

ORANGE HONEY  
**WITH GOLD**

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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,  
≤ 45 mm Pfund, with gold  
flakes in suspension.

**AROMA**  
Floral aroma, with a citric  
component 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 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  
(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 is great to  
decorate drinks, sauces  
and dishes.

**PRESENTATION**  
170 g Jar.

# artMuria

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