

What is *Organic* Maple Syrup?



You've probably wondered: *Isn't all maple syrup "organic?"* All organic and non-organic maple syrup is made by boiling sap from maple trees.

To be *certified* organic, sugarmakers follow specific organic principles, both in the sugarbush (the forest) and the sugarhouse (where sap becomes syrup). A few examples include:



Create a healthy forest ecosystem

Organic sugarmakers foster a diversity of plants and animals, protect soil and water quality, plan for tree regeneration, and more in the forest.



Ensure the health and longevity of the trees

Organic sugarmakers follow rules to consider the tree size (diameter), only tapping mature trees and limiting the number of taps per tree accordingly.



Use organic products in the sugarhouse

Organic sugarmakers use organically approved sanitizing cleaners, filters, certified organic vegetable oil as a "defoamer," and more in the sugarhouse.

A certification agency checks the entire maple syrup production process once a year.

Learn more by **asking your organic sugarmaker about their process**—from forest to jug!

And scan for more info about organic maple:



United States Department of Agriculture
Agricultural Marketing Service
National Organic Program
Transition to Organic Partnership Program

