

FREQUENTLY ASKED QUESTIONS

WHAT IS THE FEDERATION OF QUEBEC MAPLE SYRUP PRODUCERS?

The Federation of Quebec Maple Syrup Producers (FPAQ) was founded in 1966 and created to boost the economic, social and ethical interests and enforce safety and environmental standards for the more than 7,300 maple syrup sugar houses.

The FPAQ proudly promotes the brand Quebec Maple Products, in addition to coordinating the promotion and value creation of Canadian maple products internationally on behalf of the Canadian maple industry. In this capacity, the FPAQ steers and coordinates the International Innovation Network on Maple Products from Canada.

HOW DO I KNOW IF I AM BUYING PURE MAPLE SYRUP OR THE FAKE STUFF?

There are many brands of pure Canadian maple syrup on the U.S. market, all of which are 100 percent natural and free of any coloring or additives. Leading pancake syrups contain zero pure maple syrup and rely on high fructose corn syrup as the primary sweetening ingredient, along with additives like artificial flavorings and coloring agents. Bottom line, be sure to check the label. Sometimes imitation syrups list maple syrup as an ingredient, when it only contains 5 percent. Check the bottle to make sure you're getting 100 percent of the real, Canadian thing.

WHAT ARE OTHER PRODUCTS MADE FROM MAPLE?

There is a diverse selection of products, including candies and caramels, cereals, jams and spreads, ketchup and mustard, maple nut snacks, maple vinegar and vinaigrettes, as well as maple beers, wines and other beverages.

HOW EXTENSIVE IS CANADIAN PRODUCTION?

Canadian maple syrup is exported to over 50 countries, and the U.S. is the primary importer. In 2016, Quebec had a record year producing over 145 million pounds of maple syrup. The Federation has a strategic reserve for its syrup to help support and balance the growing exportation demand for future years.

IS MAPLE SYRUP SUSTAINABLE IN CANADA?

Yes. Producers must adhere to strict guidelines and standards set forth by Canadian law and the Federation throughout the production process. Each harvest, the sugar trees are tapped in a slightly different area than the previous year, preserving the health of the trees. The Canadian 'Preservation of Agricultural Land and Agricultural Activities' Act (i.e. Loi sur la protection du territoire et des activités agricoles) forbids cutting down an entire maple grove in an agricultural zone.

For recipe ideas and more information, please visit www.purecanadamaple.com