



HOW TO FILTER MAPLE SYRUP IN A FILTER PRESS

Assemble the filter press with filter papers as described by the press manufacturer.

Put 4 cups of filtration powder in 12 liters (3 gallons) of hot water or syrup coming out of the evaporator and mix well.

Start the pump and run the entire mixture through the press, making sure that the water coming out of the press is clear. Throw away the water. If the water is not clear, it means that the press is not assembled properly.

IMPORTANT: never run the gear pump dry. It will wear very fast. It's not a problem if you use a filter press.

When you have enough syrup in the draw off tank, mix more filter powder in the syrup. The rule of thumb is to add 1 to 2 cups per 5 gallons of syrup. Depending on the quality of the syrup, you might need more or less.

Start the pump and push out the water from the press using hot syrup from the draw-off tank.

Once the water is removed from the press, keep going and put syrup in barrels or other container. Always verify the quality of the filtration of the syrup before filling the barrels. If there is any cloudiness in the syrup, there is a problem.

Always filter quickly after you draw off. Syrup must be packed and sealed at 185°F or more. Packing at a lower temperature might cause the syrup to ferment after a while.

Keep filtering until you run out of syrup or the system pressure gets higher than 60 psi. When the pressure reaches that level, stop, take press apart and change the filter papers.

Reassemble the press and start filtering following the same procedure.

