BASCOM
your maple source

Maple Sugar

DELICIOUS TASTE WITH FUNCTIONAL & HEALTH BENEFITS

Our maple sugar is a granulated sugar ingredient, but it has a unique edge over traditional cane sugar—**delicious flavor** and the amazing **health benefits** of maple syrup.

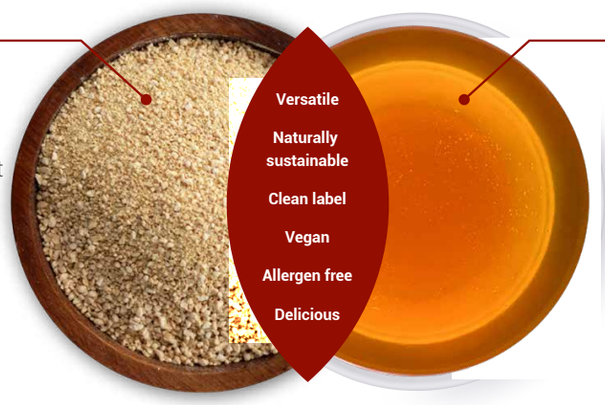
Our maple sugar is made from our maple syrup, meaning our maple sugar has the same outstanding, consistent quality as our maple syrup.

MAPLE SUGAR

Lightweight

No leakage

No need to adjust liquid levels



MAPLE SYRUP

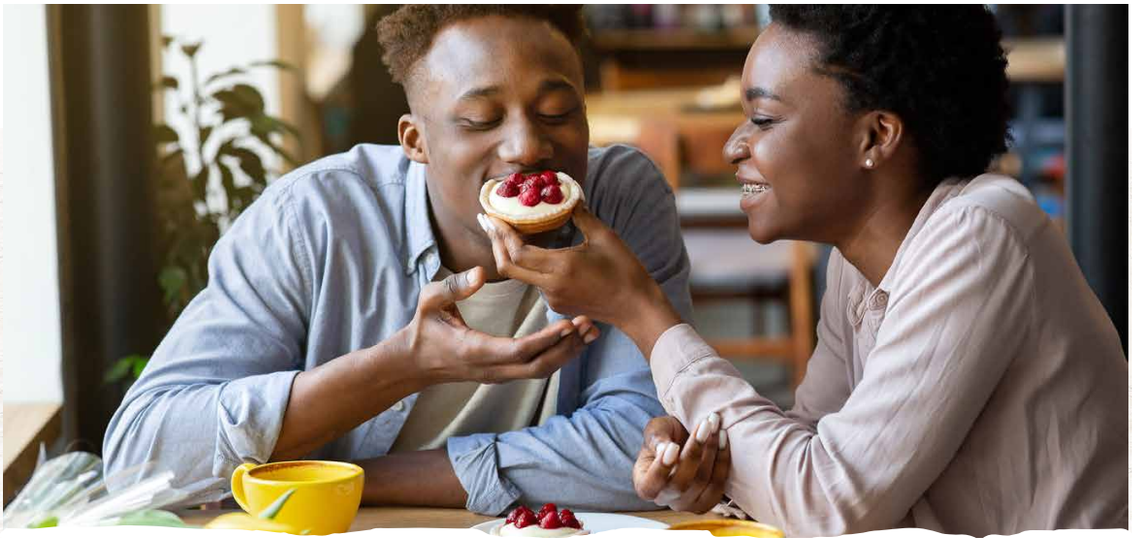
Acts as a binder in formulations

Range of grades for varying color and flavors

While maple syrup and maple sugar have their similarities—**versatility, natural sweetness, consumer-desired flavor,** etc.—there are additional benefits to using maple sugar.

WHEN COMPARED TO MAPLE SYRUP, MAPLE SUGAR:

- Is lightweight and therefore easier to ship
- Can be added to formulations without adjusting liquid levels
- Easily mixes uniformly into both dry and wet formulations
- Is 100% soluble in water
- Does not require refrigeration
- Can replace cane sugar 1-for-1
- Doesn't affect application color
- Is more versatile than maple syrup



CONSUMERS CRAVE NATURAL SWEETNESS

Consumers' sweet cravings aren't going anywhere, but they are becoming more conscious about their food and drink choices—driving an interest in natural sweeteners as opposed to artificial alternatives.

Maple sugar appeals to these consumers as it's **naturally sourced, clean label, and vegan**.

Research has shown that consumers' essential food characteristics are natural, fresh, and minimal processing,[1] making maple syrup and maple sugar an ideal choice as one of the **least-processed sweeteners** on the market.

75% OF GLOBAL CONSUMERS
PREFER USING A NATURAL SWEETENER.[2]

Benefits of Maple Sugar & Maple Syrup

Maple products, including both maple sugar and maple syrup, come with sweet health benefits, giving it wide appeal to consumers looking for better-for-you alternatives to cane sugar and other traditional sweeteners.

Maple syrup contains an **abundance of naturally occurring minerals.** From calcium and magnesium to potassium and manganese, maple syrup offers minerals that other sweeteners lack.

Beyond minerals, maple syrup is a natural source of **beneficial antioxidants** and numerous phenolic compounds that can provide antioxidant benefits.

Ideal for Any Meal, Any Day

The flavor of maple sugar and maple syrup is incredibly versatile. It's so much more than just a pancake topping—and can add sweetness and flavor to a range of formulations, from sweets to savory sauces, marinades, and dressings.

APPLICATIONS:

- Baked Goods & Baking Mixes
- Spices & Rubs
- Meats
- Cereals & Ready-to-Eat Cups
- Nut Butters & Nuts Snacks
- Beverages
- Confections
- Supplements

Our maple sugar options are designed to be highly soluble and **ideal for a range of applications.**

Powder

Pure & Organic

Passes through a USS 40 screen (420 micron), less than 10% sitting on top, and density is 0.7g/ml to 1.0g/ml, with an average of 0.78/ml.

Granules

Pure & Organic

Passes through a USS #10 (2000 micron) screen with <5% left sitting on top and <15% passing through a #60 (250 micron) screen, with density of 0.63g/ml to 1.0g/ml averaging 0.78g/ml.

Shipping & Logistics

Bascom Maple Farms is the **#1 American supplier** of maple products worldwide. Through generations and decades of success and building industry expertise, we know we have the resources to deliver the maple products you need, when and where you need it. We ship year-round anywhere in the U.S. and around the world.

USDA ORGANIC

Our maple sugar is double bagged for freshness and available in 5 lb bags and 40 lb boxes.

Certified organic options available.

Reliable, High-Quality Maple Sugar

Maple sugar from Bascom Maple Farms is an ideal natural sweetening ingredient. **Packed with vitamins and minerals** for consumers, and formulation ease for the manufacturer, maple sugar is an **optimal sweetening solution** for your recipes.

Bascom Maple Farms has been operating for eight generations. We are the leading independent supplier of pure and organic maple syrup and maple sugar in the U.S. **We provide bulk and private label maple products to manufacturers, retailers, foodservice providers, and chefs**—including some of America's largest retailers.

Visit our site to learn more about the benefit of maple sugar, or **contact us** today to get a quote or a sample.

REFERENCES

[1] NIH National Library of Medicine, Natural Sweeteners: The Relevance of Food Naturalness for Consumers, Food Security Aspects, Sustainability and Health Impacts, August 2020

[2] Food Navigator, Why consumers are opting for natural sweeteners, August 2023

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