

Continued use of practices:

We are currently using our results to increase our sales of maple cream. No revisions planned except for marketing our shelf stable product.

Out reach program:

The results will be presented to the October 2004 N.Y.S. Maple Tour, the October 2004 International Maple Institute Conference, and the January, 2004 N.Y.S. Maple producers maple conference. The January 2004 Maple Syrup Digest will have a report

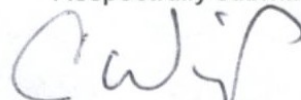
A Good Manufacturing Practices document for maple cream production will be written in a simple format for producers to use. The document will be available in electronic format to be downloaded or printed from a proper web site.

Farmer Manufacturing Process:

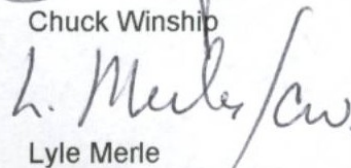
The invert syrup is made by adding 0.1% to 0.25% by volume of the enzyme invertase to pure maple syrup used for making maple cream. For a gallon of syrup to be converted to invert syrup add 1.5 teaspoons of invertase. Invertase is available commercially as it used by the confectionery and baking industry. This mixture is heated to 50 degrees C (120 degrees Fahrenheit) for 24 to 48 hours and then stored under refrigeration. The use of an oven or crock-pot is ideal for this purpose. This invert syrup solution is added to the maple syrup to be used for boiling to the higher temperatures needed to make maple cream. The invert syrup should represent 10% of the final quantity of syrup to be boiled to the normal temperature required of maple cream. If one is using a one gallon batch size for cream production use 3.5 quarts of regular syrup and one pint of invert syrup mixed prior to boiling. Boil your mixture to your desired temperature prior to cooling.

Potassium sorbate is added at the start of the cooling stage and just prior to mixing/stirring stage. Potassium sorbate is available at most wine kit producing locations. Add potassium sorbate to the concentrated cooled product at the rate of 500 parts per million based on volume. If the cooled product is a result of one gallon of syrup prior to cooking add 0.3 teaspoons of potassium sorbate to the surface of the concentrated syrup at the start of the cooling process. Start mixing process as normal. The potassium sorbate will be blended with the entire mixture during this process.

Respectfully submitted,



Chuck Winship



Lyle Merle

September 27, 2003