



Roth's Maple Syrup

Quality products for 60 years!

Roth's Maple Syrup
2391 40th Street
Cumberland, WI 54829
715-822-8512

Storage of Maple Syrup

Unopened syrup stores easily as it does not need refrigeration and needs only to be kept in a dry place, at room temperature or lower. However, prolonged (more than a year) storage may cause the color of maple syrup to darken and the flavor may deteriorate slightly. It is recommended that if you are going to store syrup, for over a year, to keep it in the freezer. This is the best way to prevent any chance of spoilage and to keep the syrup at its peak of quality.

Maple Syrup unopened will keep for a long time, with glass keeping the best; we have a bottle over 50 years old on our shelf that is still good. Plastic we normally recommend not keeping for more than 18 months to 2 years and tin should be stored no longer than 6 months. Once open, if you keep the product refrigerated, it will last several months.

If a thin layer of mold develops on an opened container of syrup, it can safely be peeled off and the syrup re-sterilized by bringing it briefly to 190° (a brief, light boil) and then rebottling it. The syrup may darken, but the flavor should still be unaffected.

If you have any other questions please feel free to call us: 715-822-8512.