



Tasting Maple Syrup

Although professional tasters require extensive training, you can sharpen your tasting skills by following these steps:

First, smell the syrup by taking three quick sniffs. Make a mental note of your impressions. Next, take a small sip of the syrup and swirl it around in your mouth. It is a good idea to spit it out if you can. Take about a minute to concentrate on the full range of flavours.

Try to associate the flavour with your own experience (for example, the aroma from a bag of marshmallows).

If possible, share your reaction with others, as this often helps trigger memory associations. Once you have identified what you think characterizes the taste, memorize the sensation and the name for it (for example, vanilla).

Finally, try to assess the degree of intensity (e.g.: mild, medium or strong).



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http://www.agr.gc.ca/maple_wheel

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