

MAPLE BUTTER CLEARLY MAPLE



Taste · Quality · Consistency
Reliability · Flexibility



World leader in truly unique MAPLE products

- Totally natural, without added ingredients, GMO free —just PURE MAPLE!
- They caramelize beautifully with their high invert sugar content
- Shelf stable at ambient temperatures
- No preservatives
- Not just for a “sweet environment”—ideal as a base for savory products like BBQ or baking sauces.



Citadelle is constantly proud to develop specialized versions of these maple products for manufacturers:

Baking, chocolate, marinades, meat, sausages, yogurt...
Just use your imagination!



PRODUCERS OF PURE INNOVATION

MAPLE BUTTER - CLEARLY MAPLE

Nutrition Facts

| Per 20g | |
|--------------------------|---------------|
| Amount per serving | % Daily Value |
| Calories 60 | |
| Fat 0 g | 0 % |
| Sodium 0 mg | 0 % |
| Carbohydrate 16 g | 5 % |
| Sugars 16 g | 0 % |
| Protein 0 g | 0 % |



Using maple spreads to prepare menu items or as ingredients in product development: the short story.

QUESTION: WHAT HAPPENS WHEN...

I add liquid?

MAPLE BUTTER

Small amounts of liquid (up to 10% by weight) will provide a softer, sauce-style consistency i.e., pourable when 10% water is added. At higher levels, consistency will be too thin, and the maple flavor will dilute.

CLEARLY MAPLE

As increased amounts of liquid are added, consistency will grow softer and more fluid, and the maple flavor will dilute.

I add an acidic ingredient, e.g.: fruit juice, vinegar?

Consistency will get thinner as liquid is added, as above. Depending on the ingredient, color may also change. For example, lemon juice lightens the color.

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I heat the maple spread, e.g.: in the microwave oven?

Microwave heating will soften consistency and facilitate blending with other ingredients. Consistency will grow thicker again as the Maple Butter cools. With longer heating, it becomes more liquid, but will be thicker/stiffer when cooled, due to loss of moisture.

Microwave heating will soften consistency. Clearly Maple gets quite runny even when heated just a bit ($T > 45^{\circ}\text{C}$). When heated longer, it eventually starts to lose moisture and thicken.

I incorporate it in a baked product or a baking sauce?

Maple Butter readily melts when heated in the oven (e.g., it may "run off" meat during cooking), depending on what other ingredients are present. It will melt nicely when added at the end of cooking/baking.

Clearly Maple readily melts when heated in the oven.

I cool or freeze it?

Maple Butter will get somewhat firmer, but remain quite sticky. If it is chilled after heating ($T > 75^{\circ}\text{C}$), it forms a more concentrated product that will be cuttable and moldable.

Clearly Maple gets thicker, but does not become cuttable or moldable. It softens again if warmed to room temperature.

I mix it with other ingredients?

Maple Butter mixes well with other ingredients. Warming slightly to soften helps. It also suspends particulates (e.g., spices, nut pieces, etc.) well.

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I agitate it?

Agitating will incorporate some air (lessen density), but the incorporated air will gradually escape over time.

There are no known difficulties.



2100 Saint-Laurent, P.O. Box 310
Plessisville (Québec) G6L 2Y8, Canada
T 819 362-3241
F 819 362-2830
www.citadelle-camp.coop
citadelle@citadelle-camp.coop

