

MAPLE SUGAR FROM QUÉBEC

Maple sugar remains relatively unknown, but it is an excellent substitute for other sweetening agents. It is produced by crystallizing maple syrup, first by boiling and then cooling to a precise temperature. A mechanized stirring process causes the maple sugar crystals to appear. Its distinctive, delicate taste makes maple sugar ideal for both sweet and savoury delicacies as well as, of course, for coffee and tea.



WHY CHOOSE MAPLE SUGAR 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:** processing is by mechanical means only, with no preservatives whatsoever. Natural. GMO-free, gluten-free, and vegan.
-  **Naturally sweet.** A healthy choice.

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: 1.0 (sucrose = 1)

pH: 5.5 to 8.0

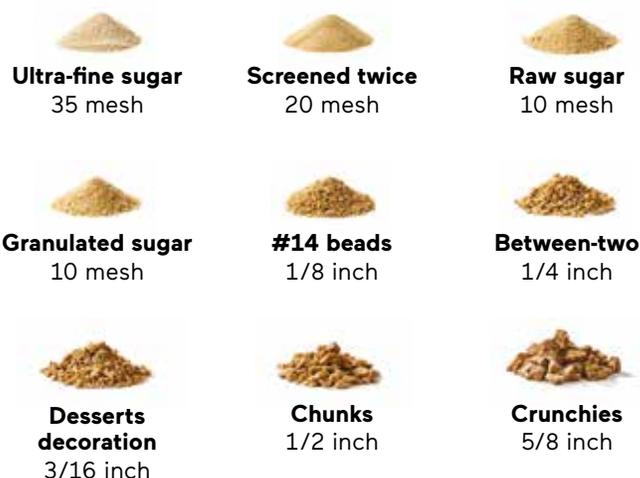
Calories: 10 calories per 1 tsp (3 g)

Brix: ≥ 98 °Brix

Minerals	1 tsp (3 g) serving	Minerals Content claims
Manganese	0.125 mg / 5%	Source of manganese

PACKAGING AS PER SUPPLIER

PARTICLE SIZES AVAILABLE



USES: A CULINARY ESSENTIAL

Ready to use with no prep required. An easy replacement for any sweetening agent in various preparations:



Substitute refined white sugar and any other sugars with an equal quantity of maple sugar.

STORAGE AND SHELF LIFE

Keeps for 5 years at room temperature in an airtight container. Avoid storage in damp environments.



To learn more about Québec maple sugar or to purchase it, contact Guillaume Provost ✉ gprovost@upa.qc.ca
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