

MAPLE3

ORGANIC

100% PURE MAPLE WATER

TAP INTO NATURE!

Maple 3 is the perfect hydration solution for your active and healthy lifestyle!



For four generations now, Maple 3 has harvested the best nature has to offer—a refreshing, purely delicious, and naturally sweet maple water that stimulates your metabolism and helps you recover fully after exercise. To date Maple 3 is the first and only business that has developed a sugar bush specifically for the production of pure maple water.

HYDRATE—BECAUSE BEING ACTIVE IS A NATURAL CHOICE!

ORGANIC

NO ADDED SUGAR

NO PRESERVATIVES

LOW IN CALORIES

CONTAINS MINERALS

CONTAINS ELECTROLYTES

To make an order:
order@maple3.ca

WWW.MAPLE3.CA





Valeur nutritive Nutrition Facts

pour 1 1/2 tasses (375 mL) / per 1 1/2 cups (375 mL)

Calories / Calories 35 % valeur quotidienne*
% Daily Value*

Lipides / Fat 0 g 0%

Glucides / Carbohydrate 9 g 2%
Sucres / Sugars 8 g

Protéines / Proteins 0 g

Sodium / Sodium 5 mg 1%

Potassium / Potassium 20 mg 1%

Calcium / Calcium 25 mg 2%

Fer / Iron 0,1 mg 1%

Manganèse / Manganese 0,6 mg 25%

Source négligeable de saturés, trans, fibres et cholestérol.

Not a significant source of saturates, trans, fibre or cholesterol.

* 5% ou moins c'est peu / 5% or less is a little,
15% ou plus c'est beaucoup / 15% or more is a lot

1 LITRE 12 UNIT CASE

CONTAINER DIMENSIONS

9 IN X 2,85 IN X 2,8 IN

CASE DIMENSIONS

9 IN X 9,5 IN X 11,75 IN

NUMBER OF CASES PER PALLET

17 CS/ROW X 5 ROWS =
85 CS/PALLET

PALLET DIMENSIONS

40 IN X 45 IN X 48 IN

WEIGHT PER CASE

12.072 KG GROSS
(PRODUCT ONLY)



DRINK IT FOR ITS
UNIQUE FLAVOR



REHYDRATE AFTER
WORKING HARD



ADD IT TO
YOUR RECIPES



USE IT IN CREATIVE
COCKTAILS



ORIGINAL / 1 L

TAP INTO NATURE'S ENERGY

PURE MAPLE WATER, HARVESTED EXCLUSIVELY IN SPRING.

When milder weather moves in after the harsh winter, Canadian maples start running with delicious sap water. Harvested during only 5 to 6 weeks each year, Maple 3 maple water reaches you thanks to a unique filtration process that maintains all its nutrients, electrolytes, and minerals.

A SINGLE INGREDIENT. LOTS OF BENEFITS.

Before or after a sustained workout or low intensity exercise, Maple 3 fills you with its energy.

REHYDRATES YOUR BODY

HELPS YOU RECOVER

STIMULATES YOUR METABOLISM

TASTES DELICIOUSLY SWEET



ORIGINAL / 330 ML



LEMON LIME / 330 ML

330 ML 24 UNIT CASE

CONTAINER DIMENSIONS

5.75 IN X 2 IN X 1.875 IN

CASE DIMENSIONS

5.75 IN X 9.75 IN X 14 IN

NUMBER OF CASES PER PALLET

12 CS/ROW X 8 ROWS =
96 CS/PALLET

PALLET DIMENSIONS

40 IN X 45 IN X 48 IN

WEIGHT PER CASE

7.967 KG GROSS
(PRODUCT ONLY)

CANADA
UPC UNITE



6 27843 60268 2

CANADA
UPC BOITE



10627843602698

CANADA
UPC PALETTE



20627843602686

CANADA
UPC UNITE



6 27843 60269 9

CANADA
UPC BOITE



10627843602696

CANADA
UPC PALETTE



20627843602693

CANADA
UPC UNITE



6 27843 60273 6

CANADA
UPC BOITE



10627843602733

CANADA
UPC PALETTE



20627843602730

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order@maple3.ca

수입식품등 검사결과

수입 신고인 (수입 화주)	상 호	동국산업 주식회사	대표자	엄민영
	주 소	경기도 성남시 분당구 판교역로 230 (삼평동) , B동 305호		
접수번호	202000314058		접수일자	2020년 06월 16일
제 품 명	MAPLE3 PURE MAPLE WATER		제품한글명	메이플쓰리 퓨어 메이플 워터
검사종류	정밀		제품유형	기타가공품
의뢰기관	경인청 의왕검사소			
의뢰번호	202000314058			
검사기관	한국식품산업협회 부설 한국식품과학연구원			
판 정	적합			
적용 기준 및 규격				
시험·검사 항목명	규격	결과	판정	비고
보존료	불검출	불검출	적합	검체(1)
보존료	불검출	불검출	적합	검체(2)
대장균군	n=5, c=1, m=0, M=10	0, 0, 0, 0, 0	적합	검체(1)

이 검사결과는 검사 의뢰된 검체에 한한 것으로, 검사결과를 허위·과대 표시·광고나 비방의 목적으로 사용하여서는 아니되며, 표시·광고에 사용하고자 할 경우에는 검사결과 전체 내용을 사실대로 표시·광고하여야 합니다.

2020년 06월 18일

한국식품산업협회 부설 한국식품과학연구원장

Technical Description

804 rang 10 Sud
St-Ferdinand, G0N 1N0
QC, CA

TECHNICAL DESCRIPTION

Product	Pure maple sap harvested from sugar maple trees as they naturally flow in spring. Sterilized using UHT processing.
Advantages	100% natural and authentic product, harvested exclusively from Canadian maple groves. No preservatives added. Nothing has been added or removed. Renewable source. The presence of the maple industry protects Quebec and Canadian forests.
Certifications	Certified Organic by Ecocert Canada
	
Origin	Canada.
Declaration in the list of Ingredients	Maple water or maple sap.
Code	Provided by the processor.
GMO	None.
Pesticides	No pesticide residue. Maple production does not require the use of products such as antibiotics, antiparasitics, pesticides, herbicides, plant-growth regulators, etc. As a result, the risk of finding traces of these substances is practically zero, according to the recommendations in effect in Quebec.
Allergens	None added at the maple grove.

COMPOSITION

Ingredients	Maple water (maple sap).
Brix	2.0 to 3.0 °Bx
pH	6.60 to 7.50

SPECIFICATIONS

Organoleptic properties	Clear and translucent appearance, like pure water, sometimes with a very slight amber tint. Slightly sweet with a subtle maple flavour. Free of foreign flavours or odours.
Sweetness	0.04 (sucrose = 1) 0.06 (glucose = 1)

Analyses

DETAILED PHYSICO-CHEMICAL ANALYSES					
	Median	Number of samples	Minimum	Maximum	Method
Total solids (%)	2.56	18	1.70	2.97	AOAC, 100 °C
Water activity	0.967	6	0.960	0.973	AW meter
Dextrose equivalent	BQL*	6	BQL*	BQL*	Titrimetry
Invert sugar (%)	BQL*		BQL*	BQL*	Calculations
Transmittance at 560 nm (%)	98.6	6	97.4	99.7	Spectrophotometer
Density (g/ml)					Densimeter
20-21 °C	1.0085	6	1.0060	1.0110	
4 °C	1.0078	6	1.0050	1.0095	
Viscosity (cP)					Brookfield viscometer
20-21 °C	0.82	6	0.81	0.84	SC4-18, 100 rpm
4 °C	0.80	6	0.78	0.81	SC4-18, 100 rpm

*BQL = Below Quantifiable Limit

MICROBIOLOGICAL ANALYSES AFTER 18 MONTHS COMMERCIAL STERILITY		
MICROBIOLOGY	Result	Method
Yeasts (CFU/ml)	<1	MFHPB-22
Moulds (CFU/ml)	<1	MFHPB-22
Aerobic spore-forming bacteria (CFU/ml)	<1	MFLP-44
Aerobic mesophilic bacteria (CFU/ml)	<1	MFHPB-18
Anaerobic spore-forming bacteria (CFU/ml)	<1	MFLP-44
Anaerobic mesophilic bacteria (CFU/ml)	<1	MFHPB-18
Pseudomonas aeruginosa (CFU/ml)	<1	ILMA-017
Bacillus cereus (CFU/ml)	<2.5	MFLP-42
Clostridium spp (CFU/ml)	Not detected	MFHPB-23

Nutritional Values

NUTRIENTS	Typical values for 100 ml (100 g)				
	Median	Number of observations	Minimum	Maximum	Method
CARBOHYDRATES					
Sucrose (mg)	2261.31	421	537.54	3365.65	HPLC-RI
Glucose (mg)	5.60	421	BQL*	73.57	HPLC-RI
Fructose (mg)	4.83	421	BQL*	49.92	HPLC-RI
Complex carbohydrates (mg)	45.28	421	BQL*	142.43	HPLC-RI
Total carbohydrates	2.36 g				

MINERALS	Median	Number of observations	Minimum	Maximum	Method
Aluminum (mg)	1.12	421	BQL*	3.82	ICP-MS
Calcium (mg)	4.10	421	0.36	22.28	ICP-MS
Copper (mg)	0.07	421	BQL*	5.10	ICP-MS
Iron (mg)	0.20	420	BQL*	3.33	ICP-MS
Magnesium (mg)	0.70	421	0.08	5.23	ICP-MS
Manganese (mg)	0.19	421	BQL*	2.16	ICP-MS
Potassium (mg)	5.25	421	0.34	28.46	ICP-MS
Sodium (mg)	3.54	421	0.17	17.30	ICP-MS
Zinc (mg)	0.09	420	BQL*	1.69	ICP-MS
Total minerals	15.26 mg				

VITAMINS	Not detected				HPLC-DAD
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AMINO ACIDS	Median	Number of observations	Minimum	Maximum	Method
Arginine + Threonine (mg)	0.83	331	0.03	5.25	HPLC-FL
Leucine (mg)	0.00461	330	BQL*	2.57	HPLC-FL
Proline (mg)	0.59	331	BQL*	4.42	HPLC-FL
Histidine (mg)	0.02	324	BQL*	0.10	HPLC-FL
Total amino acids	1.44 mg				

*BQL = Below Quantifiable Limit

Nutritional Values (cont'd.)

NUTRIENTS	Typical values for 100 ml (100 g)				
	Median	Number of observations	Minimum	Maximum	Method
ORGANIC ACIDS					
Malic (mg)	21.149	400	1.363	44.036	HPLC-UV
Fumaric (mg)	0.149	400	0.011	1.068	HPLC-UV
Acetic (mg)	0.860	400	BQL*	2.165	HPLC-UV
Lactic (mg)	BQL*	329	BQL*	1.238	HPLC-UV
Gluconic (mg)	0.225	313	BQL*	9.399	HPLC-UV
Pyruvic (mg)	0.140	400	0.007	3.158	HPLC-UV
Succinic (mg)	0.827	400	BQL*	2.638	HPLC-UV
Total organic acids	23.35 mg				

ANTIOXIDANT	Median	Number of observations	Minimum	Maximum	Method
Antioxidant capacity	12 $\mu\text{mol TE}$	3	5.4	15.6	ORAC

POLYPHENOLS	Median	Number of observations	Minimum	Maximum	Method
More than 25 phenolic compounds	0.30 mg	332	0.12	0.93	Folin-Ciocalteu

PHYTOHORMONES	Median	Number of observations	Minimum	Maximum	Method
Absciscic acid ABA (μg)	0.30	87	0.09	1.28	UPLC/ESI-MS/MS
Phaseic acid PA (μg)	2.67	87	0.87	10.09	UPLC/ESI-MS/MS
ABA metabolites (μg)	1.37	87	0.31	5.43	UPLC/ESI-MS/MS
Total phytohormones	4.34 μg				

ENERGY VALUE	Median	Number of observations	Minimum	Maximum	Method
	8.4 kcal				calculations

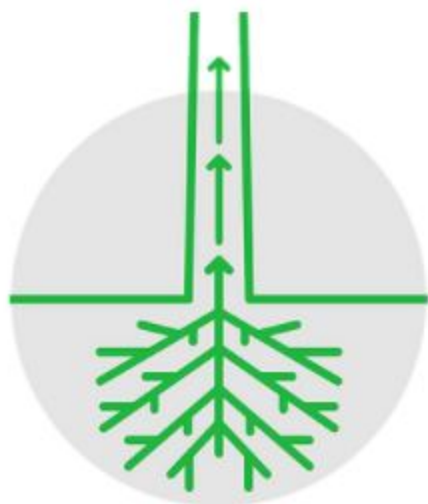
*BQL = Below Quantifiable Limit

A UNIQUE PROCESS

HARVESTED EXCLUSIVELY IN SPRING

Discover how Maple 3 prioritizes the quality of water, ensures consistent taste, and respects the forest throughout their filtration process.

When milder weather moves in after the harsh winter, Canadian maple trees start running with delicious sap. Flowing for only a few weeks each year, maple water is a rare treat. After eight years of research and development, Maple 3 has perfected a unique filtration process that makes maple water available every day.



1. CREATION

In fall, with the arrival of the cold Canadian winter, maples draw from the water in their roots the nutrients and minerals they need for hibernation.



2. HARVEST

During the spring freeze/thaw period, also called sugaring-off season, the naturally filtered and fortified water flows from the tree. That's when our qualified maple growers carefully harvest the water through a tap without damaging the tree, which will live up to 200 years.



3. FILTRATION

The water flows through the tubing to the pumping station. Mechanical filtration and quality control are performed to select the best quality water.



4. PURIFICATION

A pasteurization process is used to completely eliminate impurities. We keep only the best of the maple: its minerals, electrolytes, and natural flavor.



5. BOTTLING

The maple water is bottled and packaged in controlled conditions using equipment carefully chosen to protect the product's full flavor and freshness.