

Lead Reduction Measures Required from October 2015 – October 2020
By Maple Producer Supplying Syrup to (Insert JDG Member Name)

	By OCT 1, 2015	By OCT 1, 2016	By OCT 1, 2017	By OCT 1, 2018	By AUG 1, 2019	By OCT 1, 2019	By OCT 1, 2020
Large Producers (over 20,000 taps)	Start: Processing areas free of lead based paint & all syrup filtered @ 180°F ⇒ Complete		Start: Eliminate lead containing items from Exhibit C ⇒ Complete				
	Start: Eliminate lead items from Exhibit A ⇒ Complete						
		Start: Eliminate lead containing 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 containing items from Exhibit C ⇒ Complete				
	Start: Eliminate lead items from Exhibit A ⇒ Complete						
		Start: Eliminate lead containing items from Exhibit B ⇒ Complete					
Small Producers (less than 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 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: Spiles, Buckets and Pails, Sap Storage Tanks, Collection Tubing
Exhibit B Equipment: Valves, Connectors, Joints and 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