

MAPLE SYRUP GRADES

GRADE A COLOR CLASS	TASTE DESCRIPTOR	CULINARY SUGGESTIONS	PREVIOUSLY CALLED
Golden	Delicate	A mild-tasting syrup to sweeten plain yogurt or top ice cream, pancakes, or waffles.	US Grade A Light Amber; Vermont Fancy; Canada No. 1 Extra Light
Amber	Rich	A full-bodied syrup for a slightly more intense maple taste.	US Grade A Medium/Dark Amber; Canada No. 1 Light/Medium
Dark	Robust	A strong-tasting syrup that works well in baking or in a vinaigrette or barbecue sauce.	US Grade B; New York Extra Dark for Cooking; Canada No. 2 Amber
Very Dark	Strong	Sometimes described as “maple molasses.” For reprocessing or commercial cooking.	US Grade B; Commercial Grade; Extra Dark for Cooking; Canada No. 3 Dark

— SOURCES: 2015 USDA STANDARDS FOR GRADES OF MAPLE SYRUP; INTERNATIONAL MAPLE SYRUP INSTITUTE