

ORANGE HONEY  
WITH BLACK TRUFFLE

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Intense reminder  
of the forest



artMuria

Mediterranean  
Flavours  
1810

# ORANGE HONEY WITH BLACK TRUFFLE

## SENSORIAL CHARACTERISTICS

**VISUAL APPEARANCE**  
Very clear amber colour,  
maximum 45 mm Pfund.

**AROMA**  
Floral aroma, with a  
characteristic citric  
component of methyl  
anthranilate, reminding  
us of orange blossom,  
very intense and lasting,  
even more so in retronasal  
olfaction.

**FLAVOUR**  
Dominate sweet taste,  
but with a clear very  
noticeable and lasting  
sour component.

**CRYSTALLIZATION**  
Slow crystallization with  
small crystals.

**INGREDIENTS**  
Our orange honey, black  
truffle and black truffle  
aroma, Tuber melanosporum.

## PHYSICAL CHEMICAL AND MICROBIOLOGICAL CHARACTERISTICS

PARAMETER	LIMIT
Colour (mm Pfund)	Maximum 45
Humidity	Maximum 18,5%
Fructose + Glucose	Minimum 60%
Sucrose	Maximum 10%
Electrical conductivity (mS/cm)	Maximum 0,40
Acidity (meq/Kg)	Maximum 50
HMF (mg/Kg = ppm)	Maximum 40
Methyl anthranilate (ppm)	Minimum 1,5
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.

### NUTRITIONAL INFORMATION FOR 100 G

ENERGETIC VALUE	322,3 Kcal / 1349,1 kJ
Carbohydrates	80,3 g
Of which sugars	64,3 g
Fat	0,0 g
Of which saturated fat	0,0 g
Protein	0,3 g
Fibre	0,0 g
Salt	0,0 g

## POLLEN SPECTRUM

Orange blossom minimum  
12%. As an exception, if  
the nectar comes from the  
orange variety Navel, which  
has sterile pollen to stop  
the presence of pips, it can  
be even less percentage  
of this pollen. Plants that  
it can be accompanied  
by: compositae  
(Asteraceae daisy family,  
Taraxacum sp. Sonchus sp.);  
leguminosae (Fabaceae);  
olive (Olea europaea); wall-  
rocket (Diplotaxis  
erucoides), Viper's bugloss  
(Echium sp.).

**TERRITORY**  
Mediterranean strip from  
Tarragona, Levante,  
Murcia and south of the  
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 combines  
well with meat sauces,  
barbecue, pasta, salads,  
cold meat and foie gras.  
This honey can tolerate  
heat.

**PRESENTATION**  
170 g Jar.

# artMuria

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