RECYC-QUEBEC FLW Survey - Maple Syrup Producer

Introduction

RECYC-QUÉBEC and the City of Montreal have commissioned Value Chain Management International to estimate the volume of food loss and waste (FLW) occurring in the province of Quebec from a whole of chain perspective, then extrapolate the findings in terms of greenhouse gas (CO2E) emissions.

As an expert industry stakeholder, we would greatly appreciate your completing a survey that we have designed to enable us to estimate loss factors in specific sectors and food types. The information that you provide is completely confidential. Only aggregated results at an industry level will be reported. No individuals or organizations will be identified at any stage of the analysis and reporting.

In completing the survey, please respond in terms of a typical year; therefore, prior to the onset of the COVID-19 crisis that began in March 2020.

Please complete the survey by Monday, March 1.

If you have any questions about the survey and overall study, please contact Dr. Martin Gooch (martin@vcm-international.com) or Mariane Maltais Guilbault m.maltais@recyc-quebec.gouv.qc.ca.

DECVC OUT	DEC ELW Survey - Monlo Syrup Droducer		
RECYC-QUEBEC FLW Survey – Maple Syrup Producer Identifiers			
	r primary business? (Choose one only)		
Harvest and			
Harvest only			
. What is your org	anization's primary location?		
ostcode			
losest city/town			
. How many facilit	ies do you operate in Quebec?		

RECYC-QUEBEC FLW Survey - Maple Syrup Producer Scale of Operation 4. How many taps do you typically set each season? Please enter numbers only. 5. In terms of litres of syrup as a finished product, what is the total quantity of maple syrup that your operation typically produces annually? Please enter numbers only.

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nplanned Loss
planned loss occurs during or after the tapping of sap and is typi erations, or market related factors. This includes the inability to s

RECYC-QUEBEC FLW Survey – Maple Syrup Producer			
Unplanned Loss			
Unplanned loss occurs during or after the tapping of sap and is typically caused by supply, internal operations, or market related factors. This includes the inability to sell products due to lack of demand or low prices.			
6. In litres, what quantity of unplanned loss does your organization typically experience each year? Please enter numbers only.			
7. Indicate whether the quantity that you provided above was measured or are estimated.			
Measured Estimated			
8. Identify if your organization is actively working to reduce its unplanned loss.			
Yes			
□ No			

RECYC-QUEBEC FLW Survey –	Maple Syrup Producer
Loss Management	, , ,
-	nned loss that would be edible, either in its present form or after ements. (Please enter numbers only.)
.0. Select from the list below the top three ndicate the percentage that is directed to	e destinations of the unplanned loss that you identified in Q9, and each of the three destinations.
	Percentage of unplanned loss
Rescue/redistribution for human consumption	
Upcycling into foods, nutritional supplements, etc.	
Animal feed	
Biomaterial processing/rendering	
Biomethanisation (anaerobic digestion)	
Compost	
Land application	
Incineration or controlled combustion	
Landfill/burial	
Other (e.g. sewer)	
11. Does your organization monitor the Yes No	e CO ₂ emissions associated with food loss and waste?

s Management (Continued)	
If yes to the above, what is the quantity of CO ₂ ?	
L3. Is the figure above a measurement or an estimate?	
Measured	
Estimated	

Causes of Losses

14. On a scale of 1 to 5, please rate the impact of each factor listed below on the unplanned loss that you
experience? (1 = minor impact; 3 = moderate impact; 5 = significant impact). Please ignore any causal factor
that is irrelevant.

	1	2	3	4	5
Inaccurate forecasts					
Changes to customer orders		\bigcirc			
Customer (over) specifications		0			
Weather					
Quality (e.g. low sugar content, contaminants)	\bigcirc	0			
Equipment malfunction/failure, mechanical damage	\bigcirc		\bigcirc	\bigcirc	
Storage/inventory losses					
Human factors					
Other - please specify in comment box below		0			
Comment					

RECYC-QUEBEC FL	W Survey – Maple Syrup Producer		
Conclusion			
	ng in this important study. Is there anything further that you would like to add on aste in Quebec, and its prevention?		
16. Would you be willing	to participate in a short follow-up interview?		
Yes			
No			
17. If yes, please provide your contact details:			
Name			
Company (optional)			
Email Address			

Phone Number