



Jakeman's Maple Products

"Voted #1 Best Tasting Maple Syrup in Canada" - National Post

Since 1876 the Jakeman Family has made maple syrup in the Ontario hills of Oxford County Canada. In the first years life was hard but they learned quickly from their native neighbors (Canadian Indians) about the wonderful sweet liquid from the maple trees. The sap of the maple tree was collected, and boiled in kettles and pans to a thick golden syrup.

Today, our 5th generation remains our stewards of the forests and the art of the process remains dear.

Maple syrup basics have not changed much over the years; we still collect sap in buckets and now in tubing systems. We still boil the sap to give it its color and flavor but we can now remove much of the water through reverse osmosis prior to boiling.

After boiling, instead of filtering through cloth, we use a filter press. Filter aid or diatomaceous earth is added to the syrup and removed with excess solids similar to the process of wine or beer. Syrup is then graded, and density is standardized to 66 brix or more.

Nowhere in this process is there a use for or exposure to any types of chemicals. Trees grow and propagate naturally in a woodlot setting. No Pesticides or farming processes are needed to protect the trees or the ground from predators. Mother Nature creates her magic without any help from human intervention.

Maple syrup is **NATURALLY ORGANIC** to begin with and is difficult to produce otherwise. The *'Certified Organic'* products are not collected or processed any differently than non-certified brands. The only difference between all 100% Maple Syrup brands is the processing quality and consistency of the brand within the facility. Most brands buy from many producers and bottle the individual supplies under one brand. Some also mix individual producers stock together and then bottle without reprocessing. This produces inconsistencies in taste and quality.

At Jakeman's, we use our own supply from our trees as well as producer partners but we then process all our supplies in the same exact way year after year so our customers are guaranteed the same superior quality and taste from every batch.

There is nothing more important to us than the sustainability of our trees and looking after them for future generations.

Stewardship is something we take very seriously.

- Trees are not tapped until they are 12" or 30 centimeters in Diameter.
- We drill fewer and smaller 5/16" holes so that they can heal and include over rapidly.
- We periodically thin the forest so that overcrowding doesn't limit their growth.
- We use only approved organic cleaners for the sap collection and processing.
- Sap is processed immediately after collecting to preserve and enhance syrup quality.
- Maple syrup is filtered and blended to achieve our very special taste experience.
- Maple syrup is bottled at 190° F or higher to guarantee pasteurization.

At Jakeman's, we live, eat and dream maple! Maple syrup making is a proud art form that we bottle with much love and care.