International Maple Syrup Institute

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 will be formally submitted to regulatory agencies in both Canada and the United States with implementation proposed for the 2013 maple production season.

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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% (66.5 - 67.5% for best flavour)
- ☑ Maximum soluble solids of 68.9% (except for new processes and/or maple products which will be dealt with on an individual basis)
- ☑ Comply with appropriate federal and state/provincial standards for contaminants (e.g. lead)
- ☑ 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
- Intensity of flavour (taste) normally associated with the colour class
- Free from objectionable odours and off-flavours
- Free from turbidity

Label must include:
- Grade A
- Pure Maple Syrup
- Product Origin (Country or State/Province)
- Colour Class
- No Additives
- Intensity of Flavour
- For Cooking (Only Syrup with 25% Tc or less)

**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, No Additives and Product Origin. This syrup may not be sold in retail markets and must be packed in 20 litre or larger containers.*
Reduced Label Requirements will be specified for Small Containers

Proposed Colour Classes with Descriptions for Grade A Pure Maple Syrup

Golden Maple Syrup with colour not less than 75% Tc and a Delicate Taste

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 colour less than 75% Tc but not less than 50% Tc and a Rich Taste

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-body tasting syrup of medium taste intensity.

Dark Maple Syrup with colour less than 50% Tc but not less than 25% Tc and a Robust Taste

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 colour less than 25% Tc and a Strong Taste

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