / Of which Saturates (g)	<0.5g / <0.1g	
Carbohydrates (g) / Of which Sugars (g)	67g / 61g	Carbohydrates (g) / Of which Sugars (g)	10g / 9g	
Fibre (g)	<0.5g	Fibre (g)	<0.5g	
Protein (g)	<0.5g	Protein (g)	<0.5g	
Salt (g)	0.03g	Salt (g)	<0.01g	

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



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Physical, Chemical & Microbiological Properties				
Light Transmission	50-75 %LT	Brix	66°-68.9° @ 20°c	
Heavy Metals	Meets all current EU Legislation	Pesticides	Meets all current EU Legislation	
Physical Contamination	Free from any physical contaminants that are intrinsic & extrinsic.			
Microbiological	Free from micro-organisms at levels that could be a threat to consumer health. Due to low water activity (0.87-088 a) Maple Syrup can only support the growth of yeasts			

Free from Data			
	Present in Product	Present in Production Site	
Natural Colours	No	Yes	
Artificial Colours	No	No	
Natural Flavours	No	Yes	
Artificial Flavours	No	Yes	
Preservatives	No	Yes	
GMO	No	No	

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	



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

Legislation References

The honey supplied complies to the following requirements & documentation

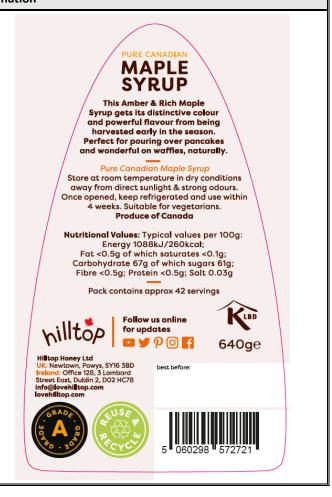
Food Information Regulation 2014 (SI 2014 No.1855)

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- Food Safety Act 1990
- EC Directive 2008/772/EC on the approval of residue monitoring plans submitted by third countries in accordance with Council directive 96/23/EC
- EC Regulation 852/2004 on the Hygiene of Foodstuffs
- EC Regulation 178/2002 on General Food Law
- CODEX Standard 192-1995

Labelling Information







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Signed on behalf of Hilltop Honey Ltd	Specification agreed by Customer
Signature: Atta	Signature:
Print: Michael Murray	Print:
Title: Technical Officer	Title:
Date: 24/01/2022	Date:

M Murray