

## Ontario Maple Syrup Production Survey – 2023

Please answer these questions regarding your maple syrup operation for the current year. All information collected is for OMSPA's use and **you will remain anonymous**. The data will be reported as a whole and not on an individual basis. **Return the survey by June 30, 2023. Thank You.**

**To return:** fill out and: mail, or scan and email.

**Note:** An online version is available at [www.omspa.ca](http://www.omspa.ca) in the members section.

### **PART A: MAPLE SYRUP PRODUCTION & QUALITY 2023 CROP**

1. Date the first run of sap was boiled (*Month & Day*) \_\_\_\_\_ 2023
2. Date the last run of sap was boiled (*Month & Day*): \_\_\_\_\_ 2023
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 2022: \_\_\_\_\_ 2021: \_\_\_\_\_
5. Future: Within the next 5 years do you plan on **Increasing** **Decreasing** **Maintaining** the number of taps in your operation? Circle one please.
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 2023: \_\_\_\_\_ Litres. (1 IMP Gal. = 4.55 L)  
Yield per tap 2023 \_\_\_\_\_ Litres/tap \_\_\_\_\_ Pounds/tap (1 L = 2.91 lb., 1USG = 3.78L)
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 2023:  
**Grades** (*The sum should equal 100%*)  
a) Golden \_\_\_\_\_% b) Amber \_\_\_\_\_% c) Dark \_\_\_\_\_% d) Very Dark \_\_\_\_\_%

### **PART B: PACKAGING AND SALES OF 2022 CROP**

10. What percentage of your syrup sales were in the following categories:  
Retail \_\_\_\_\_% (*farm gate, farm market*) Wholesale \_\_\_\_\_% (*stores*) Bulk \_\_\_\_\_% (*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 (5/16") \_\_\_\_\_%
  - c) Tubing without vacuum (3/16") \_\_\_\_\_%    d) Tubing with vacuum \_\_\_\_\_% **Sum should equal 100%.**
 If using vacuum, how many inches of Hg? \_\_\_\_\_
- 17. Indicate the tapping method(s) used in your sugar bush in 2023:
  - 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 \_\_\_\_\_
- 19. What heat source do you use for finishing if you finish separate from the evaporator?  
 Oil      Solid wood      Wood pellets      Steam      Propane      Electricity      Other \_\_\_\_\_
- 20. Do you use a Reverse Osmosis machine? Yes \_\_\_\_\_ No \_\_\_\_\_  
 If no, are you considering adding one? Yes \_\_\_\_\_ No \_\_\_\_\_
- 21. Is your operation third party certified? Yes \_\_\_\_\_ No \_\_\_\_\_  
 If yes, please circle all that apply    Organic    FSC    CFIA    Other \_\_\_\_\_
- 22. Did you make capital improvements (buildings, equipment) for the 2023 season?  
 Yes \_\_\_\_\_ No \_\_\_\_\_    Estimate the cost of the improvements: \$ \_\_\_\_\_

**PART D: VALUE ADDED PRODUCTION**

- 23. How much maple butter did you make in 2022? Weight \_\_\_\_\_ kg. Price per kg \$ \_\_\_\_\_
- 24. How much maple candy did you make in 2022? Weight \_\_\_\_\_ kg. Price per kg \$ \_\_\_\_\_
- 25. How much maple sugar did you make in 2022? Weight \_\_\_\_\_ kg. Price per kg \$ \_\_\_\_\_
- 26. What other value added products did you make in 2022? \_\_\_\_\_

**PART E: OTHER QUESTIONS & COMMENTS**

- 27. Do you have a monitoring system? Yes \_\_\_\_\_ No \_\_\_\_\_  
 If no, are you considering adding one? Yes \_\_\_\_\_ No \_\_\_\_\_
- 28. How can we improve this survey?  
 \_\_\_\_\_  
 \_\_\_\_\_
- 29. General comments  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

OMSPA Local: \_\_\_\_\_ County: \_\_\_\_\_

The results of the survey will be published in The Ontario Maple Mainline, and on our website at [www.ontariomaple.com](http://www.ontariomaple.com).

**Please return this survey to the OMSPA office by June 30, 2023**



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