

FOREST

HONEY

The noble
and inviting depths



artMURIA

Mediterranean
Flavours
1810

FOREST HONEY

SENSORIAL CHARACTERISTICS

**VISUAL
APPEARANCE**
Very dark amber colour,
minimum 90 mm Pfund.

AROMA
Floral aroma with a clear
toasted malt aroma,
intense and lasting.

FLAVOUR
Sweet taste with a
clear salty component;
increasement of the
intensity and lastingness
of the malt aroma in retro
nasal olfaction.

CRYSTALLIZATION
Thick liquid, very slow
crystallization or it does
not crystallize.

PHYSICAL CHEMICAL AND MICROBIOLOGICAL CHARACTERISTICS

PARAMETER	LIMIT
Colour (mm Pfund)	Minimum 90
Humidity	Maximum 18%
Fructose + Glucose	Minimum 45%
Sucrose	Maximum 5%
Electrical conductivity (mS/cm)	Minimum 0,7
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

Cistus (Cistaceae)
leguminosae (Fabaceae),
and frequently heathers
(Erica sp), bramble (Rubus
spp). Absence of cultivated
plants. In damp areas
(north) presence of HDE
(honeydew elements); in
dry areas these HDE
disappear.

TERRITORY
Mountain area of the
Pre - Pyrenees and
mountain range from all
over the Iberian Peninsula.

PRODUCTION TIME
End of summer - autumn.

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 honeys sweet flavour
is balanced by persistent
salty components, and
these attributes grant a
sublime pairing with fried
vegetables, tempuras,
spicy roasts, strong
cheeses and plain or
toasted bread with oil.

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