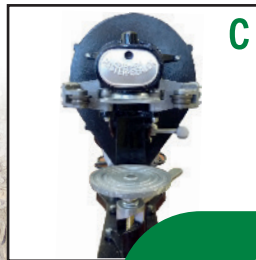
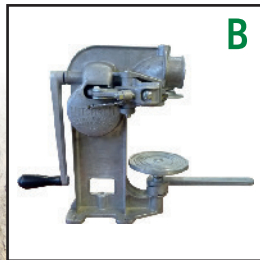
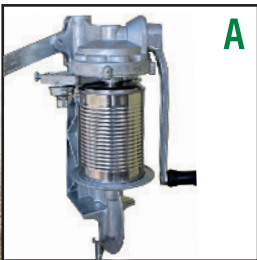


BEST PRACTICE WHEN CANNING MAPLE SYRUP



- 1** Make sure the inside is clean. The syrup's temperature must reach 85 °C (185 °F). It can be hard to handle boiling and canning at the same time. One alternative is to boil the syrup first and deal with cans later. Just reheat the syrup to 85 °C (185 °F) again, but don't exceed that temperature as it could alter the syrup's colour and taste and may precipitate its minerals, which means you'll have to filter the syrup again.
- 2** The syrup must reach at least 66° Brix to prevent fermentation. However, it's best not to exceed 67° Brix, or the sugar may crystallize.
- 3** Pour maple syrup in a can and place it on a can sealer. Put the cover on it. Operate the can sealer machine properly.
- 4** Cans are filled upside down. Once the lid is sealed, it must be turned upright.
- 5** After a few minutes, you can validate if your cans have been properly sealed by looking at the bottom of the can (no maple syrup drops, no leaks).
- 6** The next step is to cool your syrup. Leaving a space between the containers or placing them in a cold-water bath will do the trick. The idea is to prevent the temperature from rising and to let it fall as quickly as possible instead.
- 7** Make sure that your cans are impeccably clean. Submerging them in a cold-water bath helps remove any syrup residue from the outside of the cans. Even if you don't immerse them in water, you still need to make sure the outside is clean. A good practice is to keep a damp cloth to clean any over spill, you will save time by cleaning the cans sealer instead of every cans.



A. Ives Way manual can sealer
66774300

B. Master manual can sealer
66777

C. Master automatic can sealer
66824



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SUGARING
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