

Ontario Maple Syrup Production Survey – 2018

Please answer these questions regarding your maple syrup operation for the current year. All information collected is for OMSPA's use. The data will be reported as a whole and not on an individual basis. **Return the survey by June 30, 2018. Thank You.**

PART A: MAPLE SYRUP PRODUCTION & QUALITY

1. Date the first run of sap was boiled (*Month & Day*) _____ 2018
2. Date the last run of sap was boiled (*Month & Day*): _____ 2018
3. Total number of taps from which sap was collected: _____
Number owned: _____ Number rented: _____ Rental price per tap/yr.: \$ _____
4. Change in number of taps: Number of taps in 2017: _____ 2016: _____
5. Future: Within the next 5 years do you plan on **Increasing** **Decreasing** **Maintaining**
the number of taps in your operation?
6. What was the sap sweetness of raw sap for your operation?
Early Season _____% Mid-Season _____% Late Season _____%
7. Total maple syrup produced in your sugar house in 2018: _____ Litres
Yield per tap 2018 _____ Litres/tap _____ Pounds/tap
8. Estimate your highest and your lowest average yield of syrup per tap over the past five years.
Lowest _____ Litres/Tap Highest _____ Litres/Tap
9. Percentage of your total maple syrup crop production in 2018:
Grades (*The sum should equal 100%*)
 - a) Golden _____%
 - b) Amber _____%
 - c) Dark _____%
 - d) Very Dark _____%

PART B: PACKAGING AND SALES OF 2017 CROP

10. What percentage of your syrup sales were in the following categories:
Retail _____% (*e.g. farm gate, farm market*)
Wholesale _____% (*e.g. stores*)
Bulk _____% (*e.g. processors*)
11. What percentage of your retail syrup was packed in:
Metal _____% Plastic _____% Glass _____%
12. What percentage of your wholesale syrup was packed in:
Metal _____% Plastic _____% Glass _____%
13. What were your retail prices for syrup:
4 litres \$ _____ 2 litres \$ _____ 1 litre \$ _____
500 ml \$ _____ 250 ml \$ _____

14. What were your wholesale prices for syrup:
 4 litres \$ _____ 2 litres \$ _____ 1 litre \$ _____
 500 ml \$ _____ 250 ml \$ _____
15. What was your price per pound for bulk syrup?
 Golden \$ _____ Amber \$ _____ Dark \$ _____ Very dark \$ _____

PART C: MAPLE OPERATION

16. How is sap collected at your maple operation:
 a) Sap Buckets (*all types*) _____% b) Tubing without vacuum _____%
 c) Tubing with vacuum _____% **Note: The sum should equal 100%.**
 If using vacuum, how many inches of Hg? _____
17. Indicate the tapping method(s) used in your sugar bush in 2018:
 a) Conventional (7/16 in) _____%
 b) Health (5/16 in, 1/4 in, 3/16 in) _____% **Note: The sum of a and b should equal 100%.**
 c) How many taps incorporate a check valve? _____ %
 d) How many taps incorporate a seasonal disposable fitting? _____ %
18. What heat source do you use for the main evaporation?
 Oil Solid wood Wood pellets Steam Propane Electricity
 Other (specify) _____
19. What heat source do you use for finishing syrup if you finish separate from the evaporator?
 Oil Solid wood Wood pellets Steam Propane Electricity
 Other (*specify*) _____
20. Do you use a Reverse Osmosis machine? Yes _____ No _____
21. Is your operation certified organic? Yes _____ No _____ Certifying Body _____
22. Did you make improvements to your operation for 2018 season? Yes _____ No _____
23. Estimate the cost of the improvements: \$ _____

PART D: VALUE ADDED PRODUCTION

24. Did you make maple butter in 2017? Yes ___ No ___ Weight _____ kg. Price per kg \$ _____
25. Did you make maple candy in 2017? Yes ___ No ___ Weight: _____ kg Price per kg \$ _____
26. Did you make granulated sugar in 2017? Yes ___ No ___ Weight: _____ Price/ kg. \$ _____
27. What other value added products did you make in 2017?

PART E: OTHER QUESTIONS & COMMENTS

28. Did you sell raw sap in 2018? Yes ___ No ___ Volume: _____ litres, Price per litre \$ _____
29. What was this sap used for? _____
30. Do you make use of OMAFRA's Maple Blog Report? _____ Yes _____ No
31. What suggestions do you have to improve this survey for another year?

ADDITIONAL QUESTIONS

The following questions have been posed by various OMSPA committee chairs to obtain valuable input from the membership. Your responses will help in program planning.

1. What benefits would you like to see with your OMSPA membership? (e.g. TSC discount card)

2. In your opinion, what are the most important research areas for OMSPA to focus on?

3. What maple topic do you feel should be researched? (Please be as specific as possible)

4. What are the best ways to “transfer” the results of maple research to you?

5. What ideas/topics/activities would you like to see at your annual OMSPA Information Day?

OMSPA Local: _____ **County:** _____

The results of the survey will be published in The Ontario Maple Mainline, and on our website at www.ontariomaple.com.

Please return this survey to the OMSPA office by June 30, 2018



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