



Duluth Entertainment Convention Center (The DECC)

## Maple Syrup & Confections Contest Entry Form

Farm or Sugar House Name \_\_\_\_\_

Contact Name \_\_\_\_\_

Address \_\_\_\_\_

City, State/Province \_\_\_\_\_ Postal/Zip \_\_\_\_\_

Phone(s): \_\_\_\_\_ Email: \_\_\_\_\_

Place a check mark beside the maple categories you are entering:

\_\_\_\_\_ Pure Maple Syrup, **Golden/Delicate** Taste (= or <75.0%)

\_\_\_\_\_ Pure Maple Syrup, **Amber/Rich** Taste (50.0-74.9%)

\_\_\_\_\_ Pure Maple Syrup, **Dark/Robust** Taste (25.0-49.9%)

\_\_\_\_\_ Pure Maple Syrup, **Very Dark/Strong** Taste (>25%)

\_\_\_\_\_ **Maple Candy** (Molded Soft Sugar)

\_\_\_\_\_ **Maple Cream** (Maple Spread, Maple Butter)

\_\_\_\_\_ **Stirred Maple Sugar** (Granulated or Dry Sugar)

Total (Categories entered X \$5 per entry.) \$ \_\_\_\_\_ USD.

**NOTE:** Maple syrup and confections entries accepted from registered convention participants only. This includes full convention registration or Wednesday 1-day only, but entries must be received by 9:00 AM Wednesday. This deadline is firm!

**Preferred:** Bring your entries, entry form and payment to the conference registration desk by:  
**9:00 AM Wednesday, October 23, 2019.**

**Alternative:** Entries may be mailed or shipped in advance, but hand delivery to the convention is strongly encouraged and preferred. If shipped, please do it early and be certain products are wrapped securely. The MMSPA cannot be responsible for lost or damaged items. Mailed entries must be received ahead of the convention by **Thursday, October 17** and should be sent to:

**Mark & Steph Waletzko, 15540 400<sup>th</sup> Street, North Branch, MN 55056**

***Please review the Syrup & Confections Contest Rules and Guidelines that follow.***



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## Syrup & Confections Contest Rules and Guidelines

*The contest will be conducted under Maple Contest Guidelines developed by the IMSI and approved by NAMSC.*

- All entries must be identified by means of a sticker or tag or by printing directly on the container. The ID shall include the sugar bush/farm name, producer name, address and syrup/confection class entered.
- Syrup entries for each class must be submitted in a single sealed U.S. one pint or Canadian 500ml glass or plastic container.
- Entries will be placed by contest staff (not judges) in coded glass containers without names for judging.
- Only one entry per person/sugar house per category will be accepted.
- Entry fee of \$5 per entry. (Will be used by MMSPA to purchase awards, ribbons and contest supplies.)
- All entries must be produced in 2019 by the person entering the contest.
- Entries become the property of the MMSPA. However...  
...We will make every effort to have entries available for return/pick-up following the banquet.
- Entrants will also be able to pick up their judge's score sheet/comments following the banquet.
- Entries will be displayed during the convention.
- Winners in each category will be announced at the banquet on Wednesday, October 23, 2019.

### How Syrup Will Be Judged

Syrup entries will be evaluated for proper **density, color, clarity and flavor** according to the following:

**Density**- Should be greater than or equal to 66.0 Brix and less than or equal to 68.9 Brix. Brix will be determined by judges using a refractometer.

**Color**- Entries must conform to new grading standards developed by IMSI and endorsed by NAMSC, 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 off-flavors and representative of the color class entered. (i.e. Golden/Delicate syrup should taste appropriately for the Golden/Delicate category.)

#### **Note:**

- Entries judged as not conforming to the above standards will be disqualified. All entries judged acceptable will receive the designation "Excellent" and progress for final judging.
- Entries not disqualified will be judged and ranked according to "best" flavor by a panel of judges. The flavor ranking will be the final and sole determinant of placement for awards.



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## How Confections Will Be Judged

### Maple Candy (Molded Soft Sugar)

- Enter one box with 6 pieces of small maple leaf candy. Candy is not to be crystal coated.
- Candy will be judged for:
  - Appearance- Color, form good, no separation of white areas
  - Texture- Hardness, crystallinity, surface texture
  - Flavor- Representative of maple candy with no off flavors

### Maple Cream (Maple Butter, Maple Spread)

- Enter one 8 ounce (or 250 ml) plastic or glass container of maple cream. No extended shelf life cream allowed.
- Maple Cream will be judged:
  - Appearance- Color: very light, no air bubbles, no separation.
  - Texture- Hardness, crystallinity.
  - Flavor- Representative of maple cream with no off flavors.

### Stirred Maple Sugar (Granulated or Dry Sugar)

- Enter one 8 ounce (or 250 ml) plastic or glass container of stirred maple sugar.
- Stirred Maple Sugar will be judged:
  - Appearance- The “creep” test is used to rate stirred sugar. A small amount of the sugar is placed on a piece of paper in a conical mound. The more the sugar “creeps” toward the paper the better. The more the creep, the drier. Powder sugar will be penalized.
  - Texture- Fine crystalline structure.
  - Flavor- Representative of stirred maple sugar with no off flavors.