

8.1 Policy for Producing {Maple Sugar Candies/Maple Cream/Granulated Maple Sugar}

You should make a copy of this template and edit it for each pure maple confection for which you would like to be certified.

The following policy specifies how *{farm name}* produces {Maple Sugar Candies/Maple Cream/Granulated Maple Sugar}.

Pump syrup from drum into pan and cook syrup

- Inspect pan to make sure that it is clean and free of any pests. Wash if necessary.
- *{Describe how you pour or pump syrup into the pan to cook it.}*
- *{Describe how you cook syrup and what temperature you cook it to. How do you defoam it?}*

Make {candy/cream/sugar}

- Inspect the {candy/cream/sugar} machine to make sure that it is clean and free of any pests. Wash if necessary.
- *{Describe any PPE you wear to make the product such as disposable gloves, high heat gloves, apron.}*
- *{Describe how you make the product.}*

Package {candy/cream/sugar}

- *{Describe how you package and label the product.}*

Wash equipment

- *{Describe how you clean equipment and utensils after production is finished.}*