



ESCUMINAC

ORGANIC PURE PREMIUM MAPLE SYRUP 

ESCUMINAC.COM

ÉRABLIÈRE ESCUMINAC INC.

240, ESCUMINAC ROAD

ESCUMINAC (QUÉBEC) CANADA G0C 1N0

BUSINESS DEVELOPMENT DIRECTOR:

GUY VOYER | 581-888-9007 | GUY@ESCUMINAC.COM





UNBLENDED, SINGLE FOREST, 100% ORGANIC

Since 1998, Érablière Escuminac has produced high-end, pure, organic maple syrup that has won many awards. Harvested from the Canadian boreal forest, traceable from the tree directly to the plate, it is distinguished by its refined taste. Collected with care by the producer, it offers complex and delicate flavours, all whilst respecting the environment.

It is the maple syrup for the true gourmet. The unblended, organic and from a single forest Escuminac maple syrup is made from twice-filtered sap, and left to mellow until the flavors and velvety texture are just right.

The lovely glass bottle is worthy of any fine scotch, perfectly displaying the syrup to the consumer.

About the products:

- Unblended, single-forest, 100% organic, pure Canadian maple syrup (Grade A)
- Compliant with California standards
- Gluten free and vegan, NO additives, NO preservatives, NO artificial flavours.

An absolute unforgettable taste!

- Brilliantly designed modern glass bottle.
- A great gift idea for friends and family. Give the gift of maple syrup for birthdays, anniversaries, weddings and Christmas.





The name "**ESCUMINAC**" in native language refers to "**WELCOMING MEETING PLACE**"

A know-how

Martin Malenfant has been in the maple syrup industry since early childhood. As a young child, he explored the sugar bushes on his grandparent's lands, fascinated by the forces and beauty of nature. He acquired his first sugar shack in Ste-Rita, in 1987.

Érablière Escuminac was established in 1998 when Martin Malenfant decided to set up his sugar bush on a century-old maple-growing area of 500 hectares at Escuminac in the Baie-des-Chaleurs in Gaspésie. This land has a particular feature: it also includes one of the finest mature yellow birch forests in Quebec. Martin Malenfant wanted to produce a high-quality syrup while respecting the environment, working in harmony with nature. The maple grower's mission was to produce a superior quality, uncompromising organic syrup! Since 1998, he has implemented a strict plan of management of his sugar bush and high standards of production. In 2006, he finally received his organic certification.

Martin Malenfant is a third-generation maple syrup producer. He possesses a unique expertise, boasting more than 35 years of experience in maple syrup production. Martin Malenfant is without a doubt one of the master producers of maple syrup in Québec. A superstar!

Érablière Escuminac is a family business that has successfully surrounded itself with a dynamic and multidisciplinary next generation, thanks to committed managers who share the same family values. You can rely on a young and visionary next generation that will accompany you in achieving your goals of always wanting to better serve your consumers.



We invite you to learn more with this presentation video: <https://www.youtube.com/watch?v=NdGJIMCY3ZM>



RECOGNITIONS

Érablière Escuminac was the recipient of many prestigious awards for its superior quality products. Discover some here.

Great Taste Award, 2017–2018

The Great Taste Award, organized by the Guild of Fine Food, is a distinguished competition for fine and specialized food products. It has been described as the Oscars of the food world and the epicurean equivalent of the Booker prize.

It is therefore a great honour to be awarded this prize, only given to the most flavourful and esteemed products of the planet.

Érablière Escuminac products have been featured more than once:

Escuminac Organic Maple syrup Late Harvest, 1 star, 2017
Escuminac Organic Maple butter, 1 star, 2017
Escuminac Organic Maple syrup Extra Rare, 2 stars, 2018
Escuminac Organic cherrywood syrup, 1 star, 2018

Ordre national du mérite agricole, 2014

The Ordre national du mérite agricole (ONMA) contest is a high-profile event dedicated to agricultural businesses. Representing the highest honour given to men and women committed to their agricultural business, the Ordre national du mérite agricole is a true institution in Québec's agricultural sphere. Created in 1889, this competition promotes the excellence and development of a dynamic, innovative and cost-effective agrifood industry. It recognizes the love of the craft, the determination and resourcefulness of Québec producers. (Source: Ordre national du mérite agricole)



VOGUE

SIAL
INSPIRE FOOD BUSINESS





OUR SERVICES

PRODUCER AND PROCESSER

We stand out as one of the few large-scale processors that predominantly manufacture the syrup we bottle. This commitment ensures that our product maintains an exceptional standard in terms of taste, quality, and supply stability. We therefore have a harvest site and a processing and bottling site which ensures quality but also reduces costs.

In addition, we can easily export through the port of Montreal, Halifax or Vancouver as well as deliver directly to the USA. We also have a warehouse in Europe for MOQ



Escuminac is one of the largest maple farms in Quebec. Furthermore, Escuminac plans to increase its harvest capacity by 2.5 times within the next three years. Érablière Escuminac scrupulously respects the norms of the strict rule book, and this at every level of production: forest management, tree tapping, sap collection, storage, transformation and equipment cleaning.



PROCESSER

Bottling process

We boast a robust production capacity, facilitated by our highly automated production line.

Our pricing structure is highly competitive, offering favorable rates for minimum orders and volume discounts for truckloads or full container shipments. We guarantee the right price for optimal quality, and our communication remains transparent in the event of a price adjustment due to factors beyond our control.

Our bottling process adheres to stringent quality criteria, ensuring that our products consistently meet high standards.



Escuminac stands out as one of the few major maple syrup producers holding a carbon-neutral certification. Our profound respect for nature positions it as our most crucial resource, and this commitment is underscored by our dedication to sustainability and environmental preservation, as evidenced by our certification.





ESCUMINAC

STATISTICS ★★★★★

Escuminac products are sold and distributed in more than twelve countries. Escuminac products are the reference for online consumers in North America.

Escuminac is a key exporter in the maple syrup industry. Its reputation and exquisite taste have enabled it to win numerous awards, which translates into the presence of its quality products on plates around the world.

Escuminac also allows many private brands to obtain exceptional quality and taste throughout the world.



Talia N.

★★★★★ Great quality

Commenté au Canada le 27 octobre 2023

Achat vérifié

The shipment arrived quickly and carefully packaged. Great gift to bring over while traveling for an authentic taste of Canada!



M.E.W.

★★★★★ Smooth and tasty

Commenté au Canada le 5 janvier 2024

Achat vérifié

The bottle is beautiful but the liquid gold inside is even more so. Truly delicious!



Eva R. Verified Buyer
United States

★★★★★ ALWAYS THE BEST!

The Rolls Royce of Maple Syrups! Escuminac is really the best! Love it!



bananas

★★★★★ Best maple syrup I've had so far

Commenté aux États-Unis le 22 février 2021

Taille: 500 ml (Pack of 1) | Achat vérifié

I initially bought it as a secret santa gift, but then I really REALLY wanted to try it. So I bought something else for my giftee and I had it with homemade waffles. Best decision ever although now I don't know how I'm going to eat grocery store bought maple syrup ever again.



Amy Skelton

★★★★★ Excellent

Commenté au Canada le 18 avril 2023

Achat vérifié

Will buy this over and over. Best maple syrup I've had and I'm Canadian



William Campagna

That's one of the best maple syrup here in Quebec, and I'm a producer myself. Boy step down if you don't know what you're talking about

2023-4... Reply



EXTRA RARE CANADA GRADE A AMBER – RICH FLAVOR

Escuminac amber, a **richly-flavored** syrup, is produced in very small quantities, making it rare. Golden in color with bright highlights, it is **the finest** in our range of products.

Produced exclusively with sap harvested during the first days of the sap run, rare Escuminac amber is an exceptional syrup with a **smooth, velvety** texture. It is light in the mouth, featuring a subtle caramel and honeysuckle bouquet with a hint of cinnamon and a lingering flavor.

-PERFECT FOR GIFT BASKETS-



1.6 fl oz (50 ml)
12 per case



6.7 fl oz (200 ml)
6 per case



16.9 fl oz (500 ml)
6 per case



GREAT HARVEST CANADA GRADE A

DARK – ROBUST FLAVOR

Escuminac main harvest syrup is **the most popular** in our range because it is readily available but also because of its complex and mild mouthfeel. This Canada Grade A maple syrup is both extra **fine** and **richly flavored**.

Its aromatic profile brings to mind warm, buttered brown sugar, date purée, English toffee and green anise with a subtle hint of curry. Flavorful, it is full-bodied, rounded, textured, distinct and syrupy, but not overwhelming, and has a very long finish.

A grand cru!

This is serious stuff, ideal for hearty recipes and for tangy cocktails with a barrel-matured eau-de-vie base (bourbon, cognac, scotch, etc.). In the kitchen, pair it with soy sauce, curry, huitlacoche, wild rice, etc.



-PERFECT FOR GIFT BASKETS-



1.6 fl oz (50 ml)

12 per case



6.7 fl oz (200 ml)

6 per case



16.9 fl oz (500 ml)

6 per case

Also available in : 33.8 fl oz (1 L) – 6 per case

18,25 fl oz (tin can) 540 ml) – 24 per case

135 fl oz (4 L) – 4 per case



LATE HARVEST CANADA GRADE A DARK – ROBUST FLAVOR

Original Escuminac syrup is a dark syrup produced at the end of the harvest. **Intensely dark**, it is purely **delicious**. With its suggestion of rye, caramel and roasted sugar, it is perfect for your recipes.

Use it in simmered dishes, pastries or to spice up your salad dressings.

In Canada, maple syrup is available in five different categories. The main grading criterion is the color, expressed in terms of degree of light transmission. The later the harvest, the darker the syrup; it also becomes less complex, and has a more pronounced caramel flavor.

-PERFECT FOR GIFT BASKETS-



1.6 fl oz (50 ml)

12 per case



6.7 fl oz (200 ml)

6 per case



16.9 fl oz (500 ml)

6 per case

Also available in : **33.8 fl oz (1 L) – 6 per case**
135 fl oz (4 L) – 4 per case



MAPLE SYRUP CANADA GRADE A

AVAILABLE IN:



GOLDEN – DELICATE TASTE



AMBER – RICH TASTE



DARK – ROBUST TASTE



VERY DARK – STRONG TASTE

Original Escuminac syrup it is purely **delicious**.

Offers in **Organic** and **Conventional** Maple Syrup



250 g (189 ml)

12 per case

330 g (250 ml)

12 per case

495 g (375 ml)

12 per case

Also available in: **6 per case**



OUR COLLECTIONS

PURE ORGANIC YELLOW BIRCH SYRUP

PURE PREMIUM LIMITED EDITION

Érablière Escuminac produces a pure and high-quality organic yellow birch syrup; winner of many awards. Harvested from the Canadian boreal forest and traceable from the tree directly to the plate, it is distinguished by its unique and delicious taste. With a perfect balance of acidity and sweetness, it is embracing, rich and smooth.

A noble and sought-after nectar!

ESCUMINAC
ORGANIC PURE PREMIUM MAPLE SYRUP 



PURE ORGANIC YELLOW BIRCH SYRUP

PURE PREMIUM
LIMITED EDITION

Escuminac birch syrup is notable for its numerous dominant aromatic compounds, including furans, methyl salicylate, octanal and vanillin. To some extent, it has an aromatic kinship with balsamic vinegar, although the comparison ends there. It possesses its own identity and is a syrup of great nobility.

Its aromatic DNA is astonishingly complex, so it can be used in recipes with a broad range of foods, ingredients and liquids that share the same dominant aromatic compounds, according to the aromatic harmonies and sommellerie research developed since 2002 by François Chartier, Creator of Harmonies



-PERFECT FOR GIFT BASKETS-



1.6 fl oz (50 ml)
12 per case



6.7 fl oz (200 ml)
6 per case



16.9 fl oz (500 ml)
6 per case

Also available in : **33.8 fl oz (1 L) – 6 per case**



PURE ORGANIC MAPLE SPREAD

180 g

Escuminac organic maple spread is a unique product, the result of an age-old family tradition. Smooth, soft and creamy in texture, it is a delight for the palate.



PURE ORGANIC GRANULATED MAPLE SUGAR

85 g

Our Escuminac granulated sugar is made from 100% pure organic maple syrup. Size of the granules: 3-4mm



GIFT BOX

3 x 200 ml

Our 3 main harvests **Extra Rare**, **Great Harvest** and **Late Harvest** in a luxurious gift box.
The perfect gift to discover Escuminac products!



GIFT BOX

1 x 500 ml

Our elegant **Extra Rare** maple syrup bottle in a luxurious gift box !



NEW LIMITED EDITION

BARREL AGED MAPLE SYRUP GIFT BOX

3 x 200 ml

This three-bottle gift set features three exquisite maple syrups aged in cognac, scotch, and bourbon barrels.



BARREL AGED MAPLE SYRUP GIFT BOX

1 x 500 ml

Escuminac Bourbon Barrel Aged Maple Syrup is carefully crafted to present bold, brilliant flavors while highlighting the superior experience of quality syrup.



RESTORATION AND FOOD SERVICES

Escuminac offers its products to industry professionals (restaurants, hotels, confectioners, etc.)!

Our maple syrup Great Harvest and Late Harvest are available in 1L and 4L.

ALSO AVAILABLE

VERY DARK CANADA CATEGORY A VERY DARK - TASTE PRONOUNCED

With its pronounced taste and color, the darkest of the Canadian rankings, the Very Dark is the ideal syrup to cook not only pastries, but also a varied range of dishes. In addition to enhancing your dishes, it is an excellent substitute for refined sugar, an alternative as healthy as delicious.

Available in: **33,8 fl oz (1L)** - 6 per case
135 fl oz (4L) - 4 per case



BULK SYRUP

IDEAL FOR TRANSFORMERS

18 LITERS (5 GALLONS)
205 LITERS (45 GALLONS)
1 000 LITERS (264 GALLONS)



ESCUMINAC
ORGANIC PURE PREMIUM MAPLE SYRUP



ÉRABLIÈRE ESCUMINAC INC.

240, Escuminac Road Escuminac (Québec) Canada G0C 1N0

BUSINESS DEVELOPMENT DIRECTOR:

Guy Voyer | 581-888-9007

Guy@escuminac.com

ESCUMINAC.COM