

**BAYSTATE ORGANIC CERTIFICATION  
MAPLE SYRUP APPLICATION FORM**

Farm Name: \_\_\_\_\_

Date: \_\_\_\_\_

When filling out these forms, please include enough information so that someone who is unfamiliar with your syruping operation will be able to get an overall sense of it. If you need more room to answer any of the questions, feel free to use additional paper. Please write clearly and use a pen that copies well. Thanks.

**GENERAL INFORMATION**

1. List all areas that you tap.

| Areas You Plan on Tapping This Year | Is This Area Owned by You?* | Was This Area Tapped By You Last Year? |
|-------------------------------------|-----------------------------|--|
|                                     |                             |  |
|                                     |                             |  |
|                                     |                             |  |
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|                                     |                             |  |
|                                     |                             |  |

\* If you are tapping trees on property you do not own, (answered “no” above), please provide information as requested in #2 below, then continue with this application on the following page. If you answered “yes” above for all parcels of land, skip to #3.

2. a) How do you ensure that such lands meet the criteria for the standards and are not treated with any prohibited fertilizers or pesticides?

2. b) Has there been any change in management practices or ownership of this land (these lands) since last year? (please specify)

Please attach an affidavit from the owner of each parcel of land on which you will be tapping trees. The affidavit(s) should describe how the parcel is managed, what products, if any, are used on the land, and how the land satisfies the standards on a year-round basis.

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3. Will you handle sap or syrup from any other producers? \_\_\_\_\_yes \_\_\_\_\_no

If yes, what are your procedures for keeping those products separate from your own product? .

**PRODUCTION INFORMATION**

4a. How many taps do you expect to put out this season? \_\_\_\_\_

4b. Do you use standard diameter taps, the newer smaller diameter healthtaps, or a mixture of both?

4c. What is the average diameter breast height (DBH) of the trees you are tapping? \_\_\_\_\_  
State the number and types of taps you are using on this average diameter tree. \_\_\_\_\_

4d. What is the maximum diameter breast height (DBH) of the trees you are tapping? \_\_\_\_\_  
State the number and types of taps you are using on this tree. \_\_\_\_\_

4e. What is the minimum diameter breast height (DBH) of the trees you are tapping? \_\_\_\_\_  
State the number and types of taps you are using on this tree. \_\_\_\_\_

5. What will you use for collecting sap? \_\_\_\_\_buckets \_\_\_\_\_tubing

6. How many gallons of syrup do you anticipate producing this season?

# ORGANIC \_\_\_\_\_ # OTHER \_\_\_\_\_

7. What are the management practices you use to ensure the health and vigor of your trees?

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8. Describe your tapping, collecting, boiling and packaging practices.

9. Describe the practices you use to clean and store your equipment.

**STORAGE AND HANDLING OF SYRUP**

10. Describe your practices for handling and storing syrup.

**MISCELLANEOUS**

11. Note any practices or substances which you use in your operation which are not covered in the NOP standards.