

ITEM NO. S120, S121, SW125



Organic Maple Syrup

Nourishment with **INTEGRITY**



A word from the Farmer:

“We know maple from soil to roots, trunk and twigs, from history to modern technology, from sap chemistry to flavor analysis, from bulk value to value-added—maple is what we know and invest in for ourselves and those with whom we share the title of sugarmaker.”

Suggested uses:

Maple Syrup is perfect for pancakes and waffles, but our Organic Maple Syrup is also excellent for cooking and baking with. Our bicycle delivery driver, Karl, makes salad dressing with it.

Use equal parts maple syrup, balsamic vinegar, and shoyu/tamari/amino. Add oil and drizzle over salad for an easy, delicious, salad dressing.

Available Sizes

64 fl oz Glass Jug (1/2 gal) S121

28lb Jug (2 1/2 gal) S120

55lb Pail (5 gal) SW125

Our source for Organic Maple Syrup is a family-owned 600-acre tree farm located in Vermont. Over the last 35 years they have grown to become a company known for producing award-winning maple products, while building long-term relationships with other producers who share a vision of forest stewardship.

Recently the International Maple Syrup Institute created a labeling system that unifies the grading of maple syrup. Consumers will have a better idea of what kind of syrup they are buying based on taste as opposed to perceived level of quality. Pure maple syrup will all be labeled Grade A.

The change will classify maple syrup based on color and include a flavor descriptor, giving consumers an idea of how color reflects the flavor profile—for the palate or recipe. For example, our Organic Maple Syrup Grade B label will read “Organic Maple Syrup Grade A, Very Dark & Strong” after the change. You may see both labels on our Organic Maple Syrup during this transition.

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