

Policy for Packing and Grading Syrup according to Vermont Standards

The following policy specifies how {name of sugarhouse} packs syrup.

Pump syrup from drum into canner

- Inspect canner to make sure that it is clean and free of any pests. Wash if necessary.
- *If you use a barrel pump to pump the syrup:* Screw the barrel pump into barrel. Make sure that it is tight or syrup will leak from threaded opening.
- Put output hose from barrel pump {on input fitting into canner, into canner}.
- *If you use an air compressor to pump the syrup:* Connect hose from air compressor filter to barrel pump.
- Use the {air hose or hand pump} to pump syrup from drum to canner.
- Continue to pump until barrel is empty or the canner is full enough.
- Rinse pump and hose in hot water.
- {Turn on water heaters on canner, light flame under canner}.

Heat syrup to 180 degrees

The canner should have a thermometer inserted in it to read the temperature. If it does not, then use a portable thermometer to check the syrup frequently while it is heating.

Pre-heat bottles

- Remove bottles from original cardboard box.
- Place on top of canner to pre-heat. If you cannot pre-heat your bottles, then you may need to heat your syrup slightly higher than 180 degrees as it will cool quickly if it is put into cold glass.

Grade syrup

- Check the density of the syrup with a hydrometer or a refractometer. A refractometer cannot be used for boiling syrup but it works well for syrup that is being warmed for canning. Vermont syrup must be between 66.9 and 68.9 BRIX.
- Fill a sample bottle and check clarity of the syrup. If it is not clear enough then filter the syrup using a filter press.
- Grade syrup by placing the sample bottle in the temporary grading kit. The syrup must be lighter in color than the labeled sample in order to be labeled as that grade.
- Taste the syrup in the sample bottle and check flavor. If the flavor is stronger than the color then you can grade it as the next darker grade.

Fill containers with syrup

- Inspect each container before filling.
- Screw top on container immediately after filling it.
- Keep container upright after filling and move to cart or table to cool.
- Wash any syrup off from outside of the container.

Label containers

- Lot code sticker on bottom of container.
- Grade sticker on front of container.
- Name label on back of plastic jugs.

Wash canner

- Fill canner with water and use yellow scrub brush to wash out canner.
- Drain water from canner and rinse canner with more water.
- Wipe down outside of canner.