

Name: \_\_\_\_\_

## MAPLE SYRUP ORGANIC SYSTEM PLAN

*\*\*Please read the enclosed MCS Guidelines for Certification of Maple Syrup.  
Please answer all questions and write "N/A" if not applicable.\*\**

### **SECTION 1 - GENERAL SUGARBUSH INFORMATION**

1.1. (a) How many sugar bush acres do you own? \_\_\_\_\_ (b) lease? \_\_\_\_\_

1.2. Sugar bush free of synthetic fertilizers and pesticides for past three years?

Yes  No. If NO, what products were used \_\_\_\_\_  
and what was the date of application? \_\_\_\_\_.

1.3. Any activities in or near sugar bush that might be sources of contamination? For example, aerial spraying for spruce budworm.

1.4. (a) What is total acreage of sugar bush to be tapped this season? \_\_\_\_\_.

(b) Please complete the table below:

Name/Location of Sugar bush	Acres	Own or Lease?	Total Number of Taps	First year tapped

**Please submit an affidavit from each landowner attesting to eligibility of land for certification (form is available on our website).**

1.5. Do you buy sap?  Yes  No

If YES, please list sugar bush locations and owners below and attach certificates:

Location of Sugar bushes	Owner

1.6. Do you process any **non-certified** sap?  Yes  No If YES, identify source(s):

\_\_\_\_\_

**1.7. Attach sugar bush maps. Include roads, main collection lines, tanks, pump stations, sugar house. Maps only need to be re-submitted when there are changes.**

**SECTION 2 - TAPPING & SAP COLLECTION**

2.1. (a) Estimate total number of taps from all sugar bush \_\_\_\_\_

- (b) Spout size used:
- |                                   |       |
|-----------------------------------|-------|
| Number of standard spouts (7/16") | _____ |
| Number of health spouts (5/16")   | _____ |
| Number of "other "spouts"         | _____ |

2.2. Estimate the number of trees you tap by DBH category:

- |                    |       |
|--------------------|-------|
| 10"—18" inches     | _____ |
| 18.1"—25" inches   | _____ |
| 25" inches or more | _____ |

2.3. Method of tapping and collecting sap:

- a. How do you decide which trees to tap?
  
- b. How do you decide where to drill tap holes?
  
- c. Do you use tubing? If so, please show main lines and pump stations on your maps.  
Diagram enclosed  Yes  No
  
- d. Does sap travel directly from trees to sugarhouse, or are there pump stations?  
 Sugarhouse  Pump Stations
  
- e. How many pump stations do you have and what type of equipment is used in them?
  
- f. What is the approximate vacuum pressure at the taps?

2.4. Spout removal. How many days after the last sap flow are all spouts removed from trees?

2.5. Any chemicals put into tap holes?  Yes  No If YES, please add any new products to attached Materials List:

2.6. How are spouts cleaned and stored?

2.7. How are lines handled at season end? Cleaned? Add any new materials to Materials List.

**SECTION 3 - SAP PROCESSING**

**\*\*Please include a diagram of your sap processing facility.\*\***

Specify the following:

- 3.1. a. Please draw a sugar house diagram showing equipment, sap storage and flow.  
Diagram enclosed:  Yes  No
  - b. Do you use a sand filter?
  - c. Do you use ultraviolet light treatment?
  - d. Do you use reverse osmosis?
- 3.2. If sand or other sap filter(s) used, list any cleaners. How is unit purged/rinsed/maintained?
- 3.3. If reverse osmosis used, answer the following:
  - a. Name of the unit?
  - b. Type of pre-filters and membranes are used?
  - c. How are pre-filters and membranes cleaned, including gallons of water used per flush?
  - d. Add any new RO cleaners to Materials List.
  - e. How and where are filters and membranes stored?
  - f. Add any new storage chemicals to Materials List.
  - g. Describe how filters and membranes are rinsed before being used.
- 3.4. What is the type, model and age of evaporator?
- 3.5. Are air injectors used in evaporator?  Yes  No  
If yes, answer the questions below:
  - a. Where is air intake located?
  - b. Is injected air being filtered?  Yes  No
  - c. What type of filter is being used and how often is it changed?

**SECTION 4 - PROCESSING OF SYRUP**

4.1. Add any new defoamers to Materials List.

4.2. Add any new syrup filter aids to Materials List.

4.3. Is anything else added to syrup?

4.4. (a) What type(s) of bulk container is used for syrup? Specify:

- stainless steel
- epoxy painted galvanized
- plastic
- other (describe \_\_\_\_\_)

(b) Who owns the containers?

4.5. If reusing containers, describe method for checking that containers are clean and will not contaminate syrup.

4.6. Do you pack any syrup into smaller containers (for example, glass bottles for retail sales)? If so, describe process and type of packaging used.

**SECTION 5 - SALES**

5.1. a. Are your markets:  National  International Markets  Maine Only

b. Do you need US-Canada Equivalency?  Yes  No

5.2. Do you buy syrup to be resold?  Yes  No

If YES, how much do you buy? \_\_\_\_\_ From whom? \_\_\_\_\_

5.3. Is it Certified Organic?  Yes  No If YES, who certifies it? \_\_\_\_\_

**SECTION 6 - FACILITY CLEANING AND PEST CONTROL**

6.1. How is sap contact equipment cleaned? Add any new products to Materials List. Give frequency of use OR attach your standard cleaning/sanitizing procedure.

Product Name/Manufacturer	Where and when used?

6.2. Are any pest control products or poisons used? Add any new products to Materials List.

Product Name/Manufacturer	How used?

6.3. Where is equipment used in tapping, sap collection, and evaporation stored?

6.4. Is equipment stored near materials that might be a source of contamination?

**SECTION 7 - FOREST MANAGEMENT**

7.1. Do you have a Forest Management Plan?  Yes  No

7.2. Is the land enrolled in a sustainable forestry program?  Yes  No

If YES, describe the program:

7.3. Have any fertility amendments been applied to sugar bush?  Yes  No

If YES, identify amendments, rate of application and year applied:

7.4. What conservation practices are used in your sugarbush?

- Erosion control
- Forest biodiversity
- Wildlife habitat
- Soil quality
- Water quality
- Other: \_\_\_\_\_

7.5. How do you evaluate tree health in the stands you manage? Select all that apply.)

- Comparison of crop yields
- Condition/size of crown
- Core sampling
- Evaluation of crown vigor
- Evidence of rot or disease
- Observation of soil
- Root starch sampling
- Tap hole closure
- Other: \_\_\_\_\_

7.6. Any vertebrate pests (rodents) present and, if so, how do you manage them?

Pests	Management

7.7. Any tree diseases (fungal, bacterial, etc) present and, if so, how do you manage them?

Diseases	Management

7.8. Any insect pests present and, if so, how do you manage them?

Pests	Management

7.9. What monitoring practices do you use to verify that your maple plan is effectively implemented? Examples include brix and temperature testing, vacuum pressure monitoring, visual observations of tree health and soil erosion, and cleaning/sanitizing protocols.

**SECTION 8 - RECORDS**

8.1. You must keep the following records. Please check appropriate boxes below:

<b>Required Records (All records must be available at the time of inspection).</b>	
	Field activity log for all forest activities, such as thinning, line and pump station maintenance, tapping, tap removal.
	A field history for each separate tract of land to be tapped
	Receipts for all purchased inputs (defoamers, filters, DE, cleaners, sanitizers)
	Standard operating procedures (SOPs) for cleaning/sanitizing of all sap contact equipment, pans, tanks.
	Pest control records.
	Lot numbers on retail and wholesale containers
	Production and sales records for the current and past year.
	Current State of Maine license