



A standard international grading system is being proposed by the International Maple Syrup Institute to help unite maple syrup producers, packers, distributors and consumers. The goal is to adopt a system which will better meet the regulatory and marketing needs of both the commercial maple syrup industry and consumers for the 21<sup>st</sup> century. The proposal has been submitted to regulatory agencies in both Canada and the United States with implementation proposed for the 2013 maple production season. However, the timing of implementation will depend on whether supporting regulatory amendments are obtained.

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## Definition of Pure Maple Syrup

- ✓ Produced exclusively by the concentration of maple sap or by the solution or dilution of a maple product other than maple sap in potable water
- ✓ Minimum soluble solids of 66%
- ✓ Maximum soluble solids of 68.9%
- ✓ Comply with appropriate federal and state/provincial standards for contaminants
- ✓ Comply with other appropriate federal and state/provincial regulations and policy directives (e.g. labeling, standard containers, establishment registration)
- ✓ Proper determination of grade and colour class
- ✓ Traceable to batch (daily production)

## Pure Maple Syrup for Retail Sale \*

### GRADE A

Four Colour Classes (See back of card)

### Quality Descriptors:

- Uniform in colour
- Taste normally associated with the colour class
- Free from objectionable odours and off-flavours
- Free from turbidity and sediment

### Label must include:

- Grade A
- Production Batch Code
- Pure Maple Syrup
- Product Origin  
(Country or State/Province)
- Producer Contact Information/  
Packer Identification
- Colour Class
- Intensity of Flavour (Taste)

*\*All Pure Maple Syrup with objectionable odours and off flavours cannot be graded as Grade A. This syrup must be labeled as follows: Processing Grade, Pure Maple Syrup, Product Origin, Producer /Packer ID and Batch Code. This syrup may not be sold in retail markets and must be packed in 20 litre/5 gal. or larger containers.*

## Proposed Colour Classes with Descriptions for Grade A Pure Maple Syrup



### **Golden Maple Syrup with a Delicate Taste Colour not less than 75% Tc**

Pure maple syrup in this class has a light to more pronounced golden colour and a delicate or mild taste. It is the product of choice for consumers preferring a lighter coloured maple syrup with a delicate or mild taste.



### **Amber Maple Syrup with a Rich Taste Colour 50-74.9% Tc**

Pure maple syrup in this class has a light amber colour and a rich or full-bodied taste. It is the product of choice for consumers preferring a full-bodied tasting syrup of medium taste intensity.



### **Dark Maple Syrup with Robust Taste Colour 25-49.9% Tc**

Pure maple syrup in this class has a dark colour and a more robust or stronger taste than syrup in lighter colour classes. It is the product of choice for consumers preferring a dark coloured syrup with substantial or robust taste.



### **Very Dark Maple Syrup with a Strong Taste Colour less than 25% Tc**

Pure maple syrup in this class has a very strong taste. It is generally recommended for cooking purposes but some consumers may prefer it for table use.

*Note: Samples illustrated are not at the colour class break points but are representative of average syrup colours within each colour class*