

OUR PURE MAPLE SYRUP A guarantee of quality

The transformation of 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.



Canada No.1
Light



Canada No.1
Medium



Proud of the expertise and experience based on three generations, La Ferme Martinette presents its **GOURMET "M" COLLECTION** composed of pure **SELECTED** maple syrup of the grades **CANADA NO1 LIGHT** (LIGHT AMBER) and **CANADA NO1 MEDIUM** (MEDIUM AMBER) in the spirit of the purest traditions of Quebec.

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

La Ferme Martinette Gourmet Maple Farm Inc.
1728, chemin Martineau, Coaticook (Quebec) CANADA J1A 2S5

Tel. : 819 849-7089 Fax : 819 849-4042

Toll free Canada & USA 1 888 881-4561

info@lafermemartinette.com



MAPLE PRODUCTS

Canada No.1
Light

Canada No.1
Medium

PRINTED IN CANADA



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 SYRUP

«M» GOURMET COLLECTION

At La Ferme Martinette, we associate the maple syrup to a good wine ... We search the subtle flavor of maple, its delicate flavor and fullness without bitterness or trail in the throat. And if the delicious flavor and the fragrance is still round in the mouth (covers all of our taste buds) and this for several minutes... there are good chances that this is an excellent syrup!

Whether it is from quality **extra-light**, **light** or **medium**, we will guarantee the high distinctive quality of its grade.

Maple syrup comes from the concentration of the pure sap harvested from the maple trees in spring. This product is 100% pure maple and is perfect served with pancakes, waffles, cereals, desserts and in between making salad dressings, marinades, drinks... instead of sugars.

Canada No.1
Light



Canada No.1
Medium



SPREADS AND PURE MAPLE SUGAR GLASS JARS

Range of maple products of distinctive flavor and creamy texture, comprising: **Pure maple spread** 200g, **Maple Caramel** 200g, **Maple Jelly** 150ml and **Pure maple sugar** 85g.

Serve on toast in the morning, croissants, yogurt, fruit, waffles, cereal... in replacement of sugar.



FOOD SERVICE SIZES

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

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