NOTICE TO APPLE CIDER PRODUCERS

Prevent Lead Contamination in Apple Cider

Exposure to lead is known to have adverse effects on human health, especially on the nervous system, and particularly in children.

The primary source of lead contamination in apple cider is lead-bearing equipment. Cider can react with lead-containing surfaces, allowing lead to leach into the cider. Lead-bearing equipment includes, but is not restricted to:

- galvanized equipment manufactured before 1994;
- most bronze and brass fittings;
- equipment manufactured, modified or repaired with lead-based solder;
- containers or equipment made with “terneplate” (a tin/lead alloy used in older equipment).

What You Can Do to Avoid Lead Contamination

Check and Update Your Equipment:
Food processing equipment must be manufactured with food-grade materials, either stainless steel, food grade plastic, or fiberglass-lined. Repairs must also be made with food-grade materials. If you are unsure if your equipment contains lead, lead test kits or “Lead Check Swabs”, can be purchased from equipment suppliers.

Do not use maple syrup equipment to heat treat or pasteurize apple cider unless you have verified that the equipment is lead free.

Additional Information:
Additional information on the effects of lead on human health can be found on Health Canada website at: www.hc-sc.gc.ca/iyh-vsv/environ/lead-plomb_e.html
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