



MAPLE SUGAR BKAL

Description: Our Maple Sugar is available in a granular form that dissolves quickly without clumping. Derived from the sap of the sugar maple, this unique condiment is very versatile.

Physical Properties

Appearance	Light brown
Size	Min 90% through a US #18 sieve.

Organoleptic Properties

Flavor	Mild to medium maple flavor.
--------	------------------------------

Chemical Properties

Moisture	Maximum: 2 %	Method: Halogen Thermogravimetric Analysis
----------	--------------	--

Microbiological Properties

Standard Plate Count	Maximum: 10,000 cfu/g	Method: FDA BAM or AOAC equivalent
Coliform	Maximum: 100 cfu/g	Method: FDA BAM or AOAC equivalent
Yeast	Maximum: 500 cfu/g	Method: FDA BAM or AOAC equivalent
Mold	Maximum: 500 cfu/g	Method: FDA BAM or AOAC equivalent

Packaging, Labeling, Storage

Packaging	Plastic jar, bag in box or to customer specification.
Receiving Conditions	Product should be shipped and handled in a sanitary manner.
Storage Conditions	Store in a cool, dry place
Shelf Life	36 months (under optimum storage conditions).

Other

Gluten Status	This product (and if applicable its ingredients) by nature does not contain the gluten proteins found in wheat, rye or barley. This product has not been tested to verify gluten levels less than 20 ppm.
Natural Status	This product is a 100% pure, natural substance. It does not contain any artificial, synthetic or natural identical additives.
BE Status	This product does not contain bioengineered ingredients.
Vegan Status	This product does not contain any animal derived products including meat, milk, seafood, eggs, honey or bone char.
Halal Status	This product does not contain alcohol, natural L-cysteine extracted from hair or feathers, animal fats and/or extracts, bloods of any origin, blood plasma, pork and/or other meat by-products & alcohol is not used as a processing aid.
SDS Waiver	To the best of our knowledge this product is non-hazardous and not subject to the requirements of 29 CFR 1910.1200. Although this product does not require specific hazard precautions, users should take care to minimize personnel exposure and workplace contamination.

MAPLE SUGAR BKAL

ALLERGEN STATEMENT

"Q #1: Does the item above contain any of the following allergens or their derivatives?"		"Q #2: Is the item above produced on equipment that comes in contact with any of the following allergens?"		"Q #3: Is the item above produced in a facility that uses or processes these allergens?"		ALLERGENS
YES	NO	YES	NO	YES	NO	
	X	X		X		MILK
	X	X		X		EGGS
	X	X		X		SOYBEANS
	X	X		X		WHEAT
	X		X		X	PEANUTS
	X	X		X		TREE NUTS
	X		X		X	FISH
	X		X		X	CRUSTACEAN SHELLFISH
	X	X		X		SESAME
	X	X		X		MUSTARD
	X	X		X		ADDED SULFITES

Equipment is cleaned and sanitized between production runs to prevent allergens from contaminating non-allergenic products.



MAPLE SUGAR

BKAL

Ingredient Statement

Pure Maple Syrup

Product Certifications

Certified Kosher Parve

Proximate Analysis

Protein	0.10	g
Carbohydrate	90.90	g
Moisture	8.00	g
Ash	0.80	g
Fat	0.20	g

Nutritional Analysis

Serving Size	100.00	g
Calories	354.00	
Total Fat	0.20	g
Saturated Fat	0.04	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	11.00	mg
Total Carbohydrates	90.90	g
Dietary Fiber	0.00	g
Sugars	84.87	g
Protein	0.10	g
Vitamin A	0.00	IU
Vitamin C	0.00	mg
Calcium	90.00	mg
Iron	1.61	mg
Added Sugars	84.87	g
Vitamin D	0.00	mcg
Potassium	274.00	mg



MAPLE SUGAR



Our Maple Sugar is a granular form of pure maple syrup, perfect for adding authentic maple flavor to a recipe without adding liquid.

- Maple flavor
- Light brown color
- Fine-textured powder
- Naturally gluten free
- All natural

STORE IN A DRY, COOL PLACE.

Nutrition Facts

servings per container	
Serving size 2 tsp. (8g)	
Amount per serving	
Calories	30
% Daily Value*	
Total Fat 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 0 mg	0%
Total Carbohydrate 7 g	3%
Dietary Fiber 0 g	0%
Total Sugars 7 g	
Includes 7 g Added Sugars	14%
Protein 0 g	
Vitamin D 0.0 mcg	0%
Calcium 7.2 mg	0%
Iron 0.1 mg	0%
Potassium 21.9 mg	0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

BASIC PREP

Ready to use. Add to taste.

SUGGESTED USES

- Substitute for sugar in baked goods, coffee, tea or anywhere that could use a touch of maple flavor
- Sprinkle on hot or cold cereal
- Use to impart maple flavor to cooked fruits or vegetables

RECIPE

Maple Sugar Cake

- 3/4 cup pure maple syrup
- 1/3 cup heavy cream
- 1-1/2 teaspoons apple cider vinegar
- 1/4 teaspoon kosher salt
- 6 tablespoons unsalted butter, softened
- 2 tablespoons maple sugar
- 1 large egg
- 1/2 teaspoon vanilla extract
- 1 cup all-purpose flour, sifted
- 1 teaspoon baking powder
- Sour cream
- Greek Sea Salt

Preheat oven to 350°F. Place syrup, cream, cider vinegar and 1/4 teaspoon salt in a medium saucepan and bring to a boil. Reduce to a simmer and cook for 5 minutes, stirring occasionally. It may initially appear curdled but will smooth out. Set aside. Beat butter and sugar in the bowl of a standing mixer at medium-high setting until fluffy. Add egg and vanilla and beat until combined, scraping down bowl. Add flour, baking powder and salt beating just until combined. Do not over mix. Divide 2/3 maple syrup sauce into 6 individual ramekins. Divide cake dough into 6 portions and drop one of each into each ramekin. Pour remaining syrup sauce over and bake until the cakes are firm and golden, 25 to 30 minutes. Serve warm, dollop with sour cream and sprinkled with sea salt, to taste.

Serves 6

Sweet maple sugar complements the rich, deep nuances of maple syrup in the plush, pudding-like cake. Serve it warm, offset by tangy sour cream and a touch of bright Greek sea salt.

Prep Time: 20 minutes
Cook time: 35 minutes

INGREDIENTS

Pure Maple Syrup



OliveNation LLC

13 Robbie Road, Suite A4, Avon, MA 02322

www.OliveNation.com / 617-580-3667

MAPLE SUGAR
BKAL

COUNTRY OF ORIGIN DECLARATION

THIS PRODUCT ORIGINATES FROM UNITED STATES