

MAPLE SYRUP FROM QUÉBEC

A NOBLE PRODUCT THAT QUÉBEC AND CANADA PROUDLY SHARE WITH THE WORLD

100% pure maple syrup is incomparable, a limitless source of culinary discovery and innovation.

Québec Maple Syrup Producers are passionate, determined people who produce a syrup of exceptional quality.

Only in Québec is every barrel of maple syrup tasted, inspected, and graded. That comes to some 250,000 barrels each year, tested for purity, authenticity, and classification of colour and flavour.



WHY CHOOSE MAPLE SYRUP FROM QUÉBEC?

BENEFITS



High in nutrients: contains 100 essential nutritional elements including vitamins, minerals, amino acids, phytochemicals and 67 polyphenols.



Local and environmentally friendly: 100% derived from Québec maple trees – a truly green product from a renewable resource.



100% pure and authentic: unrefined, with no preservatives. Sterile. Natural. GMO-free, gluten-free, and vegan.



Naturally sweet.

CERTIFICATIONS

In maple syrup production, the Canadian Organic Standards (COS) cover aspects such as sugar bush management, plant diversity, pest control, and maple sap harvesting and processing



Maple syrup complies with Jewish dietary laws and is certified Kosher.



CALORIC VALUES

Relative sweetness: 0.60 (sucrose = 1) / 0.91 (glucose = 1)

pH: 5.5 to 8.0

Calories: 220 calories per 60 ml (¼ cup)

Brix: 66° to 68.9° Brix

Vitamins and minerals:

	60 ml (80 g) serving	Vitamin/Mineral Content claims
Manganese	1.65 mg / 72%	Excellent source of manganese
Riboflavin	0.35 mg / 27%	Excellent source of riboflavin
Copper	0.15 mg / 17%	Good source of copper
Calcium	75 mg / 6%	Source of calcium

Polyphenols: 78.19 mg of polyphenols per 60 ml (80 g) serving

PACKAGING AS PER SUPPLIER

Bulk: 34-gallon and 45-gallon barrels

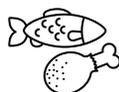
APPEARANCE AND TASTE

Grade A: Grade A maple syrup is derived exclusively from the sap of the maple tree and has a characteristic flavour in 4 colour classifications.



USES: A CULINARY ESSENTIAL

Maple syrup offers cooks unlimited possibilities. It adds umami taste to food.



Meat and fish:

most cooking methods, glazing



Marinades, sauces and emulsions:

flavouring

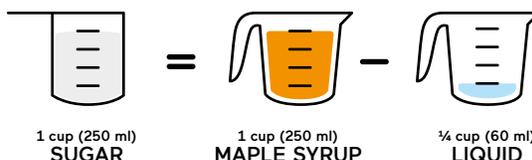


Pastry, baking, sweets:

pies, cakes, frozen desserts, cookies, bars, candies, caramels, spreads, ganaches, gummies, flavoured chocolate

It can also be used as a substitute for other sweeteners.

Replace sugar with maple syrup



STORAGE AND SHELF LIFE

Keeps for 2 years at room temperature in an airtight container. Once opened, cover and place in refrigerator or freezer to prevent crystallization.



To learn more about Québec maple syrup or to purchase it, contact Guillaume Provost ✉ gprovost@upa.qc.ca
Website: mapleproductsfromquebec.com

