

MAPLE SYRUP AND CONFECTIONS CONTEST FORM

Name: _____ Title: _____
Sugarhouse/Company: _____ Contact: _____
Address: _____ Name: _____
State/Province: _____ Postal/ZIP Code: _____
Phone: _____ Cell: _____
Email: _____

Please put a check mark in front of the maple categories you are entering.

- _____ Pure Maple Syrup - Golden Color with Delicate Taste (> 75.0% tc)
_____ Pure Maple Syrup - Amber Color with Rich Taste (50.0 - 74.9% tc)
_____ Pure Maple Syrup - Dark Color with Robust Taste (25.0 - 49.9% tc)
_____ Pure Maple Syrup - Very Dark Color with Strong Taste (< 25.0% tc)
_____ Pure Maple Candy (Molded Soft Sugar)
_____ Pure Maple Cream (Maple Spread, Maple Butter)
_____ Pure Granulated Maple Sugar (Stirred, Dried Sugar)

****Please Read All Contest Rules and Judging Guidelines at www.vermontmaple.org/2016.**

Winners including “Best of Show” will be announced at the Banquet on Friday, October 28, 2016.

****Please bring your entries and completed entry form to the conference registration desk by 11 am Thursday October 27, 2016.**

Notes for Shipping Entries:

Shipped entries must be received no later than October 18, 2016. If you wish to ship your entries, they must be accompanied by a completed entry form.

Please ship early to the address below and make sure items are wrapped well. The conference organizers and VMSMA are not responsible for lost or damaged entries. Please clearly mark packages: ***2016 Conference Contest Entries***

VMSMA
248 Maggies Way
Waterbury Center, VT 05677



Celebrating REAL Maple!

The Joint Annual Meeting of IMSI & NAMSC

*Hosted at the Hilton Burlington on the Shores of Lake Champlain
October 26-29, 2016*

MAPLE SYRUP AND CONFECTIONS CONTEST RULES & JUDGING GUIDELINES

Contest Rules:

- All entries must have been produced during the 2016 maple season by the person entering the contest and will become the property of the Vermont Maple Sugar Makers' Association.
- All entries must be identified by means of a sticker or tag or by printing directly on the container. Identification shall include the sugarhouse or company name, the producer's name, address and the syrup classification. Entries will be placed, by contest staff, in coded glass containers without names for judging.
- Only one entry per person, sugarhouse or company per category will be accepted and an entry fee of \$4.00 per entry must be paid.
- No points will be given for decorative containers, ribbons, etc.
- Entries will be displayed during the conference after the judging is finalized.

Judging Guidelines

Pure Maple Syrup:

Submit one sealed plastic pint (500 ml Canadian) container per classification for each category that you wish to enter.

How Syrup Will Be Judged:

Step One: Entries will be evaluated for proper density, color, clarity and flavor according to the following standards:

- Density—Should be greater than or equal to 66.0 degrees Brix and less than or equal to 68.9 degrees Brix. The Brix will be determined by judges using a refractometer.
- Color—All entries must conform to the New International Grading Standards and will be judged accordingly.
- Clarity—Syrup should be clean and clear with no visible impurities (cloudy, sugar sand, etc.)
- Flavor—Syrup should be free of any off flavors and must be representative of the classification category it is entered in. (i.e. a light colored syrup should taste appropriately for the golden category in which it should be entered).

Note: Entries judged as not conforming to the above standards will be disqualified. All entries judged acceptable receive the designation "excellent", and progress to Step Two for final judging.

Step Two: Entries judged acceptable in Step One will be judged and ranked according to "best" flavor by a panel of three judges. This flavor ranking will be the final and sole determinant of placement for awards.

Pure Maple Candy (Molded Soft Sugar)

Submit one box with 6 pieces of small maple leaf shaped candy. Candy is not to be crystal-coated.

How Candy Will Be Judged:

- Appearance—Good uniform color, good shape/form
- Texture—Hardness, crystallization (not gritty) surface texture
- Flavor—Representative of maple candy with no off flavors

Pure Maple Cream (Maple Spread, Maple Butter)

Submit one 8 ounce (250 g) plastic or glass container of maple cream. No extended shelf life cream is allowed.

How Cream Will Be Judged:

- Appearance—No separation, no air bubbles, good color
- Texture—Hardness, no crystallization (not gritty)
- Flavor—Representative of maple cream with no off flavors

Pure Granulated Maple Sugar (Stirred or Dry Maple Sugar)

Submit one 8 ounce (250 g) plastic or glass container of granulated maple sugar.

How Granulated Maple Sugar Will Be Judged:

- Appearance—The “creep” test is used to rate granulated maple sugar. A small amount of the sugar is placed on a piece of paper in a conical mound. The more the sugar “creeps” towards the paper the better. The more “creep”, the drier the product. Powdery sugar will be penalized.
- Texture—Fine crystalline structure
- Flavor—Representative of granulated maple sugar with no off flavors

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