

ROSEMARY HONEY

The freshness that covers the
sunny hills in blue



artM₁₈₁₀uria

Mediterranean
Flavours
1810

ROSEMARY

HONEY

SENSORIAL CHARACTERISTICS

VISUAL

APPEARANCE

White to light amber colour, maximum 35 mm Pfund.

AROMA

Characteristic floral bouquet aroma, with slight camphorated notes, soft and delicate.

FLAVOUR

Predominant sweet taste, sometimes a little sour.

CRYSTALLIZATION

Tendency to crystallize quickly, with small crystal if it is accompanied with almond and big crystals if it is accompanied by wall-rocket.

PHYSICAL CHEMICAL AND MICROBIOLOGICAL CHARACTERISTICS

PARAMETER	LIMIT
Colour (mm Pfund)	Maximum 35
Humidity	Maximum 18,5%
Fructose + Glucose	Minimum 60%
Sucrose	Maximum 5%
In years of quick blossom the initial % of sucrose can be higher, but it gets back to normal after a couple of months.	
Electrical conductivity (mS/cm)	Maximum 0,34
Acidity (meq/Kg)	Maximum 50
HMF (mg/Kg = ppm)	Maximum 40
Diastase (Schade units)	Min. 8 or Min. 3 if HMF is less than 15 ppm.
MICROBIOLOGY	
Mesophilic aerobes (31 ± 1°C):	Maximum 10000 ufc/g.
Total enterobacteriaceae:	Absence/g.
E. coli:	Absence/g.
Salmonella-Shigella:	Absence/30 g.
Mold and yeast:	Maximum 300 ufc/g.

POLLEN SPECTRUM

Rosemary (*Rosmarinus officinalis*): minimum 12% Frequently accompanied by thyme (*Thymus sp.*); almond (*Prunus dulcis*); viper's bugloss (*Echium sp.*); compositae (like marigold, *Calendula vulgaris*); leguminosae (*Fabaceae*); white wall-rocket (*Diplotaxis erucoides*).

TERRITORY

Calcareous and warm areas of Catalonia and east and south Iberian Peninsula.

PRODUCTION TIME

Early spring.

ALLERGENS

It does not contain allergens.

GLUTEN

It does not contain gluten.

PROCESS

Warming to at the most 45° C.

PRESERVATION

Keep at room temperature in a cool and dry place.

BEST BY DATE

Two years, without exceeding 40 mg/kg HMF.

CONSUMER

Sybarite clients that value luxury gourmet products, products you can taste in high standard hotels and restaurants, and also in the most selective shops in the main cities from all over the world.

MARRIAGE

This honey's finesse suggests sophisticated pairings: fresh fruits and fruit salads, codfish, lamb recipes and strong scented infusions.

PRESENTATION

Jars 440 g, 170 g and 40 g. Packs with 1 jar and 4 assorted jars.

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