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## Lead in Maple Syrup Information Sheet

Endyne Inc. is a full-service Environmental and Food Testing Laboratory. We maintain NELAC certifications in Organic, Inorganic, Metal and Microbiological analyses. Endyne is also accredited to the ISO/IEC:2005 standard for various microbiological analyses. (see [Endynelabs.com](http://Endynelabs.com) for information on our scope of accreditation) Endyne has extensive experience, in the Food Industry; testing samples that include potable liquids and food solids and food processing surfaces. Endyne's mission is to provide our clients with high quality analytical data in a timely and cost effective manner.

Endyne has been performing Lead in Maple Syrup analysis for the past 20 years. Endyne's customers range from back-yard sugarers to commercial processing facilities throughout Canada and the United States.

Endyne follows a methodology developed by the Vermont Department of Health which includes a liquid-ashing process followed by analysis using ICP MS Technology.

Canada has defined the Maximum Contaminant Level (MCL) for Lead in maple syrup as 0.500ug/g. The FDA has not adopted a formal MCL for lead in syrup, but has published documentation supporting the 0.500ug/g limit. The Vermont Department of Agriculture Action Level for lead in maple syrup is 0.250ug/g. Endyne's reporting limit is 0.006ug/g.

All analytical results are the property of the customer who submitted the samples. Endyne's confidentiality code requires permission from the client before any data can be released to anyone other than the person identified on the paperwork. If you have submitted samples to Endyne because of a requirement from a regulatory agency, you must provide us signed permission to release that data before we can do so. Of course, our customer has the right to distribute complete copies of our Final Report to whomever they choose.

Endyne only requires 1 ounce of syrup to perform Lead analysis. However, it is important to provide a representative sample. Many factors, including the changing chemistry of the sap and storage times may result in varying Lead levels. It is recommended to have a sample that is combined over time or multiple samples to represent the full spectrum of syrups generated over the season.