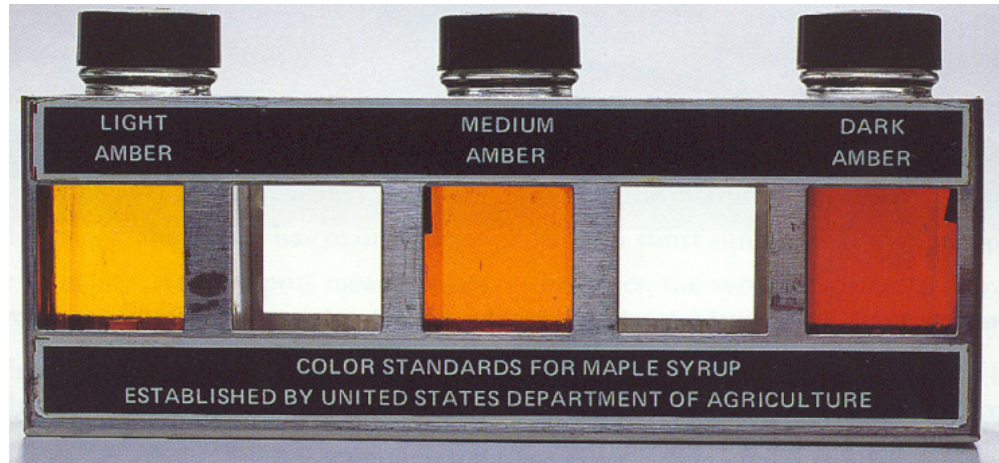


## Grading of Maple Syrup



### USDA Standard Grading Kit

#### Characteristics of each grade

**Grade A Light Amber**, is very light and has a mild, more delicate maple flavor. It is usually made earlier in the season when the weather is colder. This is the best grade for making maple candy and maple cream.

Percent Light Transmittance: not less than 75%

**Grade A Medium Amber**, is a bit darker, and has a bit more maple flavor. It is a popular grade of table syrup, and is usually made after the sugaring season begins to warm, about mid-season.

Percent Light Transmittance: 60.5% to 74.9%

**Grade A Dark Amber**, is darker yet, with a stronger maple flavor. It is the most popular grade of table syrup, and is usually made later in the season as the days get longer and warmer.

Percent Light Transmittance: 44% to 60.9%

**Grade B**, sometimes called Cooking Syrup, is made late in the season, and is very dark, with a very strong maple flavor, as well as some caramel flavor. Although some people use this for table syrup; because of its strong flavor, it is most often used for cooking, baking, and flavoring in special foods.

Percent Light Transmittance: 27% to 43.9%

Source: [www.massmaple.org](http://www.massmaple.org)