Tapping for sugar in NZ

What are we looking for?

Sap for drinking & Brewing

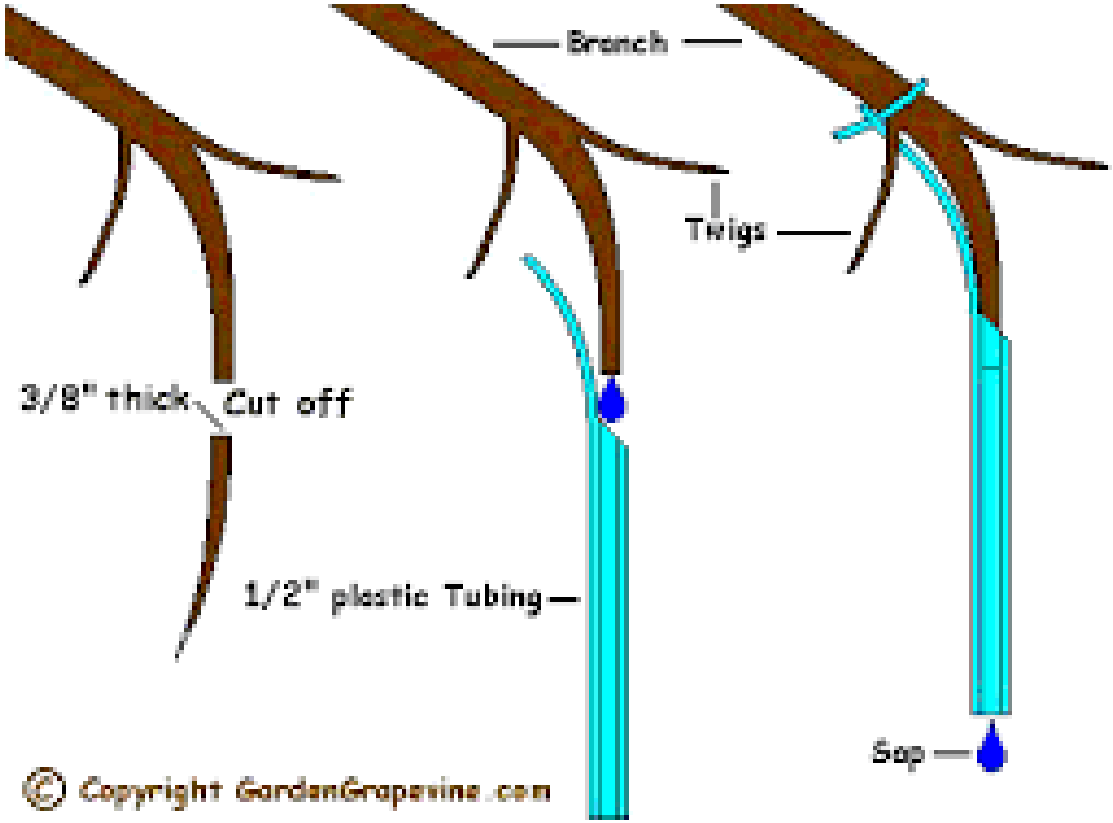
Concentrated into syrup (68% sugar)

Dried to sugar

Old School

Modern Tapping

No Tapping Harvest



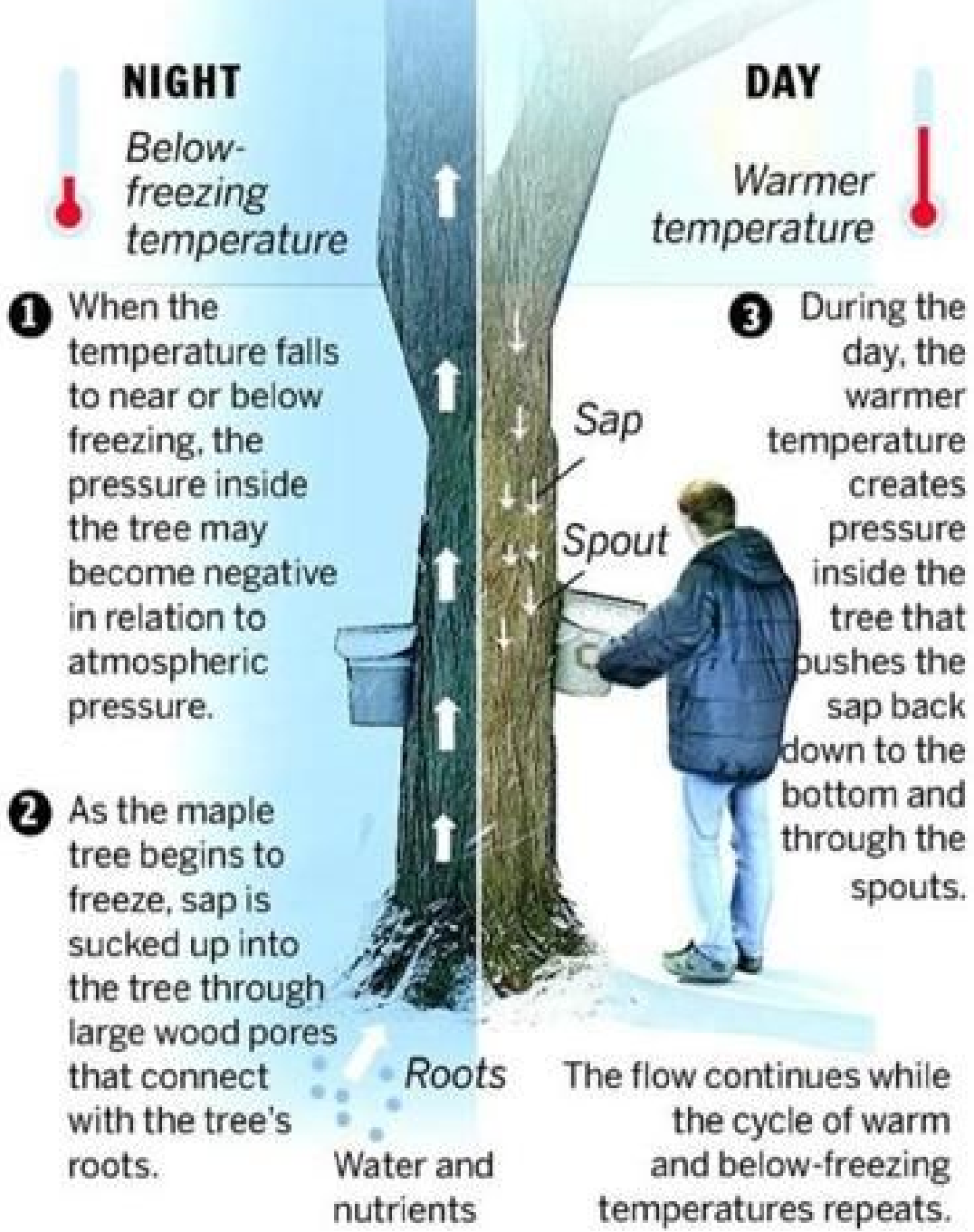
Sugar Maple is the most well known tree sap

Acer saccharum

How Sap Flows

Sugar maples sap flow is entirely temperature dependent.

40l of sap to make 1l of syrup.(68% sugar)



SOURCE: Massachusetts Maple Producers Association

Sap make up

- **Sugar Maple** 35-50l per tap
- 2% sugar (sucrose 138^{o}c), minerals, nutrients, enzymes
- DBH 25cm, 2nd at 45cm

- **Birch** *Betula sp.* 5-10l per day
- 1% sugar (fructose 71^{o}c, glucose 60^{o}c), minerals, nutrients, enzymes
- DBH 25cm,

- **Walnut** *Juglans sp.*
- 2% sugar, minerals, nutrients, enzymes

- **Coconut** *Cocos nucifera*
- Iron, zinc, calcium, potassium, polyphenols & Inulin.

Birch

100-150l of sap to make1l of syrup.

Freer flowing than maples.

Palms

Flower stalk cut.

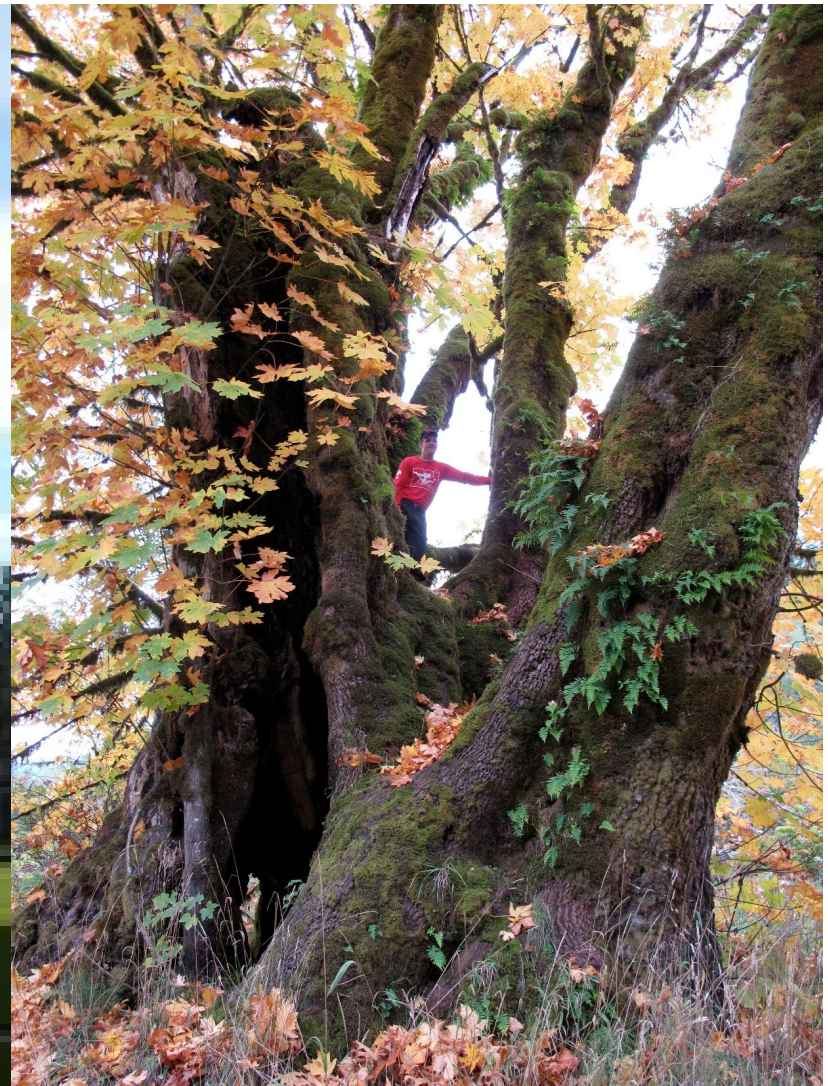
Sap collected twice a day.

Cider Gum *E. gunnii*

Matai
Prumnopitys taxifolia

Fresh sap drunk

NZ options:Sugar maple *Acer saccharum*
Big Leaf Maple *Acer macrophyllum*



NZ Options: Paper Birch *Betula papyrifera*

NZ Options:Walnuts- European *Juglans regia*
Japanese *Juglans ailantifolia*

NZ Options: Palms