

ORANGE HONEY
WITH BLACK TRUFFLE

Intense reminder
of the forest



artMuria

Mediterranean
Flavours
1810

ORANGE HONEY WITH BLACK TRUFFLE

SENSORIAL CHARACTERISTICS

VISUAL APPEARANCE

Very clear amber colour,
≤ 45 mm Pfund, with
slices of truffle.

AROMA

Floral aroma, with
characteristic truffle
components, earthy, like
rain, red forest fruits, nuts
and yeast that increase
slightly in retronasal
olfaction when warmed
in the mouth.

FLAVOUR

Dominant sweet taste
with a tart component.

VISCOSITY

Dense like other honeys.

INGREDIENTS

Our orange honey, black
truffle and black truffle
aroma, Tuber
melanoporum.

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
Metyhl 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
(Asteraceadaisy family,
Taraxacum sp. Sonchus sp.);
leguminosas (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.

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