

INDUSTRIAL MAPLE SYRUP FROM QUÉBEC

INDUSTRIAL MAPLE SYRUP (FOR PROCESSING OF FOOD PRODUCTS) IS 100% PURE MAPLE SYRUP. IT IS DARKER AND HAS A MORE ROBUST, DISTINCTIVE FLAVOUR, AND IT IS LESS EXPENSIVE THAN GRADE A MAPLE SYRUP.

This is a raw material that adds value to a processed formulation, without the full costs associated with maple products.

Québec industrial maple syrup, with its nutritional, functional, and green attributes, is an excellent choice for innovative food companies who value pure, authentic ingredients.



WHY CHOOSE INDUSTRIAL MAPLE SYRUP FROM QUÉBEC?

BENEFITS



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



Local end environmentally friendly: 100% derived from Quebec 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.

Quality Control: Organoleptic and physico-chemical inspection by external body.



CALORIC VALUES

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

pH: 5.5 to 8.0

Calories: 270 calories per 75 ml (100 g)

Brix: 66° to 68.9° Brix

Vitamins and minerals:

	75 ml (100 g) serving
Sodium	0 mg
Fat - Saturated / Trans	0 g
Carbohydrate - Sugars	65.9 - 67.2 g
Manganese	2.05 mg (89% AQR / Excellent source)
Riboflavin	0.45 mg (35% AQR) / Excellent source
Calcium	75 mg (6% AQR) / Source
Polyphenols (67)	97.7 mg

PACKAGING AS PER SUPPLIER

Bulk: 272 kg barrels (615 pounds)

PROCUREMENT

Raw, unfiltered, unpasteurized.

Come directly to Strategic Reserve. Supply guaranteed, best price.

OR

Raw, filtered, pasteurized.

Filtered maple syrup ready for your processing needs; requires no pasteurization or heating. Available from distributors.

USES: AN EXCELLENT FLAVOURING AGENT

Industrial maple syrup offers unlimited possibilities.



Meat and fish:

most cooking methods, glazing, etc.



Marinades, sauces and emulsions:

flavouring, BBQ sauce, dressing, etc.



Pastry, baking, sweets:

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



Beverage:

for alcoholic, distilled beverages, beers, soft drinks, juices, etc.

Industrial maple syrup with high invert sugar content available for specific applications.

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

Replace sugar with industrial 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 Quebec industrial maple syrup or to purchase it, communicate with ppaq.acheteurs@upa.qc.ca
Website: quebecmaplesyrupproducers.com

