

ORANGE HONEY
WITH SAFFRON

A sophisticated
and aromatic treasure



artMURIA

Mediterranean
Flavours
1810

ORANGE HONEY WITH SAFFRON

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 and
saffron made in Spain.

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	323,1 Kcal / 1352,5 kJ
Carbohydrates	80,4 g
Of which sugars	64,2 g
Fat	0,0 g
Of which saturated fat	0,0 g
Protein	0,3 g
Fibre	0,0 g
Salt	0,1 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
(Asteraceadaisy 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 warm milk, teas, fresh
cheese, anchovies, pickles,
chutneys, rice, pasta, meat
stews, potatoes, sweets
and ice creams.

PRESENTATION
170 g Jar.

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