

Each year, as spring returns to Vermont, sap starts to run in the sugar maple trees. Local farmers harvest and boil the sap to turn it into nature's own perfect sweetener: maple syrup. Pure and simple, you're in for a tasty treat.

# Vermont MAPLE SYRUP

Grade A — Amber Rich

NET WT 8.5 OZ (250ml)



*baker's*  
PANTRY

REFRIGERATE AFTER OPENING.

**NUTRITION FACTS** SERVINGS 11, **SERV. SIZE 2 TBSP. (30ML)**, AMOUNT PER SERVING: **CALORIES 80**, **TOTAL FAT** 0G (0% DV), **SODIUM** 5MG (0% DV), **TOTAL CARB.** 20G (7% DV), **TOTAL SUGARS** 18G (INCLUDES 18G ADDED SUGAR, 36% DV), **PROTEIN** 0G, **CALCIUM** 30MG (2% DV). NOT A SIGNIFICANT SOURCE OF SAT. FAT, TRANS FAT, CHOLEST., FIBER, VIT. D, IRON AND POTAS. % DV = % DAILY VALUE

## INGREDIENTS

PURE VERMONT MAPLE SYRUP.

MADE EXCLUSIVELY FOR  
THE KING ARTHUR FLOUR COMPANY, INC.  
NORWICH, VT 05055  
800 827 6836 | [KingArthurFlour.com](http://KingArthurFlour.com)

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