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 21st century. The proposal has been submitted to government regulatory agencies in Canada and the United States with implementation proposed for the 2013 maple production season. However, the timing of implementation will depend on when supporting regulatory amendments are obtained.

**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)

**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 less than 75% Tc but not less than 50% 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 a Robust Taste**

Colour less than 50% Tc but not less than 25% 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.

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