



Maple Syrup Organic System Plan

Account # _____

Name: _____

Date: _____

Year: _____

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

1. 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.*

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 ☐ N/A, no nonorganic syrup production
- ☐ separate sap lines and equipment ☐ other
- ☐ equipment is cleaned before use
- ☐ processing of organic and nonorganic syrup is done at different times

4. If "other," explain.

5. Describe any sugar houses, their size, and the type of licensing for the houses. *Identify sugar houses on facility maps.*

6. If you do not have a sugar house, describe how sap is finished.

7. List all maple products requested for certification in the table below.

Maple Products

Product Type	Additional programs (Handler)	Packaging	Storage Container Type	Projected quantity

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.*

- | | |
|--|--|
| <input type="checkbox"/> none | <input type="checkbox"/> tree spacing cuts |
| <input type="checkbox"/> clear cutting | <input type="checkbox"/> improvement cuts |
| <input type="checkbox"/> shelterwood cutting | <input type="checkbox"/> transplanting of seedlings |
| <input type="checkbox"/> selective harvest | <input type="checkbox"/> other |
| <input type="checkbox"/> thinning cuts | |
| <input type="checkbox"/> crown release cuts | |
| <input type="checkbox"/> tree radius release cuts | |

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.*

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

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**
☐ **NA**

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.*

- | | |
|--|--|
| <input type="checkbox"/> not applicable | <input type="checkbox"/> diatomaceous earth, silica powder, or clay filter |
| <input type="checkbox"/> flat screen filtration | <input type="checkbox"/> frequently empty collection containers during warm periods |
| <input type="checkbox"/> pop filter | <input type="checkbox"/> other |
| <input type="checkbox"/> ultraviolet lights | |
| <input type="checkbox"/> cartridge filter | |

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.

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

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.

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

Sugarhouse Equipment Cleaning

Equipment description	Cleaning method	When cleaned	Cleaning materials used

Additional Comments:

51. Indicate how you ensure cleanser/sanitizer residues do not contaminate organic products.

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

52. If "other," explain.

53. SYRUP PROCESS:

Do you use a defoamer? *List defoamers on the **Input Inventory**.*

- ☐ **Yes** ☐ **No**

54. How do you determine when to draw off?

- ☐ **blow test**
- ☐ **apron test**
- ☐ **boiling temperature elevation**
- ☐ **automatic drawoff**
- ☐ **hydrometry**
- ☐ **other**

55. If "other," explain.

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

SAMPLE