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 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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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.