



Centre de recherche, de développement et de transfert technologique acéricole inc.

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Saint-Hyacinthe, April 2nd, 2007

Table filière acéricole du Québec
200, chemin Sainte-Foy, 10th floor
Québec (Québec) G1R 4X6

Object : Advice concerning Japanese standards for food

Madam, Sir,

This letter is in response to your request for a scientific opinion concerning the possibility of finding residues of pesticides in maple syrup, with regards to the Japanese standards for food safety (<http://www.mhlw.go.jp/english/topics/foodsafety/positivelist060228/dl/r01.pdf>).

The standards in question list 15 substances which should not be detected in food. However, after consulting with the Pest Management Regulation Agency (PMRA), it is apparent that these substances are also prohibited for use in Canada. With regards to the ministry for the Natural resources of Quebec, they also prohibit since 2001, the application of chemical pesticides in the public forests of Quebec (<http://www.mrnf.gouv.qc.ca/forets/protection/protection-strategie.jsp>). Moreover, these substances do not have any context in the production of maple syrup in Quebec and therefore there is practically no risk to find residues of these substances in maple products. For your information, maple syrup production does not require the use of products such as antibiotics, pesticides, herbicides, growth promoters or others, which limits the possibility of finding residues in maple syrup produced according to recommendations currently in practice in Quebec. This applies equally to regular syrups as well as for organic certified syrups. Purity is an important characteristic of Quebec maple products and thus recommendations for its' production are formulated in order to preserve this purity.

I hope that this information satisfies your need.

Regards,

Luc Lagacé, Ph.D., microbiologist