

Lead Reduction Measures Required from Maple Producers Supplying Bulk Syrup October 2015 - October 2020

	By Oct 1, 2015	By Oct 1, 2016	By Oct 1, 2017	By Oct 1, 2018	By Aug 1, 2018	By Oct 1, 2019	By Oct 1, 2020	
Large Producers (> 20,000 taps)	Start: Processing areas free of lead based paint & all syrup filtered @ 180°F → Complete	Start: Eliminate lead items from Exhibit A → Complete	Start: Eliminate lead containing items from Exhibit C → Complete					
	Start: Eliminate lead items from Exhibit B → Complete							
Medium Producers (10,000 - 20,000 taps)	Start: Processing areas free of lead based paint & all syrup filtered @ 180°F → Complete	Start: Eliminate lead items from Exhibit A → Complete	Start: Eliminate lead containing items from Exhibit C → Complete					
	Start: Eliminate lead items from Exhibit B → Complete							
Small Producers (< 10,000 taps)			Start: Processing areas free of lead based paint & all syrup filtered @ 180°F → Complete					
			Start: Eliminate lead items from Exhibit A → Complete					Start: Eliminate lead containing items from Exhibit C → Complete
								Start: Eliminate lead items from Exhibit B → Complete
All Producers and All Buyers - Drums of Syrup	20% of syrup volume is purchased and stored in lead-free containers	40% of syrup volume is purchased and stored in lead-free containers	60% of syrup volume is purchased and stored in lead-free containers	80% of syrup volume is purchased and stored in lead-free containers	100% of syrup volume is purchased and stored in lead-free containers			

Categories of Lead-Containing Equipment

Exhibit A Equipment: Taps, Buckets & Pails, Sap Storage Tanks, Collection Tubing

Exhibit B Equipment: Valves, Connectors, Joints & Level Controls; Pre-heaters, Piggy Backs, and Steam-Away; Syrup Pumps, Evaporator Pans (sap and syrup), Finishing Stoves & Tanks

Exhibit C Equipment: Sap Pumps, Filling Units, Filter Tanks, Filter Units