



### **FACT SHEET: HOW MAPLE IS MADE**

Pure maple syrup is made by concentrating the slightly sweet sap of the *Acer Saccharum* or “sugar” maple tree through a process of heating and evaporation. The sap is collected by tapping the trees with small, tree-friendly spouts. The sap is then gathered and boiled in an evaporator. When the finished syrup is drawn off the pan, it is filtered, and packaged. Pure maple is naturally sweet, with nothing added.

Organic maple syrup is pure maple syrup produced the same way, and certified organic, carrying the USDA organic seal. Organic certification ensures that the pure maple syrup you purchase is 100 percent free of toxic pesticides and synthetic fertilizers. The certification process begins with unannounced and vigilant third-party inspections by Quality Assurance International, (QAI) to make sure farms and forests are adhering to strict organic standards mandated by the USDA.

Organically produced pure maple syrup is healthier for the forest, for the environment, and for the families who enjoy maple. As part of the certification process, a professional sustainable forestry plan must be in place. In a painstakingly thorough process, the QAI inspectors review and evaluate forest management practices to ensure trees are not being over-tapped. The inspectors confirm toxic pesticides nor synthetic fertilizers are being applied on the farm—or even a neighboring farm—without a buffer.

QAI inspectors also carefully trace the flow of maple sap from the spout to the sugarhouse, making sure there is no opportunity for contamination. Evaluation continues at the sugarhouse, and includes every detail of the syrup-making process. All equipment must pass precise cleaning standards right down to the one drop of organic de-foaming agent per every 50 gallons that are added to keep the maple from boiling over. The de-foaming agent is even approved by a rabbi, as all Coombs Family Farms maple syrup is also certified Kosher by KOF-K.

For further information, visit Coombs Family Farms on the web [www.coombsfamilyfarms.com](http://www.coombsfamilyfarms.com), on Instagram @coombsmaple, and on Facebook @getrealmaple.

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