



2026 MAPLE & MAPLE PRODUCTS COMPETITION

DATE: Monday November 2, 2026

TIME: 9:00 AM - 5:00 PM

LOCATION: Royal Ballroom

JUDGING INFORMATION

JUDGES: David Wagler, Stephen Needham, Amanda Bering, Chris Koopmans, Colette Freeman, & Dr. John Steele

OFFICIAL DENSITY & COLOUR MEASURER: B.W. (Bev) Campbell

MAPLE SUPERINTENDENT: Kathy Campbell

CLERK / RECORDER: Rosanna Wagler

Thank you to our competition sponsors:



In 2028, The Royal Agricultural Maple Competition will be celebrating 100 years of maple judging and competing. Keep your eyes open for some exciting news and features during the 106th Royal in 2028 as maple celebrates 100 years.

Competition Information

Entry Closing Date:	Wednesday September 30, 2026. <i>Please note: this is the day that entries are due online and <u>not the day entries need to arrive at the Royal</u>. Please refer to the dates / times under Entry Arrival.</i>
Entry Fee:	\$10.00 per entry
Entry Arrival:	Between Monday October 5 and Friday October 30, 2026 Weekday Office Hours: 9:00 AM - 6:00 PM Weekend Office Hours: 10:00 AM - 4:00 PM <u>**Please note we will be closed Sunday October 18 for the Toronto Waterfront Marathon**</u>
Entry Delivery Address:	Royal Agricultural Winter Fair, Att: Agriculture Show Office, 39 Manitoba Drive, (Use Door #33 for drop offs), Exhibition Place, Toronto, ON, M6K 3C3 Please call the Show Office upon arrival.
Show Office Contact:	Email: entry@royalfair.org Phone: 416-263-3418

2026 Royal Maple Committee

Chair: B.W. (Bev) Campbell

Committee: David Wagler, Stephen Needham, Amanda Bering, Jean Giffin, Collette Freeman, Chris Koopmans, Dr. John Steele

Affiliated Members: International Maple Syrup Institute, Ontario Maple Syrup Producers Association, Ontario Ministry of Agriculture, Food and Agribusiness

RULES AND REGULATIONS:

1. Exhibitors of maple products must be bona fide producers and the exhibits shown by them must be the product of their operation from the past 2026 Maple Syrup season.
2. Not more than one entry per class will be accepted from an exhibitor.
3. Entries must be made via Assist Expo, RAWF's online entry system. After the entry closing date, the RAWF will send the exhibitor a confirmation letter outlining their entries as well as labels for their products. These labels will contain the Section #, class #, and ID# for each entry. Please match your entries with the labels and place these labels on the **BOTTOM** of the appropriate jars. * Points will be deducted if the label is placed on the face of the bottle.
4. No labels, other than those mentioned in Rule 3, will be permitted.
5. ALL exhibits, whether shipped (prepaid) or delivered in person, must arrive at the RAWF between the entry delivery dates listed above. Exhibitors must label their packages with their exhibitor name and number. Please ensure you provide your courier with the office hours above when scheduling your shipment.
6. If hand delivering your entries please call the Agriculture Show Office at 416-263-3418 upon arrival.
7. Maple Products will be judged in accordance with the scale of points indicated in each section, on Monday November 2, 2026, commencing at 9:00 AM. The decisions of the judges shall be final.
8. Syrup should be packed hot (185°F – 190°F or 85°C – 91°C).
9. Maple syrup exhibits shall consist of two (2) Curved Kent Type glass bottles of maple syrup, each having a capacity of 250 mL (U.S. 8.5 oz). **Brown or black caps only to be allowed on 250 mL Kent syrup bottles. No gold, white, or red caps, points will be deducted.** Maple butter, maple jelly and stirred maple sugar exhibits shall consist of two (2) 250 mL **short cylinder jars complete with gold caps**. Entries must be from the current season. All maple products (Classes 6, 7, 8, 9 & 10) must be shown according to the specifications given.
10. Class 5 (Champion & Reserve) will be judged from the highest points winners in classes 1 - 4.
11. Maple syrup that tests less than 66.0 Brix or higher than 68.9 Brix, as determined by a refractometer, or a syrup brix hydrometer with temperature correction to obtain the true density, will be disqualified. Maple syrup entered into the wrong colour class will not be reclassified, will not receive points, and will be disqualified. The colour class will be determined by a photometer /spectrophotometer using an optical cell having a 10-millimetre light path at a wavelength of 560 nanometers, the colour values being expressed in percentage of light transmission as compared to A.R. Glycerol fixed at 100 per cent transmission, or an equivalent instrument at the discretion of the judges.
12. All maple syrup should have a flavour characteristic of its respective colour class and be free from any objectionable odour or taste. It is best to sample from the same lot before submitting your entries to The Royal.
 - a. All disqualified entries will still be tested for flavour and receive comments on their scorecards.
13. Any maple syrup entry containing any form of foreign material will be disqualified from the competition. Please check your syrup for clarity before submitting your entries.
14. Entries become the property of the RAWF. An exception will be made for one unopened bottle of the World Champion and Reserve Maple Syrup to be returned to the exhibitor, if the Show Office is notified by Friday November 13, 2026, at 12:00 PM.
15. Maple syrup and maple products will be judged under the guidelines of the North American Maple Contest Judging Guidelines as used by the International Maple Syrup Institute (IMSI) or approved by The Royal Maple Committee to enhance competition.

Points will be awarded as follows:

MAPLE SYRUP

Flavour	40	Pleasing maple flavour, one that only comes from the sap of the maple tree (and only when that sap is properly handled and processed)
Density	30	**Modified for 2026: the points for density will be awarded by the chart found below.
Colour	20	Entries entered in the correct class receive full points. If entries are in the wrong colour class as labelled on the product will be disqualified.
Clarity*	10	Maple syrup should be crystal clear, points deducted for unclean containers.
TOTAL	100	

STIRRED / GRANULATED MAPLE SUGAR

Flavour	40	Pleasing maple flavour that is characteristic and distinctive
Texture (crystallinity)	35	Points are awarded based upon the size of crystals
Appearance*	15	Points awarded based upon creep test performance
Package	10	
TOTAL	100	

MAPLE SUGAR

Flavour	40	Pleasing maple flavour that is characteristic and distinctive
Texture	30	Points awarded based upon hardness, crystallinity and surface
Appearance*	20	Points awarded based upon the absence of white areas, good form, light colour and lack of separation
Package	10	Points awarded based upon sanitation and attractiveness of packaging
TOTAL	100	

HARD MAPLE SUGAR BLOCK

Flavour	40	Pleasing maple flavour that is characteristic and distinct. Sugar with more caramel flavour and slight off-flavours will be downgraded.
Texture	30	Points based on hardness, broken with difficulty, crystallinity condition of individual sugar crystals, and surface smooth and free of holes.
Appearance	20	No white areas, good form, colour, and no separation.
Package	10	Sanitation and attractiveness. Wrapped in transparent film to protect it from dirt & microbial contamination.
TOTAL	100	

MAPLE JELLY

Flavour	40	Pleasing maple flavour; not strong or bitter
Purity of product	20	Made with pure maple syrup and Genugel only
Appearance*	15	Colour: amber; Clarity: clear; free of air bubbles; no separation; free of foam on surface
Texture	15	Shakes slightly, retains shape; smooth; not gummy, sticky or rubbery
Packaging	10	With 1/2 inch head space

MAPLE BUTTER / CREAM

Flavour	40	Pleasing maple flavour that is characteristic and distinctive
Texture	30	Points awarded based upon hardness and crystallinity
Appearance*	20	Points awarded based upon colour, lack of separation and freedom from air bubbles
Package	10	
TOTAL	100	

** These categories also include points given for freedom from foreign matter.*

MAPLE SYRUP SCORING FOR 2026

Density will be judged for a maximum of 30 points awarded, colour will be judged with a maximum of 20 points awarded. Entries placed in the correct colour class will receive FULL points.

CLASS STRUCTURE FOR MAPLE SYRUP

Grade A - Golden / Delicate Taste: Not less Than 75% Tc

Grade A - Amber - Rich Taste: 50-74.9% Tc

Grade A - Dark / Robust Taste: 25-49.9% Tc

Grade A - Very Dark / Strong Taste: Less Than 25% Tc

Please note: It is best to examine your syrup for clarity and flavour **before submitting** your samples for competition.

MAPLE DENSITY: 30 points maximum - modified for 2026

Test to be completed with two Certified Misco Digital refractometers.

Brix	Points	Brix	Points
Below 66.0	Disqualified	67.5	24 points
66.0	20 points	67.6	22 points
66.1	22 points	67.7	20 points
66.2	24 points	67.8	18 points
66.3	26 points	67.9	16 points
66.4	28 points	68.0	14 points
66.5 - 67.2	30 points	Above 68.1	10 points
67.3	28 points	Above 68.9	Disqualified
67.4	26 points		



CHAMPIONS SHOWCASE

RAWF food competition champions (Honey, Maple, Butter Tarts, Cheese & Butter, Ice Cream, Ready To Eat Meats, Sauces, Jams, Jellies, and Pickles) will be invited to The Fair for the opportunity to sample and sell their product to the general public - please note this is restricted to producers who use a commercial kitchen to prepare their products. The RAWF Show Office will contact champions with further information on the Showcase after the competition.

We look forward to crowning this year's Royal Champions!



Maple Syrup and Maple Products

Prize: \$70

Classes:

- 1. Maple Syrup, Canada Grade A, Golden/Delicate Taste**
2 bottles, brown or black caps
- 2. Maple Syrup, Canada Grade A, Amber/Rich Taste**
2 bottles, brown or black caps
- 3. Maple Syrup, Canada Grade A, Dark/Robust Taste**
2 bottles, brown or black caps
- 4. Maple Syrup, Canada Grade A, Very Dark/Strong Taste**
2 bottles, brown or black caps
- 6. Hard Maple Sugar**
2- 250g blocks
- 7. Soft Maple Sugar Candy**
2 – 125g boxes (must be left in boxes)
- 8. Maple Butter (Cream)**
2 - 250ml short cylinder round jars, gold caps
- 9. Stirred Maple Sugar**
2 - 250ml short cylinder round jars, gold caps
- 10. Maple Jelly**
(made with Genugel and Maple Syrup only)
2 – 250ml short cylinder round jars, with gold caps and a 1/2 inch head space
- 11. Novice / Hobby Producers - Amber Maple Syrup**
Novice / Hobby Producers will be determined by 200 or less taps in 2026
Exhibitors of maple syrup (AMBER ONLY) shown by them must be the product of their operation from the past 2026 maple season. (2 bottles required).
No more than one entry per class will be accepted from an exhibitor and cannot enter into any additional class for maple competition

Champion Maple Syrup / Reserve

Specials

The World Championship Maple Syrup

Awarded to the winner of the World Champion Maple Syrup exhibit Class 5 in Section 801 by the RAWF. A silver tray and a Grand Champion Rosette will be presented to the winner.

Dominion & Grimm Trophy

This trophy, sponsored by Dominion & Grimm Inc., will be awarded to the Reserve Champion Maple Syrup, Section 801, Class 5. The trophy will be kept at the RAWF. A plaque and Dominion & Grimm gift certificate will be presented to the winner they will also receive a Reserve Grand Champion Rosette.

Corbett Trophy

This trophy, donated by Mr. C.P. Corbett, President of The Ontario Maple Syrup Producers' Association in 1969-70, will be awarded to the Exhibitor with the highest total score in maple product classes (6, 7, 8, 9 & 10 combined of Section 801). Sponsored by the Ontario Maple Syrup Producers Association. A plaque and Grand Champion Rosette will be presented to the winner.

Premier Exhibitor Trophy

The Directors of The Ontario Maple Syrup Producers Association will donate a trophy to be awarded to the Exhibitor having the highest total score in Section 801 with the exception of Class 5. Sponsored by the Ontario Maple Syrup Producers Association. A plaque and a Grand Champion Rosette will be presented to the winner.



2026 YOUTH MAPLE SYRUP & MAPLE PRODUCTS COMPETITION

RULES AND REGULATIONS:

1. To be eligible to compete in this section, an exhibitor must:
 - a. Be 18 or under as of December 31, 2026
 - b. Have produced (or helped to produce) the product from which the exhibit is selected during the current year.
 - c. Do not have to be in 4-H. If youth exhibitor is a 4-H member, check off the box on the entry form.
 - d. The exhibitor cannot enter in the open category.
 2. Every entry must be made online via Assist Expo, RAWF's online entry system. After the entry closing date, the RAWF will send the exhibitor a confirmation letter outlining their entries as well as labels for their products. These labels will contain the section #, class #, and ID# for each entry. Please match your entries with the labels and place these labels on the **BOTTOM** of the appropriate jars. * Five Points will be deducted if the label is placed on the face of the bottle.
 3. To be eligible for competition, each exhibit shall consist of one (1) 250 mL (US 8.5 oz) Curved Kent Type (New Style) glass bottle, brown or black caps only.
 4. ALL exhibits, whether shipped (prepaid) or delivered in person, must arrive at the RAWF between the entry delivery dates listed above. Please ensure you provide your courier with the office hours above when scheduling your shipment. Exhibits must be delivered to:

Agriculture Show Office
Royal Agricultural Winter Fair
Door #33, Manitoba Drive
Exhibition Place
Toronto, ON, M6K 3C3
 5. All Maple Products become the property of The RAWF.
 6. Class 5 (Youth Maple Champion) will be judged from the highest points in classes 1, 2, 3 & 4.
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Youth Maple Syrup

1 bottle required for each class.

Prize: \$70

1 bottle

Classes:

- 1. Maple Syrup, Canada Grade A, Golden/Delicate Taste
 - 2. Maple Syrup, Canada Grade A, Amber/Rich Taste
 - 3. Maple Syrup, Canada Grade A, Dark/Robust taste
 - 4. Maple Syrup, Canada Grade A, Very Dark/Strong Taste
- Champion Youth Maple Syrup / Reserve Prizes:** 1st: \$200, 2nd: \$100
- Highest points in classes 1, 2, 3, 4

Specials

The Frank Robson Plaque Highest score for a 4-H Member. A plaque will be presented to the winner.	
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