

# Maple syrup organic

**Designation:** maple syrup grade C

**Description:** Organic maple syrup is obtained from the sap of certain maple species. Harvesting takes place in spring when the sap supplies the upper parts of the tree again after a long winter. To ensure that the tree remains healthy and can provide its sweet sap for many years, only part of the sap is taken from trees that are already large enough. Immediately after harvesting, the sap is boiled down and then bottled. The maple syrup obtained in this way is thinner than honey and has a sweet flavour with nutty, caramel-like, slightly bitter notes. The time of harvest determines the flavour and colour of the syrup: grade C is darker and stronger in flavour than A or B. It is, of course, classically suitable for pancakes, which are also popular here, but also for sweetening baked goods, desserts, dressings and drinks.

**Preparation:** A classic for pancakes, but also for sweetening baked goods, dressings, sauces, desserts and drinks.

**Ingridients:** maple syrup\*

\* from controlled organic cultivation

**Raw food:** No  
**Fairtrade:** No  
**Gluten-free:** No  
**Vegan:** Yes  
**Superfood:** No  
**Naturally gluten-free:** No  
**Plastic-free:** No  
**Organic:** Yes  
**Value Pack:** No

**ECO Control Point:** DE-ÖKO-003

[Zum Produkt](#)

## Nährwerte

**Unzubereitet pro 100 g**

Calorific value kj	1128 kj
Calorific value kcal	270 kcal
Fat	0.1 g
Carbohydrates	67.2 g
Of which sugar	58.6 g
Salt	0.028 g

## Allergene

Gluten-containing cereal	Nein
Chicken egg	Nein
Peanuts	Nein
Milk	Nein
Celery	Nein
Sesame seeds	Nein

Lupines	Nein
Crustaceans	Nein
Fish	Nein
Soy	Nein
Nuts	Nein
Mustard	Nein
Sulfur dioxide and sulphite	Nein
Molluscs	Nein
Cashews	Nein
Spelt	Nein
Barley	Nein
Oat	Nein
Hybrid Strains	Nein
Kamut	Nein
Macadamia	Nein
Almonds	Nein
Brazil Nuts	Nein
Pecans	Nein
Pistachios	Nein
Rye	Nein
Hazelnuts	Nein
Sesame	Nein
Walnuts	Nein
Wheat	Nein