



CANADA
4-H Manitoba

Judging Maple Syrup

Grading of maple syrup is compulsory in Ontario. When you place a class, the class will be specified as a certain grade and colour class, e.g. Canada no. 1 light. If a sample of a lower grade is included in a class, it should be penalized or disqualified. It is therefore important to know the characteristics of each grade.

Canada no. 1

- top grade (table grade); free from fermentation
- uniform in colour, free from cloudiness
- extra light, light, or medium colour classes
- maple flavour; free from bad odours or tastes

Canada no. 2

- recommended for cooking
- free from fermentation
- uniform colour and free from cloudiness
- amber colour; free from bad odours or tastes

Canada no. 3

- characteristic maple flavour
- free from bad odour or taste other than caramel
- usually packed in drums and sold for processing

	Perfect Score
Density	30
<ul style="list-style-type: none"> • Ideal range is 66.5% to 67% brix • Below 66.0% brix - disqualification 	
Flavour	30
<ul style="list-style-type: none"> • Characteristic maple flavour • Free from taste of smoke or other odours 	
Colour	25
<ul style="list-style-type: none"> • Lightest colour is ideal • Colour should fit colour class name • Colour determined by colourimeter 	
Clarity	15
<ul style="list-style-type: none"> • No sediment, sugar crystals or foreign material when a white piece of paper is placed behind the sample, print should be easily read and should appear magnified 	
Total	100

Sections of the Judging Fact Sheets were adapted from the 4-H Ontario Judging Toolkit with the permission of the Ontario 4-H Council.

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