

# **NORTH AMERICAN MAPLE CONTEST GUIDELINES**

*Approved by the International Maple Syrup Institute*

## **JUDGING MAPLE PRODUCTS**

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## INTRODUCTION

There continues to be interest in showing maple products at the North American Maple Syrup Council/International Maple Syrup Institute Annual Meeting, at the Royal Agricultural Winter Fair in Toronto, and at local fairs across North America. Maple contests are a great way for Maple Syrup Producers to compare their maple products against maple products produced by others. Contests are fun and the winners can post ribbons in their sugarhouse and be recognized among their peers through newsletters, the media and word of mouth. They can be justifiably proud of their winnings and this will help them to promote and market their maple products.

Now that a new North American-wide grading and classification system for maple syrup has been adopted, it is timely and appropriate to follow with uniform contest rules that reflect the new grades and classification standards for maple syrup. Uniform judging rules will also help provide maple producers with the assurance that their products will be judged in a consistent and fair manner.

All maple judges are strongly encouraged to participate in the International Maple Syrup Institute Grading School, Maple Grading Schools hosted by Centre Acer and other related training sessions offered by state and provincial maple associations.

This document provides judging outlines for Maple Syrup, Maple Sugar (hard and soft), Stirred Maple Sugar, Maple Butter/Maple Cream, Maple Jelly and Innovative/New Maple Products. Sample score sheets are provided for both individual and combined contest entries. All consumer labels (product name, color class, volume, etc.) should be removed from containers entered for judging.

## SUGGESTED MATERIALS AND SUPPLIES NEEDED

- Tags or matching self-stick ID labels for each submitted sample\*
- Rubber bands
- Stapler
- Yellow legal pads or similar
- Pens/pencils
- Aluminum foil
- Masking tape
- Clean drinking glasses
- Plain bottled water
- Ice
- Plastic spoons
- Paper towels
- Glass or plastic tasting receptacles†
- Very good source of natural daylight or florescent light‡
- Kim Wipes (delicate task wipers)
- Syrup refractometer

\* To be used on glass jar decanted entries and original entry containers – Sharpie markers may also be used to discreetly mark on the containers

† Some paper cups may exhibit an off-flavor

‡ Recommended when assessing the color class of samples. This may not be necessary if a reliable digital comparator is used.

- Distilled water (for calibration of digital refractometers)
- Syrup hydrometer and cup (optional)
- Small thermometer
- Lovibond Color Comparator or a reliable digital comparator◊
- Good clean, new glass containers (if decanting is to be done)
- Disposable vinyl gloves (keep glass clean)
- Hair nets
- Disposable plastic pipettes, plastic straws or droppers
- A judge is advised to use a palate cleanser (e.g. water, apple slices, etc.) when tasting a number of different maple samples.

◊ No temporary kits, they can vary

## PREPARING MAPLE PRODUCT SAMPLES FOR JUDGING AND SOME IMPORTANT JUDGING CONSIDERATIONS

- 1) All syrup entered in the contest should be hot packed at 82.2-93.3°C (180-200°F).
- 2) All entries of maple syrup must be assigned a color class by the owner and the owner must ensure that their name and address is correct on the entry form for all maple products entered.
- 3) All entries of maple syrup should be numbered consecutively according to color class in accordance with the new North American Grading and Color Classification Standard (Start with #100 for Golden/Delicate (100, 101, etc.), #200 for Amber/Rich, #300 for Dark/Robust and #400 for Very Dark/Strong).
- 4) Fill out hand tags or other sample identifiers, fold up and staple to hide the owner's ID. Attach with a rubber band to the original container as submitted. Also place a self-stick label with the correct number that corresponds with the entry number from a master list on the original container, as well as on any other glass containers used to decant samples.

If not using hand tags, make a listing of entries and put duplicate stickers with the same entry number from the list on the original container and the sample (decanted or not) to be judged.

- 5) Make one original list with the sample owner's name, address, and entry number. Seal this list in an envelope.
- 6) Fill out score sheets with entry numbers for the judge's use.
- 7) Not more than one entry per class should be accepted from a maple product exhibitor.
- 8) Use masking tape or aluminum foil to cover the identity of the original container for maple candy and maple cream/butter products.
- 9) When syrup bottles are first opened by a judge, they should be observed for any foaming or unusual appearance and sniffed in order to detect any odors that would indicate fermentation or contamination. These are more apparent when the bottle is first opened than when the lid has already been removed. Any observations should be noted on the judging form.

## STANDARDIZATION OF MAPLE AT FAIRS AND OTHER EVENTS

Some Fairs have had classes for maple syrup and other maple products for many years. Visitors to the Fairs and Show Events like to see the product. If maple syrup is packed in a metal or plastic container, the syrup cannot be seen and the container might as well be empty.

An entry in a *maple syrup* class should consist of a 250ml (8.5oz) Kent bottle, or where the syrup entries are decanted, an equivalent volume of syrup packed in another suitable container type.

Entries in the other maple product classes should include:

- Hard Sugar* - 2 or more 125g blocks
- Soft Sugar* - 2 x 125g boxes of small pieces
- Maple Butter* - 2 x 250 ml (8.5oz) short cylinder jars
- Stirred Sugar* - 2 x 250 ml (8.5oz) short cylinder jars

## JUDGING MAPLE SYRUP

There are four criteria used in judging the quality of maple syrup. These are density, color, clarity and flavor. *The score includes: 30 points for density, 20 points for color, 10 points for clarity, and up to 40 points for flavor – for a total of 100%.* For uniformity in judging, the standard maple syrup container for exhibition recommended is the 250ml (8.5oz) Kent glass bottle. If the syrup is decanted, then the type of container entered in the contest may vary, so long as the color class and volume entered is the same. Before judging begins, samples of syrup should be shaken to equalize density throughout the sample and mix up any sediment.

### *DENSITY (30%)*

Density is a particularly important factor to be judged, and the easiest, with the proper equipment. Maple syrup must fall within the range of 66°Brix to 68.9°Brix (66% to 68.9% sugar content) in accordance with federal regulations in the United States and Canada. In other words, maple syrup with more than 34% water is not legally maple syrup. The optimal density for maple syrup is 66.5 to 67.5°Brix. Maple syrup that falls within this range should be given 30 points. Entries that have densities of 66.0 to 66.4°Brix and densities of 67.6 to 68.9°Brix should be given 25 points. Maple syrup that tests less than 66.0°Brix, or higher than 68.9°Brix will be disqualified from the competition.

The sugar content should be carefully checked with a Brix hydrometer, or a refractometer. The advantage of the refractometer is the fact that only a drop of syrup is required. The hand refractometer may be used, but most of them are only accurate to decimal two (0.2). A bench refractometer is the best as the density may be determined to one-tenth of one degree. To minimize any potential for errors, judges should check the calibration of their refractometers following the manufacturer's specifications for their specific instrument before and after a day's batch of measurement is carried out.

Both the refractometer and the hydrometer are calibrated at either a temperature of 16° Celsius (60° F) or 20° Celsius (68° F), depending on the instrument used. The temperature of the syrup when using the hydrometer must be established and a correction made to the observed readings to obtain the true density. A correction thermometer attached to the refractometer greatly simplifies the task of determining corrections. Many of the current refractometers are automatically temperature corrected or compensated and adjustment to the reading is not required. Digital refractometers are now widely used.

### CORRECTIONS TO BE APPLIED TO OBSERVED BRIX READINGS OF MAPLE SYRUP TO COMPENSATE FOR EFFECTS OF TEMPERATURE

Temperature of Syrup in Hydrometer Cup or Air Temperature When Using A Refractometer		Correction to Subtract from (-) or Add to (+) Observed Brix Reading of 60.0°Brix - 69.9°Brix
°C	°F	
0 – 1.0	32 – 34	-1.4
1.5 – 3.0	35 – 38	-1.3
3.5 – 5.0	39 – 41	-1.2
5.5 – 6.5	42 – 44	-1.1
7.0 – 8.0	45 – 46	-1.0
8.5 – 9.5	47 – 49	-0.9
10.0 – 10.5	50 – 51	-0.8
11.0 – 11.5	52 – 53	-0.7
12.0	54	-0.6
12.5 – 13.5	55 – 56	-0.5
14.0 – 15.0	57 – 59	-0.4
15.5 – 16.5	60 – 62	-0.3
17.0 – 17.5	63 – 64	-0.2
18.0 – 19.5	65 – 67	-0.1
20.0	68	0
20.5	69	+0.1
21.0 – 21.5	70 – 71	+0.2
22.0 – 24.0	72 – 75	+0.3
24.5 – 25.5	76 – 78	+0.4
26.0 – 26.5	79 – 80	+0.5
27.5	81	+0.6
28.0 – 28.5	82 – 83	+0.7
29.0 – 29.5	84 – 85	+0.8
30.0 – 31.0	86 – 88	+0.9
31.5 – 32.0	89 – 90	+1.0

## ***COLOR (20%)***

Assess the color class immediately following the assessment of density. If possible, have two judges assess the color. If samples are entered in the correct color class, the full 20% is awarded. Reject all entries that are found to be in the wrong color class.

### **The classes of maple syrup to be assessed include:**

*Golden/Delicate* - Color not less than 75% Tc (light transmittance)

*Amber/Rich* - Color 50-74.9% Tc

*Dark/Robust* - Color 25-49.9% Tc

*Very Dark/Strong* - Color less than 25% Tc

It is the entrant's responsibility to see that their sample is entered in the correct class and section. A sample wrongly entered will be disqualified.

## ***CLARITY (10%)***

Clarity of maple syrup is another factor in judging for quality. This will be assessed immediately following the assessment of color. Syrup that has been properly filtered should be crystal clear. Syrup that has been improperly filtered will have sugar sand in suspension. Syrup with sugar crystals indicates that the syrup is too thick and the sugar will not remain in solution.

Clarity is readily checked by holding a printed sheet of paper behind the glass container of syrup. The clearer the syrup, the more easily the printing can be read.

Cloudy samples contain significant amounts of sediment or foreign matter. Assess clarity from the lightest to the darkest class in a systematic manner. Very slight cloudiness or minor amounts of sediment will not be grounds for rejecting an entry but rather a reduction in points.

Syrup containing any foreign material (hair, dirt, bark, insects, etc.) will be disqualified.

Points for clarity can also be lost for dirty containers. Containers covered in syrup or fingerprints should be penalized.

### ***Score for clarity:***

Best Crystal Clear: 10 points

2<sup>nd</sup> Best: 8 points

3<sup>rd</sup> Best: 5 points

4<sup>th</sup> Best or Lower: 0 points

## ***FLAVOR (40%)***

Flavor will be assessed once density, color and clarity of the entries have been assessed.



Flavor is the most important characteristic to be judged and perhaps the most difficult, as it depends (to some extent) on the personal preference of the judge. When maple syrup is offered for sale, it should have that characteristic maple flavour that only comes from the sap of the maple tree and only when that sap is properly handled and processed.

For tasting, begin with the lightest color class (Golden/Delicate) and work through to the darkest class. As the syrup is judged, the better tasting entries will be moved forward in each color class to eliminate entries with inferior taste. Ideally, at least two judges should taste each sample and the winning samples should be selected on a consensus-basis. A new tasting cup should be utilized for each sample tasted. The judges should regularly cleanse their palate with pure potable water. Normally the best tasting syrup is identified for each color class and the overall best tasting syrup is identified by the judges.

The score can only show the difference between the best, most characteristic maple flavoured sample for the color class and the poorest flavored sample. Off-flavored syrups (i.e. scorched, buddy, musty, salty, smoky, or unspecified) will be disqualified.

***Score for Flavor:***

Best: 40 points

2<sup>nd</sup> best: 35 points

3<sup>rd</sup> best: 30 points

4<sup>th</sup> best: 25 points

(Deduct 5 points with each subsequent placing)

Sometimes it is not possible to detect any difference in flavor in a number of samples. These samples would all receive the same score for flavor.

## JUDGING MAPLE SUGAR

### ***FLAVOR (40%)***

As with maple syrup, flavor is the most important factor in judging maple sugar. Sugar with a characteristic, distinctive, maple flavour will receive the top score. Sugar with more caramel flavour and with slight off-flavours will be downgraded. Any sugar with off-flavours such as buddiness, moldiness or fermentation will be eliminated from the competition.

It is up to the judge to select a uniform point spread which is appropriate and fair for the particular competition, taking into account the number of entries and to ensure that small differences in taste do not unduly penalize individual entries. If several samples are similar in flavor, they will receive the same number of points.

**Score for Flavor:**

Best: 40 points

2<sup>nd</sup> best: 35 points

3<sup>rd</sup> best: 30 points

4<sup>th</sup> best: 25 points

(Deduct 5 points with each subsequent placing)

**TEXTURE (30%)**

For hard and soft sugar, texture has been divided into three characteristics:

**Hardness: 10 points**

**Crystallinity: 10 points**

**Surface (smooth): 10 points**

**Hardness** refers to the condition of the sugar. Soft sugar should fracture easily, but hard sugar is broken with difficulty.

**Crystallinity** refers to the condition of the individual sugar crystals. The smaller the crystalline structure, the better. Coarse crystals may be detected when the sugar is broken and by their sandy feel when eaten.

The **surface** should be smooth and free of holes. The best surface need not be absolutely smooth in the case of crystal coated soft sugar, as this sugar usually has a rough surface.

**APPEARANCE (20%)**

	<u>Soft Sugar</u>	<u>Hard Sugar</u>
1) No white areas	5	5
2) Form good	10	5
3) Color	5	5
4) No separation	-	5

1) **White areas** are the result of drying or of pouring the sugar into the molds too hot. The larger the white area, the lower the score.

2) Sugar pieces should be completely in the **form** of the mold, with no broken corners or pieces having come off during the unmolding process.

3) The highest points are usually given to sugar with the lightest **color** but that are not almost white.

4) **Separation** refers to dark and light layers in hard sugar blocks.

**PACKAGE (10%)**

The package is judged based on the two categories of **Sanitation** and **Attractiveness**:

**Sanitation: 5 points**

**Attractiveness: 5 points**

Hard sugar should always be wrapped in transparent film to protect it from dirt and microbial contamination. Soft sugar pieces should be in a box and covered with plastic film for the same reasons.

Both sugars will score better in an attractive package which need not be expensive. Neatness and originality will be scored higher than the nature of the package.

## JUDGING STIRRED (CRUMB) MAPLE SUGAR

### *FLAVOR (40%)*

Same standards as other maple sugars.

### *TEXTURE (35%)*

Only size of crystals is important and the smaller the crystalline structure, the better.

### *APPEARANCE (15%)*

The creep test is used to rate stirred sugar. A small amount of the sugar is placed on a piece of paper in a conical mound. The more the sugar creeps towards the paper, the better. The more the creep, the drier the product. However, powdery sugar should be penalized.

### *PACKAGE (10%)*

Stirred sugar is best shown in glass 250ml (8.5oz) short cylinder jars. Points are lost for dirty containers, messy used containers and rusty lids.

## JUDGING MAPLE BUTTER/MAPLE CREAM

### *FLAVOR (40%)*

Characteristic maple flavor is again the criterion. Point spread applied in the same manner as maple sugar samples.

### *TEXTURE (30%)*

Maple butter should have a smooth creamy texture, but not tacky. A soft, spreadable texture is best. Texture points include *Hardness* and *Crystallinity*.

#### **1) *Hardness (15%)***

Maple cream/maple butter should be uniformly soft.

#### **2) *Crystallinity (15%)***

Samples with small crystals are preferred over the coarse crystals with a sandy taste.

### *APPEARANCE (20%)*

Appearance of Maple Butter/Maple Cream is judged based on *Color*, *No Separation*, and *Air Bubbles*.

**1) Color (5%)**

Very light colored maple butter receives the highest points.

**2) No Separation (10%)**

Maple butter should be a creamy mass with no syrup showing. Uniformity of color is desirable. When syrup does separate out, it is an indication that the maple butter was made from maple with a high invert sugar content. Usually the darker syrup, the more invert sugar it contains, so maple butter should be made from Golden or very light Amber maple syrup.

**3) Air Bubbles (5%)**

The presence of air bubbles in maple butter lowers the score.

### *PACKAGE (10%)*

Maple butter is best shown in glass 250ml (8.5oz) short cylinder jars. Points are lost for dirty, messy, used containers, and rusty lids.

## JUDGING MAPLE JELLY

### *APPEARANCE (15%)*

Appearance is awarded based on: color (amber); clarity; no air bubbles; no separation; free of foam on surface.

### *TEXTURE (15%)*

Shakes slightly; retains shape; smooth; not gummy, sticky or rubbery.

### *FLAVOR (40%)*

Pleasing maple flavor – not strong or bitter.

### *PURITY OF PRODUCT (20%)*

Made with pure maple syrup and Genugel only.

### *PACKAGE (10%)*

Packaged in a glass 250ml (8.5oz) short cylinder jar.

## INNOVATIVE MAPLE CATEGORY

### *INNOVATION (40%)*

Originality and purity of the product.

The entrant must include a listing of the real maple and any non-maple ingredients in the product.

### *FLAVOR (40%)*

Maple flavor evident.

### *PRESENTATION (20%)*

Visual appearance, creativity.

## MAPLE SYRUP - SCORE SHEET

Entry No. \_\_\_\_\_ Class \_\_\_\_\_

**DENSITY (30%)**

Brix measured: \_\_\_\_\_

Disqualified (below 66.0°Brix or above 68.9°Brix)

**COLOR (20%)**

Meets color class entered

Measured Color Class:

Golden/Delicate

Amber/Rich

Dark/Robust

Very Dark/Strong

Disqualified (does not meet color class entered)

**FLAVOR (40%)**

Best flavor: 40 points

2<sup>nd</sup> best: 35 points

3<sup>rd</sup> best: 30 points (deduct 5 points with each subsequent placing)

Disqualified (off-flavor, i.e. scorched, buddy, moldy, chemical taste, etc.)

**CLARITY (10%)**

Best crystal clear: 10 points

2<sup>nd</sup> best: 8 points

3<sup>rd</sup> best: 5 points

4<sup>th</sup> best or lower: 0 points

*Judges' Comments*

**TOTAL**

After scoring the sample, complete below:

NAME: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

DATE: \_\_\_\_\_

MAPLE SYRUP - COMBINED SCORE SHEET

Class No. \_\_\_\_\_

Date: \_\_\_\_\_

Location: \_\_\_\_\_

Entry No.	Density (30)		Color (20)	Flavor (30)	Clarity (10)	TOTAL POINTS	Disqualified	Comments
	Brix	Points						

## HARD MAPLE SUGAR - SCORE SHEET

Entry No. \_\_\_\_\_ Class \_\_\_\_\_

### PACKAGE (10%)

Attractiveness 5 \_\_\_\_\_

Sanitation 5 \_\_\_\_\_

### APPEARANCE (20%)

No White Areas 5 \_\_\_\_\_

Good Form 5 \_\_\_\_\_

Color 5 \_\_\_\_\_

No Separation 5 \_\_\_\_\_

Disqualified (Mold)

### TEXTURE (30%)

Hardness 10 \_\_\_\_\_

Crystallinity 10 \_\_\_\_\_

Surface (smooth) 10 \_\_\_\_\_

### FLAVOR (40%)

### TOTAL

*Judges' Comments*

After scoring the sample, complete below:

NAME: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

DATE: \_\_\_\_\_



# HARD MAPLE SUGAR - COMBINED SCORE SHEET

Class No. \_\_\_\_\_

Date: \_\_\_\_\_

Location: \_\_\_\_\_

Entry No.	Appearance (20)				Texture (30)			Flavor (40)	Pkg. (10)		TOTAL POINTS	Disqualified	Comments
	NWA	Form	Color	Sep	Hard	Cryst.	Surface		Attr.	Sani.			
	5	5	5	5	10	10	10		5	5			

## SOFT MAPLE SUGAR - SCORE SHEET

Entry No. \_\_\_\_\_ Class \_\_\_\_\_

PACKAGE (10%)

Attractiveness 5 \_\_\_\_\_

Sanitation 5 \_\_\_\_\_

APPEARANCE (20%)

No White Areas 5 \_\_\_\_\_

Good Form 10 \_\_\_\_\_

Color 5 \_\_\_\_\_

Disqualified (Mold)

TEXTURE (30%)

Hardness 10 \_\_\_\_\_

Crystallinity 10 \_\_\_\_\_

Surface (smooth) 10 \_\_\_\_\_

FLAVOR (40%)

TOTAL

*Judges' Comments*

After scoring the sample, complete below:

NAME: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

DATE: \_\_\_\_\_

## SOFT MAPLE SUGAR - COMBINED SCORE SHEET

Class No. \_\_\_\_\_

Date: \_\_\_\_\_

Location: \_\_\_\_\_

Entry No.	Appearance (20)			Texture (30)			Flavor (40)	Pkg. (10)		TOTAL POINTS	Disqualified	Comments
	White 5	Form 10	Color 5	Hard 10	Cryst. 10	Surface 10		Attr. 5	Sani. 5			

## STIRRED (CRUMB) MAPLE SUGAR - SCORE SHEET

Entry No. \_\_\_\_\_ Class \_\_\_\_\_

PACKAGE (10%)

Attractiveness 5 \_\_\_\_\_

Sanitation 5 \_\_\_\_\_

APPEARANCE (15%)

Disqualified (mold, foreign matter, etc.)

TEXTURE (35%)

FLAVOR (40%)

TOTAL

*Judges' Comments*

After scoring the sample, complete below:

NAME: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

DATE: \_\_\_\_\_

# STIRRED (CRUMB) MAPLE SUGAR - COMBINED SCORE SHEET

Class No. \_\_\_\_\_

Date: \_\_\_\_\_

Location: \_\_\_\_\_

Entry No.	Appearance Creep Test (15)	Texture (35)	Flavor (40)	Pkg. (10) Attr. Sani. 5 5	TOTAL POINTS	Disqualified	Comments

## MAPLE BUTTER/MAPLE CREAM - SCORE SHEET

Entry No. \_\_\_\_\_ Class \_\_\_\_\_

### PACKAGE (10%)

Attractiveness 5 \_\_\_\_\_

Sanitation 5 \_\_\_\_\_

### APPEARANCE (20%)

Color 5 \_\_\_\_\_

No Separation 10 \_\_\_\_\_

Air Bubbles 5 \_\_\_\_\_

Disqualified (mold, foreign matter, etc.)

### TEXTURE (30%)

Hardness 15 \_\_\_\_\_

Crystallization 15 \_\_\_\_\_

### FLAVOR (40%)

Disqualified (off-flavor: e.g. scorched, buddy, moldy, chemical taste, etc.)

### TOTAL

*Judges' Comments*

After scoring the sample, complete below:

NAME: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

DATE: \_\_\_\_\_

## MAPLE BUTTER/MAPLE CREAM - COMBINED SCORE SHEET

Class No. \_\_\_\_\_

Date: \_\_\_\_\_

Location: \_\_\_\_\_

Entry No.	Appearance (20)			Texture (30)		Flavor (40)	Pkg. (10)		TOTAL POINTS	Disqualified	Comments
	Color 5	No Sep. 10	Air Bubb. 5	Hardness 15	Cryst. 15		Attr. 5	Sani. 5			

## MAPLE JELLY - SCORE SHEET

Entry No. \_\_\_\_\_ Class \_\_\_\_\_

APPEARANCE (15%)

Color (Amber) 3 \_\_\_\_\_

Clarity 3 \_\_\_\_\_

No Air Bubbles 3 \_\_\_\_\_

No Separation 3 \_\_\_\_\_

No Foam 3 \_\_\_\_\_

Disqualified (mold, foreign matter, etc.)

*Judges' Comments*

TEXTURE (15%)

(shakes slightly; retains shape, smooth; not gummy, sticky or rubbery)

FLAVOR (40%)

Disqualified (off-flavor, e.g. scorched, buddy, moldy, chemical taste, etc.)

PURITY OF PRODUCT (20%)

PACKAGE (10%)

TOTAL

After scoring the sample, complete below:

NAME: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

DATE: \_\_\_\_\_



## MAPLE JELLY - COMBINED SCORE SHEET

Class No. \_\_\_\_\_

Date: \_\_\_\_\_

Location: \_\_\_\_\_

Entry No.	Appearance (15)	Texture (15)	Flavor (40)	Purity (20)	Package (10)	TOTAL POINTS	Disqualified	Comments

## INNOVATIVE MAPLE CATEGORY - SCORE SHEET

Entry No. \_\_\_\_\_ Class \_\_\_\_\_

Ingredients: \_\_\_\_\_  
\_\_\_\_\_

INNOVATION (40%)

FLAVOR (40%)

Disqualified (off-flavor, e.g. scorched, buddy, moldy, chemical taste, etc.)

PRESENTATION (20%)

TOTAL

*Judges' Comments*

After scoring the sample, complete below:

NAME: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

DATE: \_\_\_\_\_

## INNOVATIVE MAPLE CATEGORY - COMBINED SCORE SHEET

Class No. \_\_\_\_\_

Date: \_\_\_\_\_

Location: \_\_\_\_\_

Entry No.	Innovation (40)	Flavor (40)	Presentation (20)	TOTAL POINTS	Disqualified	Comments

## REFERENCES

- 1) Basic Instructions for Judging Maple Syrup, North American Maple Syrup Council, 2015.
- 2) Judging Maple Products, Ontario Ministry of Agriculture, Food and Rural Affairs and the Ontario Maple Syrup Producers' Association, Revised 2009.
- 3) Royal Agriculture Winter Fair Guidelines, Revised 2015.
- 4) E-mail and Verbal Communications, Maple Judges, United States and Canada, 2016.