

MAPLE GRADING

- North American maple syrup has a complex classification system and is graded according to color, clarity, density and strength of maple flavor.
- Maple syrup is divided into the following grades:
 - Grade A: Golden, Delicate taste; Amber, Rich taste; Dark, Robust taste; and Very Dark, Strong taste
 - Processing Grade: Only used for industrial purposes
- Made from sap tapped at the beginning of the season, Grade A Golden, Delicate taste syrup is generally clearer and lighter in taste. As the season advances, the syrup becomes darker and more caramelized in flavor.
- Because of its more distinctive taste, darker maple syrup is preferable when cooking.
- Maple syrup grades are determined with a spectrophotometer, an instrument that measures the amount of light going through maple syrup.

