



Maple Syrup Organic System Plan

Use this form to describe your operation. If a question does not apply, indicate **"none"** or **"N/A"** if not applicable. This plan is to be submitted with the **Farm Organic System Plan**.

Status:
Contact:
Subject:
Date:
Type: 2023

Comments

Sample

GENERAL INFORMATION AND DESCRIPTION NOS §§205.201, .202, .272

Describe all wooded parcels used for maple syrup (or other types of syrup) production under your management.

*The "Identification" column is the parcel ID/field name and must match and be identified on your **Crop Summary/Current Year Field Plan** and **maps** and have adequate buffers in place.*

Please verify the lines below. Use the table to add new items. If there isn't enough room, attach a separate list with the same column layout.

Maple Syrup Parcels

Identification	Diameter of tapped trees	Organic?
-	-	
-	-	
-	-	
-	-	
-	-	
-	-	
-	-	
-	-	
-	-	
-	-	

Additional Comments

2. Do you have nonorganic syrup production?

Yes No

3. If you have nonorganic syrup production how do you prevent commingling and contamination of your organic syrup?
Check all that apply.

separate sugar bush harvesting areas separate sap lines and equipment equipment is cleaned before use

Additional Comments

GENERAL SUGARBUSH MANAGEMENT NOS §§205.200, .201, .203, .206

The National Organic Standards require that practices are chosen that maintain or improve the natural resources of the operation. Tree health must be maintained and long term preservation of the sugarbush as an ecosystem must be ensured. All practices and materials used must meet the general crop requirements of the National Organic Standards. List all fertility, pest and disease control inputs on the **Crop Summary/Current Year Field Plan** form and on the **Crop Input Inventory**. Provide product labels and ingredient information for inputs not OMRI listed or previously approved by MOSA.

8. What methods do you use to maintain the viability of the sugarbush ecosystem? *Check all that apply.*

- none clear cutting shelterwood cutting selective harvest thinning cuts crown release cuts
 tree radius release cuts tree spacing cuts improvement cuts transplanting of seedlings other

9. If "other," explain.

10. How are trees marked during cutting?

11. How are competing trees removed (cutting, girdling, etc.)?

12. Describe any erosion issues or road ruts and how you plan to correct these.

13. What other practices are used to ensure tree health is maintained? *Check all that apply.*

- leaving windbreak when cutting pruning fertilization ensuring sharp bits are used for tapping
 bit sanitation spout cleaning taphole sanitation disease control conservative tapping
 offsetting taps from previous tapholes or other tree scars expert consultation
 no vacuum pumping, or low vacuum pressure spout removal during dormancy
 no livestock grazing on wooded parcels pest control fire prevention other

14. If "other," explain.

15. What do you use as criteria for fertilization? *Check all that apply.*

- not applicable slow growth/loss of vigor signs soil testing symptoms of maple decline
 foliar deficiency signs other

16. If "other," explain.

17. What pest problems do you have in the sugarbush?

- none insects deer rodents other

18. If "other," explain.

19. How are pests controlled?

- not applicable tree shelters fencing repellents pesticides other

20. If "other," explain.

21. What disease problems (if any) do you have in the sugarbush? *Note N/A if not applicable.*

22. How is disease controlled? *Note N/A if not applicable.*

SAP COLLECTION NOS §§205.201, .270, .272

All collection equipment must be in good condition and properly used. All cleaning materials used must be allowed, or must not present a contamination risk.

23. What tap size and depth (bark excluded) do you use?

24. Describe your criteria for number of taps per tree, and what is your maximum number of taps per tree?

25. Do you use the same drill size for double tapping?

Yes No N/A

26. How do you determine when to tap?

follow the experts calendar climatic data journal/activity log weather forecasts other

27. If "other," explain.

28. Where is tubing located after the sugaring season?

not applicable left in sugarbush stored

29. Do you use a vacuum pump for collection?

Yes No

30. If "yes," how do you monitor pressure?

31. At what pressure level is the vacuum set at the pump and at the taps?

32. Do you use a pump for transport of sap after initial collection?

Yes No

33. If "yes," specify how.

34. How is microbial growth controlled prior to sap storage? *Check all that apply.*

not applicable flat screen filtration pop filter ultraviolet lights cartridge filter
 diatomaceous earth, silica powder, or clay filter frequently empty collection containers during warm periods
 other

35. If "other," explain.

36. If you use a sap storage tank, what is it made of and where is it located? *Note N/A if not applicable.*

37. If you use a sap storage tank, how is it kept cool?

kept in shade kept underground reflective paint cover allows air circulation other

38. If "other," explain.

Describe how outdoor sap collection equipment is cleaned in the table below. *All cleaning materials must be listed on the **Crop Input Inventory**. Provide product labels and ingredient information for inputs not OMRI listed or previously approved by MOSA.*

Please verify the lines below. Use the table to add new items. If there isn't enough room, attach a separate list with the same column layout.

Maple Syrup Equipment Cleaning

Equipment description	Cleaning method	When cleaned	Cleaning materials used

Additional Comments

40. Indicate how you ensure cleanser/sanitizer residues do not contaminate organic products. *Check all that apply.*

- residue testing on food contact surfaces pH testing of rinsate
 use of sanitizer with ingredients on the National List fresh water rinse other

41. If "other," explain.

PROCESSING NOS §§205.201, .270, .272, .301

Maple syrup processing and handling must meet the processing and handling requirements of the National Organic Standards. All materials used must be allowed or must not present a contamination risk and be listed on the **Input Inventory**. Agricultural defoaming agents must be certified organic for syrup to be sold as organic. A safe Ecoli/fecal coliform test result is required for non-municipal water sources for water used in processing. Submit test results to MOSA.

42. EVAPORATOR/EQUIPMENT:

What evaporator design do you use?

batch type semi-continuous (ex. multiple kettles) continuous (flue type, 2 section)

43. What size (length x width) and capacity (gal/hr) is your evaporator?

44. What is your evaporator made of (stainless steel, galvanized steel, etc.)?

45. How is your evaporator fueled?

wood oil natural gas propane steam other

46. If "other," explain.

47. What methods do you use to increase evaporator efficiency?

none reverse osmosis preheating forced draft vapor compression piggyback other

48. If "other," explain.

49. If you use reverse osmosis, describe techniques, membrane cleaning solutions and disposal.

Describe the cleaning of all sugar house equipment in the table below. *All cleaning materials must be listed on the **Crop Input Inventory**. Provide product labels and ingredient information for all inputs not OMRI listed or previously approved by MOSA.*

56. Where is syrup finished (in evaporator, in finish pan, etc.)?

57. How do you filter syrup after evaporation? *List any filters and/or filtering agents on the **Input Inventory**. Filters must be food grade.*

not applicable sedimentation / settling tank cone filter flat filter other

58. If "other," explain.

59. What grade is your syrup?

AA A B not applicable

60. **OTHER MAPLE PRODUCTS:**

Describe the processing for all other organic maple (or other species) products you produce such as candy or cream.

61. Are any ingredients or processing aids (besides syrup, filtering agents, and defoaming agents described above and listed on the Input Inventory) used to produce these products?

*If "yes," complete and submit an **Organic Product Profile** form for each product listing all ingredients and processing aids.*

Yes No

62. **COMPLETE:** Is your Organic System Plan complete?

Yes No

Question(s) not listed are for office use only.

Sample