

Canada No.1  
Extra-Light



Proud of our expertise and experience based on three generations, our ORIGINAL COLLECTION LA FERME MARTINETTE is solely composed of pure maple syrup wide selection of PREMIUM grade CANADA NO1 EXTRA-LIGHT, a rich, fragrant and delicate maple taste. Its very pale color as bright as gold is a sign of very high quality.

This renowned collection is our trademark most recognized as it's the first one we created there over 15 years. It includes more than 80 sizes available throughout the year.

*Our experience is a signature of excellence...*

Discover the full range of our products and packaging as well as our maple recipes:

[www.finemapleproducts.com](http://www.finemapleproducts.com)

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## OUR PURE MAPLE SYRUP A guarantee of quality

Our maple products meet specified standards of production and traceability and our facility is inspected several times a year by the Canadian Food Inspection Agency (CFIA) under the *Agricultural Products Act in Canada* and *Regulations on maple products in Canada*. License # 3979

Our modern equipment with high efficiency allows us to produce and package our products throughout the year in an environment of high safety and perfectly safe for food consumption.



*The Excellence of Pure Maple... Naturally!*

## ORIGINAL COLLECTION MAPLE PRODUCTS

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Products of Quebec  Canada

*The Excellence of  
Pure Maple... Naturally!*

Called the "Blonde Gold" from Quebec, maple syrup is 100% pure and natural. It is the result of condensation of the maple sap harvested in the spring which is boiled to 217°F to the ideal concentration of sucrose of 66° Brix. Known for its health benefits, it has more minerals and vitamins and has antioxidant, anticancer and anti-inflammatory.



Grade CANADA No. 1  
**Extra-Light (AA)**  
75% or greater



Very first quality. Refine maple taste sweet, fresh, scent of concentrated sap, fresh-boiled taste. 15% of total production of maple syrup from Quebec.

Grade CANADA No. 1  
**Light (A)**  
From 60.5% to 74.9%



First quality. Refine maple taste faint woody flavour in balance with slightly caramelised taste.

Grade CANADA No. 1  
**Medium (B)**  
From 44% to 60.4%



Caramel flavor more pronounced than the flavor of maple. Common quality.

Grade CANADA No. 2  
**Amber (C)**  
From 27% to 43%



Low quality. Caramelised taste covering the faint woody flavour.

Grade CANADA No. 3  
**Dark (D)**  
Less than 27.9%



Lowest quality. Strong almost burned caramel taste.

La Ferme Martinette is proud to offer  
high quality natural products.

**NO** cholesterol, trans fats, coloring, preservatives, chemical additives, nuts, peanuts, or GMOs. **All our products are manufactured in compliance to the nature and its gift.**



## PURE MAPLE SPREAD

Made of 100% pure maple syrup, pure maple spread is the most cherish product of Quebecers after the maple syrup. Called "Pure maple butter" in Quebec, for its smooth and creamy texture but it contains no dairy, fat or other additives. This product is pure maple only... The secret of its recipe is in the know-how!

Spread on toasts, pancakes, waffles, crescents, desserts... or eat it like we do... with a spoon!

SHELF LIFE: 2 years at room temperature



## MAPLE CARAMEL

Our maple caramel is a versatile and innovative in its use.

It beautifully accompanies ice cream, pancakes, waffles, fruit, yogurt, desserts... a delicious hot apple pie... and treats to coat.

Semi-fluid texture firm enough to spread on fresh bread or toasts in the morning.

SHELF LIFE: 2 years at room temperature



## NATURAL MAPLE JELLY

Our maple jelly is the result of boiling a mixture of maple syrup and natural gelatin.

It beautifully accompanies ice cream, yogurts and desserts ... Serve on toast in the morning. It is also delicious to accompany poultry, fish terrines, pastries, pies, cheese and foie gras and can enter into the composition of sauces accompanying meat venison or duck glaze.



## PURE MAPLE SUGAR

Made of 100% pure maple syrup, pure maple sugar comes in nuggets or fine-grained and replaces beautifully white and brown sugars.

By far the best product known for its ease of use. Product of high concentration of pure maple syrup.

Divine on cereal, oatmeal, pancakes, waffles, desserts, yogurt, fruits... Add a special touch to your summer drinks, teas and coffees regular and flavored flaming! Also great for crème brûlée.

Shelf life: 4 years



## MAPLE CANDIES

A product issued from traditional skills with an extraordinary texture. From the pure maple soft sweets to the pure maple syrup clear lollipop, a sweet treat of pure joy for the kids... grown ups!

Shelf life: 6 months – 1 year

Aged 3 years

## PURE MAPLE WINE VINEGAR

Naturally made from the double fermentation of maple sap into maple wine and vinegar. Aged 3 years and stabilized at 5% acetic acid.

Replace the products of vinegar in recipes while providing a delicate maple flavor.

Excellent in a white butter sauce to accompany fish, lobster and seafoods... or favorite salad dressing.



SIAL MONTREAL 2008



## GIFT PACKAGES

Various packages available. Several formats ready for retail sales and for hotels and food service.

## FOOD SERVICE SIZES

Various formats. Various products in larger sizes for the needs of the catering and food service.



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