

# HIGH MOUNTAIN HONEY

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The sweet delicate essence  
of the peaks



artMuria

Mediterranean  
Flavours  
1810

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## SENSORIAL CHARACTERISTICS

### VISUAL

#### APPEARANCE

Amber to dark amber colour, minimum 80 mm Pfund. Sometimes with red tonalities.

### AROMA

Floral aroma, Sometimes with fruity and humus notes.

### FLAVOUR

Predominant sweet taste, frequently with salty and sour notes.

### CRYSTALLIZATION

Thick liquid or pasty solid.

## PHYSICAL CHEMICAL AND MICROBIOLOGICAL CHARACTERISTICS

PARAMETER	LIMIT
Colour (mm Pfund)	Minimum 80
Humidity	Maximum 18%
Fructose + Glucose	Minimum 60%
Sucrose	Maximum 5%
Electrical conductivity (mS/cm)	Maximum 0,8
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

Leguminosae (Fabaceae); cistaceae, cistus (Cistaceae); ericaceae (heathers, Erica spp); compositae (Asteraceae like thistles...); labiatae (Lamiaceae); bramble (Rubus spp).

## TERRITORY

High mountain range of Catalonia and Iberian Peninsula.

## PRODUCTION TIME

Summer.

## 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

Amber colour with red tonalities, herbaceous aromas and acid hints in the mouth, this honey is ideal with cold dressings, pasta, mushrooms and mountain made cheeses.

## PRESENTATION

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

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SAT LIMITADA APÍCOLA EL PERELLÓ

Avinguda Catalunya, 23

43519 El Perelló

Tarragona, Spain

Telephone +34 977 490 034

info@artmuria.com

www.artmuria.com