

## Atlantic Certified Organic Co-operative Ltd (ACO)

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### Appendix D- Maple Syrup

**Please print or type, completing all questions. For any questions that do not apply, please indicate as Not Applicable (N/A).**

#### 1.0

Date: _____	ACO Producer # _____
Name: _____	
Farm Name: _____	
Mailing Address: _____	
_____	Postal Code: _____
Civic Address _____	
_____	Postal Code: _____
Phone: _____	Fax: _____
e-mail: _____	Website: _____
Authorized Representative: _____	

#### 2.0 General Information

**Note:** The standards for maple production may also be applied to birch syrup production. In this section, “maple” may be replaced by “birch” and “maple sugaring” or “maple production” by “birch syrup production” as soon as it is necessary for the standards to be applied to this type of production. Similarly, if necessary, the term “sugar bush” may designate the birch syrup production site.

**Note:** The Canadian Organic Products Regulations require operators to document that they have not used substances prohibited by this standard and substances not listed in CAN/CGSB-32.311, Organic Production Systems — Permitted Substances Lists. The Organic Products Regulations also require that, in the case of an initial application for an organic certification of **maple products**, the application for certification must be filed 15 months before the day on which the product is expected to be marketed. During that period of time, compliance to this standard will be assessed by the certification body, and this assessment must at least include one inspection of the production unit during production in the year before **maple products** may be eligible for certification and one inspection during production in the year **maple products** are eligible for certification.

2.1 How does the development and maintenance of your organic sugar bush preserve the ecosystem of the sugar bush and improve the tree population over the long term?

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**3.0 Maple Syrup Site(s)**

3.1 Provide maps of all your sugar bush locations, including primary and secondary sites for sap collection, indicating neighbouring operations. Provide Care and Control agreements for organic management of secondary sites.

3.2 Provide total acreage for the following:

- a) Primary Site \_\_\_\_\_ acres/hectares
- b) Secondary Site(s) Site 1 \_\_\_\_\_ acres/hectares, Site 2 \_\_\_\_\_ acres/hectares

3.3 Within your sugar bushes do you encourage and have species diversity to a minimum of the 15% of volume of wood of the bush?  Yes  No  
 If no, please describe how you are encouraging the growth of other species. \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

3.4 Is there access to the sugar bush by farm animals?  Yes  No

3.5 Have fertilizers been used?  
 If yes, please list. \_\_\_\_\_  
 \_\_\_\_\_

3.4 List any leaf or soil tests conducted. \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

3.6 Do you have a pest control management system for the sugar bush?  Yes  No  
 Type of pest(s) \_\_\_\_\_  
 Control method used \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

**4.0 Maple Syrup Harvest**

- 4.1 Number of taps used.
- a) Total number of taps \_\_\_\_\_
  - b) New taps for this year \_\_\_\_\_ indicate location of new taps on site map.
  - c) Are all spouts made of food grade materials?  Yes  No

4.2. What is the diameter and depth of your tapholes \_\_\_\_\_

4.3 Describe what products and procedures are used for disinfecting of tapholes and tapping equipment, including last date used. \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

4.4 What is the minimum tree diameter at breast height (DBH) of tapped trees? \_\_\_\_\_  
\_\_\_\_\_

4.5 Do you use a system of tree rotation?  Yes  No  
If yes, please describe. \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**5. 0 Maple Sap Collection**

5.1 Indicate the collection system(s) used for sap collection:  
 bucket system  pipeline system ( vacuum )  both

Describe the bucket and/or pipeline system used including  
a) installation \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

b) off-season equipment storage \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

c) if collecting with buckets what material are they made of: \_\_\_\_\_

5.2 Are materials that come into contact with the maple sap of food grade materials?  
 Yes  No

5.3 Is sap brought in from another location?  Yes  No  
If yes, how is transported to maintain organic integrity? \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

5.4 For sap storage tanks:  
a) What type of material is the tank made of? \_\_\_\_\_  
\_\_\_\_\_

b) Tank capacity? \_\_\_\_\_

c) Length of storage time? \_\_\_\_\_

5.5 Describe the method, frequency and materials used to clean/sanitize collecting and storage equipment: \_\_\_\_\_

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**6.0 Sap Processing**

6.1 Indicate what method do you use for conversion of sap to maple syrup? \_\_\_\_\_

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6.2 Indicate the equipment and materials used for sap processing, how it is maintained, cleaned and products used for cleaning during use and storage:

b) During season \_\_\_\_\_

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c) If there is no run for several days \_\_\_\_\_

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d) End of season \_\_\_\_\_

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e) Off-season storage \_\_\_\_\_

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6.2 Describe your evaporator including:

a) capacity \_\_\_\_\_

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b) material evaporator constructed with \_\_\_\_\_

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c) type of weld used in construction \_\_\_\_\_

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d) heat source used for evaporation \_\_\_\_\_  
 \_\_\_\_\_

6.3 List any antifoaming agents used and their organic status.

\_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

## 7.0 Maple Syrup Storage

7.1 Indicate what type of bulk storage containers used:  stainless steel barrels  
 fiberglass  food-grade plastic  metal with food grade plastic liner

7.2 Do you bottle your maple syrup into smaller containers for retail?  Yes  No

7.3 Do you process your maple syrup into other products, such as maple butter, cream?  
 Yes  No

If yes, complete the ACO On-Farm Processing Application.

7.4 Explain your lot numbering system.  
 copies of all product labels (bulk and retail) with lot numbers for verification by your inspector.

## 8.0 Processing Facility/ Sugar Camp

8.1 Provide a facility map, showing locations of sap intake, processing, storage areas for sap/ maple syrup, cleaning and sanitization products, inputs, packaging and shipping areas and pest control locations.

8.2 Complete and include the ACO Building and Yard map indicating the processing facility, road access and adjacent land use.

8.3 What is your water source for the site?

\_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

## 9.0 Audit Trail

Forward the following information with your application.

- Map of sugar bush, clearly labeled to indicate buildings, roads, numbered fields, buffers zones if required
- Facility Map/diagram of the processing facility, clearly labeled to include locations of sap intake, processing, storage, etc as specified in 8.1.
- ACO Farm Directional Map
- Organic Farm Plan

Have the following items available for verification by your inspector at time of annual inspection.

- Operational transaction records including bills, invoices and any other relevant proof of purchases and sales.
- Labels for purchased inputs including anti-foaming agents, sap/syrup filters, cleaning/sanitizing products.
- Sap collection and processing records.
- Labels for finished products with lot numbers
- Complaint Log

I \_\_\_\_\_, hereby certify that the above information is accurate and complete.

Signature of Applicant: \_\_\_\_\_ Date: \_\_\_\_\_

ACO Office Use :  
Date Application Received: \_\_\_\_\_