

bretelles



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Up. That's where we're taking things in the kitchen, Bretelles (French for suspenders) gives your favourite foods a delicious lift. Poured, sprinkled, or spread, you'll love where you're heading with our maple goodness.

Les produits d'érable Bretelles rehaussent délicieusement vos plats favoris. Saupoudrés, tartinés ou arrosés, c'est le petit remontant sucré dont tout le monde va raffoler.



Why **bretelles** ?

Bretelles' **mission** is to bring people together, inspire and sow happiness in the kitchen. Through its publications and interactions with its community, Bretelles leads its adopters to discover and rethink the use of maple by integrating it into everyday cooking as a natural, pure, eco-responsible, qualitative, and delicious sweetening ingredient.



Local product



All products are prepared with pure maple syrup from Canadian producers and are manufactured in Canada.



Expertise et certifications



Our factory has more than 64 years of experience in processing exceptional maple products. In addition to the Bretelles' line of products, we bottle maple syrup and manufacture private label maple butter, jelly, and soft candies for several major distributors and retailers.

We are also certified HACCP, BRC, Kosher, and Ecocert.



Logistic



We export our products all over the world. We can also provide DSD delivery across Canada.

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Target customer

↪ Enjoys **hosting and cooking** for family and friends.

↪ Likes to buy **good, attractive and inspiring** products.

↪ Is concerned about the **well-being** of this family and making **healthy and environmentally** friendly choices.



The collections...

100% Maple



- ↪ Maple Syrup: golden, amber, dark
- ↪ Maple Butter
- ↪ Maple Sugar

Spices



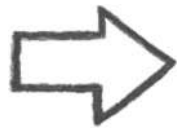
- ↪ Maple Jelly with Aleppo Pepper
- ↪ Magical Rub (spice blend)

Snacks



- ↪ Maple Popcorn
- ↪ Soft Maple Candies

100% Maple Collection



PURE MAPLE SYRUP

Maple syrup is a national treasure that deserves to take center stage in every kitchen whether you're using golden, amber, or dark maple syrup, maple butter, or maple sugar.

It's the unmistakable touch that enhances everyday dishes and makes special occasions that much more delicious.



Golden Maple Syrup

Its delicate taste blends perfectly with cocktails and makes for a truly special fruit salad.



Product code	→	LL-16231
Format		236 ml (8 oz)
Packaging		12 units per box
Conservation		3 years refrig. after opening



Amber Maple Syrup

Rich and delicious, it adds a sweet touch to salad dressing and a kick to healthy granola.



Product code	→	LL-16472
Format		473 ml (16 oz)
Packaging		12 units per box
Conservation		3 years refrig. after opening



Dark Maple Syrup

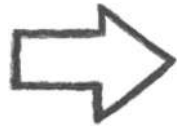
It has a pronounced flavour that brings BBQ sauces to the next level and enhances your favourite desserts.



Product code	→	LL-16473
Format		473 ml (16 oz)
Packaging		12 units per box
Conservation		3 years refrig. after opening



100% Maple Collection



MAPLE BUTTER

Spread on toast for a sweet twist for breakfast or use as icing for a smooth, rich topping.

Only 1 ingredient: Pure maple syrup



Product code
Format
Packaging
Conservation

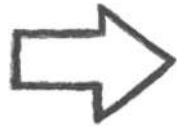


LL-30250
250 g
12 units per box
2 years
Refrigerate after opening



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100% Maple Collection



MAPLE SUGAR

Perfect for sweetening up your rub and spice blends or simply to add to your morning lattes.

Only 1 ingredient: Pure maple syrup



Product code
Format
Packaging
Conservation



LL-40200
200 g
12 units per case
3 years
Ambient temp.



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Spice Collection

The very best flavour combinations occur when you blend two contrasting tastes to create a delicious surprise.

Our Spice Collection is filled with the results of joining maple syrup from home with spice blends from around the world.



Spice Collection



MAGICAL RUB

This exciting spice blend creates a flavour coating that's sweet and tangy, all thanks to a combination of maple sugar, sumac, and a unique pepper mix, along with a fine selection of other spices. Rub delicately on meat or fish before cooking and let the spices work their magic.

Ingredients: Maple sugar, sumac, pepper mix (Sichuan, pink, white, melegueta, green, and black), spice blend, coriander and fennel seeds, lavender, and sea salt.



Product code
Format
Packaging
Conservation

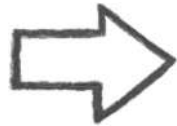


LL-70080
80 g
12 units per box
2 years (ambient temp.)



- Rub meat or fish 6 to 48 hours before cooking (the longer the better!).*
- You can also mix with a little bit of olive oil and fresh lemon juice to create a unique sauce or marinade.*
- Gives a lift to your poultry, pork, salmon, and beef.*

Spice Collection



MAPLE JELLY WITH ALEPPO PEPPER

Add a spicy & sweet touch to your cheese platter, or a little pick-me-up to your favourite sandwich. It's the perfect pairing with sheep cheese and strong cheddar.

Ingredients: Pure maple syrup, Sherry vinegar, Aleppo pepper, and agar-agar.



Product code
Format
Packaging
Conservation



LL-35110
110 ml
24 units per box
2 years
Refrigerate after opening



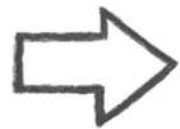
Made of only four ingredients, you'll want to devour this maple jelly by the spoonful!

Enjoy its fine flavour with a gourmet touch.

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Snack Collection

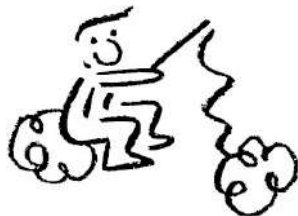
Maple the ingredient with limitless possibilities, from sweet to crunchy, tasty, and everything in between.



CARAMEL, MAPLE, AND FLEUR DE SEL POPCORN

Add even more excitement to movie night with family or friends.

Ingredients: Popcorn, sugar, caramel concentrate (soy), water, canola oil, maple syrup, salted butter (milk), fleur de sel, and maple emulsion.



Product code
Format
Packaging
Conservation



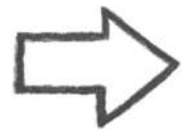
LL-50140
140 g
18 units per box
7 months (ambient temp.)



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Snack Collection

Isn't it incredible? This is a one-ingredient only product! Maple syrup is a surprising and delicious product... as are these soft maple candies.



SOFT MAPLE CANDIES (FONDANTS)

These high-quality soft maple candies are melt-in-your-mouth bites. You won't be able to stop eating them!

Ingredient: Pure maple syrup

Product code
Format
Packaging
Conservation



LL-55010
70 g
18 units per box
1 year (ambient temp.)



The story behind *Bretelles*

Caroline and Philippe share a passion for both family and business life.

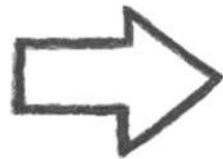
Already busy parents of three young girls, the Financial Analyst and Lawyer decided in 2018 to purchase a company specialized in maple products which quickly became their new baby. Today, at the head of Brien Maple Sweets, a maple processing factory founded in 1956, Caroline and Philippe promote the original know-how while bringing original local top-quality products to the market.

The duo could have simply sat back and enjoyed their growing family, but one question puzzled them: how is it that maple syrup an exceptional product ever-growing in popularity is mainly reserved for the breakfast category and featured as a souvenir by foreign tourists? What is preventing maple syrup from expanding its culinary horizons?

By creating Bretelles, Caroline and Philippe are taking maple syrup out of the sugar shack and bringing it to your kitchen to enhance your culinary experience. The products blend perfectly with just about any dish, providing multiple ways to enhance your everyday cooking.

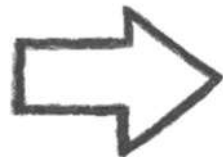


Contact



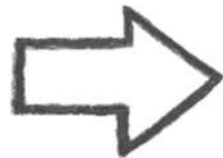
Website:

www.bretelles.ca
www.ilovebretelles.com



Factory & distribution center:

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