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## Maple Syrup Organic System Plan

*This plan is to be submitted with the Farm Organic System Plan. Contact MOSA with any questions.*

### SECTION 1 General Information

<b>Name(s)</b>	<b>When do you anticipate having maple syrup ready for sale?</b>	<b>For Office Use</b>		
		Date Rec'd	Date Farm OSP Rec'd	Initials
<b>Do you understand current National Organic Standards and MOSA Program Manual requirements applicable to maple syrup production certification?</b> <input type="checkbox"/> Yes <input type="checkbox"/> No (specify):				

### SECTION 2 General Description

NOS §§205.201, .202, .272

**A. Describe all wooded parcels requested for certification:** *Parcels must be identified on attached field plan and maps.*

PARCEL I.D. ON MAPS & FIELD PLAN	WHAT IS THE RANGE IN DIAMETER OF TAPPED TREES?

**B. Do you have any non-organic syrup production?**  No  Yes. **Describe all non-organic syrup parcels:** *Parcels must be identified on attached maps.*

PARCEL I.D. ON MAPS & FIELD PLAN

**Describe measures taken to prevent organic maple syrup production from contamination by prohibited substances:**

**Describe measures taken to prevent commingling of organic and non-organic maple syrup products:**

**C. Do you have a sugar house?**  Yes. **Describe below and identify on attached facility maps.**

No. **Describe how sap is finished:**

<b>How many houses?</b>	<b>What is size of house(s)?</b>	<b>What licensing do you have for your sugar house? Describe.</b> <input type="checkbox"/> none
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**D. List all maple products for which certification is requested:**

PRODUCT	PACKAGING	TYPE OF STORAGE CONTAINERS	PROJECTED QUANTITY

## SECTION 3 General Sugarbush Management

NOS §§205.200, .201, .203, .206

*The National Organic Standards require that practices are chosen that maintain or improve the natural resources of the operation. Tree health must be maintained and long term preservation of the sugarbush as an ecosystem must be ensured. All practices and materials used must meet the general crop requirements of the National Organic Standards.*

**What methods do you use to maintain the viability of the sugarbush ecosystem?**

none  clear cutting  shelterwood cutting  selective harvest  thinning cuts  crown release cuts  tree radius release cuts  tree spacing cuts  improvement cuts  transplanting of seedlings  other:

**How are trees marked during cutting?**  not applicable

**How are competing trees removed?**  not applicable  cutting  girdling  other:

**Describe any erosion or road ruts and how you plan to correct these.**

**What other practices are used to ensure tree health is maintained?**  leaving windbreak when cutting  pruning

fertilization  ensuring sharp bits are used for tapping  bit sanitation  spout cleaning  taphole sanitation

conservative tapping  offsetting taps from previous tapholes or other tree scars  expert consultation

no vacuum pumping, or low vacuum pressure  spout removal during dormancy  no livestock grazing on wooded parcels

pest control  disease control  fire prevention  other:

**What do you use as criteria for fertilization?**  not applicable  slow growth/loss of vigor signs  soil testing

symptoms of maple decline  foliar deficiency signs  other:

**What pest problems do you have in the sugar grove?**  none  insects  deer  rodents  other:

**How are pests controlled?**  not applicable  tree shelters  fencing  repellents  pesticides  other:

**What disease problems do you have in the sugar grove?**  none  other:

**How is disease controlled?**  not applicable  other:

*List all fertility, pest and disease control inputs on Field History forms and on the Crop Input Inventory. Provide ingredients information for any input not previously approved for use by MOSA.*

## SECTION 4 Sap Collection

NOS §§205.201, .270, .272

*All collection equipment must be in good condition and properly used. All cleaning materials used must be allowed, or must not present a contamination risk.*

**What tap size and depth do you use?** Tap size \_\_\_\_\_ Tap depth (bark excluded) \_\_\_\_\_

**Describe your criteria for number of taps per tree, and what is your maximum number of taps per tree?**

**How do you determine when to tap?**  follow the experts  calendar  climatic data  journal/activity log

weather forecasts  other:

**Do you double tap?**  No  Yes. **What criteria do you use to double tap?**

**Do you use the same size drill?**  Yes  No

**Where is tubing located after sugaring season?**  not applicable  left in sugarbush  stored

**Do you use a vacuum pump for collection?**  No  Yes. **How do you monitor pressure?**

At what pressure level is vacuum set? At pump \_\_\_\_\_ At taps \_\_\_\_\_

**Do you use a pump for transport of sap after initial collection?**  No  Yes (specify how):

**How is microbial growth controlled prior to sap storage?**  not applicable  flat screen filtration  pop filter

ultraviolet lights  cartridge filter  diatomaceous earth, silica powder, or clay filter  frequently empty collection

containers during warm periods  other:

Do you use a sap storage tank?  No  Yes. What is it made of? \_\_\_\_\_ Where is it located? \_\_\_\_\_  
 How is it kept cool?  kept in shade  kept underground  reflective paint  cover allows air circulation  other: \_\_\_\_\_

**Describe cleaning of all outdoor collection equipment:**

EQUIPMENT	HOW CLEANED	WHEN CLEANED	CLEANING PRODUCTS USED (Must list on Crop input inventory)

**Describe compliance with any annotations/restrictions stated on the National List for any materials noted above.**

**Indicate how you ensure cleanser/sanitizer residues do not contaminate organic products:**  
 residue testing on food contact surfaces  pH testing of rinsate  other: \_\_\_\_\_

**SECTION 5 Processing** **NOS §§205.201, .270, .272**

*Maple syrup processing and handling must meet the processing and handling requirements of the National Organic Standards. All materials used must be allowed or must not present a contamination risk. Defoaming agents must be 100% organic for syrup to be sold as 100% organic.*

**A. EVAPORATOR/EQUIPMENT**

**What evaporator design do you use?**  batch type  semi-continuous (ex: multiple kettles)  continuous (flue type, 2 section)

**How large is your evaporator?** Size (length X width) \_\_\_\_\_ Capacity (gal/hr) \_\_\_\_\_

**What is your evaporator made of?**  stainless steel  galvanized steel  other: \_\_\_\_\_

**How is your evaporator fueled?**  wood  oil  natural gas  propane  steam  other: \_\_\_\_\_

**What methods do you use to increase evaporator efficiency?**  none  reverse osmosis  preheating  forced draft  
 vapor compression  piggyback  other: \_\_\_\_\_

**If you use reverse osmosis, describe techniques, membrane cleaning solutions and disposal:**

**Describe cleaning of all sugarhouse equipment:**

EQUIPMENT	HOW CLEANED	WHEN CLEANED	CLEANING PRODUCTS USED (list on Crop Input Inventory)

Describe compliance with any annotations/restrictions stated on the National List for any materials noted above.

Indicate how you ensure cleanser/sanitizer residues do not contaminate organic products:  
 residue testing on food contact surfaces  pH testing of rinsate  other:

**B. SYRUP PROCESS**  
What do you use for defoaming agents (product, brand name, and organic status)? List information on the Crop Input Inventory.  
 Not applicable

If organic, who is the organic certifier of this product?  not applicable

How do you determine when to draw off?  blow test  apron test  boiling temperature elevation  automatic drawoff  
 hydrometry  other:

Where is syrup finished?  in evaporator  in finish pan  other:

How do you filter syrup after evaporation?  not applicable  sedimentation/settling tank  cone filter  flat filter  
 other:

List any filtering agents on the Crop Input Inventory.

What grade is your syrup?  AA  A  B  not applicable

**C. OTHER MAPLE PRODUCTS**  
List and describe processing for all other organic maple products you produce such as candy or cream:  not applicable

Are any ingredients or processing aids, besides maple syrup and defoaming agents listed above, used to produce these products?  No  Yes. Complete and attach a Product Profile Sheet for each product listing all ingredients and processing aids.

(Call MOSA if you need Product Profile Sheets.)

**SECTION 6 Maintenance of Organic Integrity** NOS §§205.103, .201, .202, .272

*The National Organic Standards require that no prohibited substances compromise the integrity of the organic maple syrup system.*

**STORAGE, TRANSPORTATION, MARKETING, SALES AND RECORD-KEEPING information about your maple syrup operation must be included in your Farm Organic System Plan.**

*Return this form with the Farm Organic System Plan.*