

SORGHUM SYRUP PROCESS

From Stalks to Profit



PRODUCTION

Sorghum is a low-risk, high reward crop. It resembles corn, with tall stalks topped by seed heads.



HARVESTING

The Sorghum is harvested before frost in the Fall. Seed heads are removed from the stalks before they are mechanically pressed to extract the juice.



BOILING

The juice is then boiled in an evaporator or large kettle. Filtering and skimming foam and impurities helps to ensure quality and clarity of the syrup.



CANNING

After the juice cooks to syrup consistency, it is decanted into clean jars. Sorghum syrup is shelf stable, needing no refrigeration.