



2026 Maple Mania Syrup and Confections Contest



Enter your best pure maple syrup and confections from 2026 in a contest at **Maple Mania**. You must be a FULL Maple Mania registrant to enter! Bring a ½ pint sample for each syrup grade entered. For candy bring one box with 6 uncoated pieces. For cream bring one 8-ounce jar in glass or plastic. NO extended shelf life cream is allowed. All entries must be produced by you in 2026 and become the property of the Maine Maple Producers Association. All syrup will be placed in similar glass containers without labels for judging, and will be on display during the conference. PLEASE NOTE: We will be using the current international maple grades!

If you want to send in your contest entry ahead of time, ship to:

Gail Tibbetts, 148 Bog Brook Rd
China ME 04358
Telephone: 207-213-5704 (c) e-mail: gailtbttts@yahoo.com

If you ship your entry, please do so well in advance, and include entry form and check for \$20. We strongly suggest that syrup be packed in tin or plastic and wrapped securely. The Maine Maple Producers Association is not responsible for damaged or lost entries, or for shipped entries not received by *the deadline of 4:00 p.m., Monday June 22, 2026*. Entries close Thursday, June 25, 2026 at 4:00 p.m.

*****Cost to enter the contest is \$20*****



Entry Form – Maple Syrup and Confection Contest

Farm or Sugarbush Name: _____

Producer Name: _____

Mailing address: _____

City, State and Zip _____

Phone: _____ E-Mail: _____

Grade / Category	Check here
Syrup (Golden Color Delicate Taste)	
Syrup (Amber Color Rich Taste)	
Syrup (Dark Color Robust Taste)	
Syrup (Very Dark Color Strong Taste)	
Maple Candy (6 pieces uncoated)	
Maple Cream (8-ounce container)	

Questions? - Contact Gail Tibbetts, 148 Bog Brook Rd, China ME 04358
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2026 Maple Mania Syrup and Confections Contest Entry Guidelines



MAPLE SYRUP

Syrup will be judged in a two-step process as follows:

Step 1: Entries will be evaluated for acceptable density, color, clarity, and flavor according to the following standards:

- Density:** Should be greater than or equal to 66.0° Brix and less than or equal to 68.9° Brix.
- Color:** Color category of entry must conform to color grade under which it is entered using an International grade standard color grading kit.
- Clarity:** Should be clean and clear, with no visible impurities (cloudy, sugar sand etc.).
- Flavor:** Should be free of off-flavors and representative of grade category entered (a light amber syrup should have a light amber flavor, not a dark amber flavor).

Entries not conforming to the above standards will be disqualified. All entries judged acceptable receive the designation “excellent”, and progress to Step 2 for final judging.

Step 2: Entries judged acceptable in Step 1 will be judged and ranked according to “best” flavor by a panel of judges. This flavor ranking will be the final and sole determinant of placement for awards.

Maple Syrup Awards

- 🍁 1st, 2nd, 3rd place rosettes for each of four grade categories
- 🍁 A “Best of Show” rosette will be given as determined by the judges.

MAPLE CANDY

How Candy Will Be Judged

Appearance – no white areas, or mold, good uniform color, good shape/form

Texture – hardness, crystallization (not gritty) surface texture

Flavor – representative of maple candy with no off flavors

Awards For Maple Candy

- 🍁 1st, 2nd, 3rd place rosettes

MAPLE CREAM

How Maple 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

Awards for Maple Cream

- 🍁 1st, 2nd, 3rd place rosettes

For questions on the contest contact:

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