

Maple Syrup Producers QUALITY ASSURANCE WORKSHOP

for Novice to Large Scale Operations

Saturday, December 9th, 2017

9:00 am to 4:00 pm

Fort Rose Maple Company

27382 Coldstream Rd., Parkhill, Ontario

Your Opportunity to see the latest
information regarding:

- Preventing mould growth
- Measuring density
- Proper boiling & filtering techniques
- Measurement & testing equipment
- Sanitation practices
- Storage options
- Bottling best practices
- New Ontario regulations
- Expert panel discussion



**THIS WORKSHOP IS OPEN TO ANYONE WITH AN INTEREST IN PRODUCING QUALITY
MAPLE PRODUCTS.**

\$20.00 for OMSPA members

\$30.00 for non-members

Additional registration per operation \$15.00

**Please RSVP to Nelson McLachlan, 519-318-1260 or 519-232-9041, nelson.mclachlan@isp.ca
by December 7th, 2017**

This provincially organized workshop will be hosted by South Western District OMSPA. There is no government representation at this event. Learn about the best practices to consistently deliver a top quality maple product to your customers and recent changes to Ontario maple regulations.

Your RSVP will ensure sufficient lunches for all.

Visit www.omspa.ca/events for more information!

Sweet Ontario

PURE MAPLE SYRUP