

Ontario Maple Syrup Production Survey – 2024

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, 2024. Thank You.**

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

Note: An online version is available at www.omspa.ca in the members section.

PART A: MAPLE SYRUP PRODUCTION & QUALITY 2024 CROP

1. Date the first run of sap was boiled (*Month & Day*) _____ 2024
2. Date the last run of sap was boiled (*Month & Day*): _____ 2024
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 2023: _____ 2022: _____
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 2024: _____ Litres. (1 IMP Gal. = 4.55 L)
Yield per tap 2024 _____ 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 2024:
Grades (*The sum should equal 100%*)
a) Golden _____% b) Amber _____% c) Dark _____% d) Very Dark _____%

PART B: PACKAGING AND SALES OF 2023 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 2024:
- 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 2024 season?
Yes _____ No _____ Estimate the cost of the improvements: \$ _____

PART D: VALUE ADDED PRODUCTION

23. How much maple butter did you make in 2023? Weight _____ kg. Price per kg \$ _____
24. How much maple candy did you make in 2023? Weight _____ kg. Price per kg \$ _____
25. How much maple sugar did you make in 2023? Weight _____ kg. Price per kg \$ _____
26. What other value added products did you make in 2023? _____

PART E: OTHER QUESTIONS & COMMENTS

27. If you got funds under the Maple Production Improvement Initiative please rate your experience from 1 to 5 with 1 being the worst and 5 being the best. _____
Would you apply if a similar program were offered in the future? Yes _____ No _____
If yes, what improvement would you apply for? _____
28. Did you use refrigeration of concentrated sap during the 2024 season? Yes _____ No _____
Are you planning to install equipment to do this in the next 5 years? Yes _____ No _____
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.

Please return this survey to the OMSPA office by June 30, 2024



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