

SEARCH RESOURCES

text search

Or leave blank and click SEARCH for advanced search

search by topic

☐

Climate (4)

☐

Food Safety (3)

☐

Forest Health (90)

☐

Forest Management (3)

☐

Industry (13)

☐

WELCOME

Pure maple syrup has been produced in the Northeastern United States and Southeastern Canada for centuries, and the recipe has remained unchanged: boil sap from maple trees to yield syrup. Methods of tapping trees, collecting and handling sap, boiling the sap to make syrup, making other value-added products, sugarbush management, and other practices critical to the industry have changed, however, as has the technology and the tools available to sugarmakers. Research into how to make the highest quality maple products using the most sustainable management and processing practices has made significant progress in recent decades, helping the industry keep up with growing demand for our all-natural, nutritious, versatile, delicious products.

This site is a curated resource for sugarmakers to find the most current and scientifically accurate information for maple production, to help all producers make the best products possible using the most current and most sustainable practices.