

ORANGE HONEY
WITH GOLD

Culture and distinction
in a brilliant proposal



art**M**uria

Mediterranean
Flavours
1810

ORANGE HONEY WITH GOLD

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

Dominant sweet taste,
but with a clear very
noticeable and lasting
sour component.

CRYSTALLIZATION

Slow crystallization with
small crystals.

INGREDIENTS

Our orange honey and
gold flakes (E175).

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	323 Kcal / 1352 kJ
Carbohydrates	80,5 g
Of which sugars	64,5 g
Fat	0,0 g
Of which saturated fat	0,0 g
Protein	0,3 g
Fibre	0,0 g
Salt	0,05 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 is great to
decorate drinks, sauces
and dishes.

PRESENTATION

170 g Jar.

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