

# HONEY COMB

Nature's  
luxury



artMurgia  
Mediterranean  
Flavours  
i810

# HONEY COMB

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## SENSORIAL CHARACTERISTICS

**VISUAL APPEARANCE**  
Light amber to dark  
amber colour.

**AROMA**  
Floral aroma intense  
and persistent.

**FLAVOUR**  
Predominant sweet  
flavour sometimes a  
little sour or salty.

**PRODUCT**  
Liquid honey in comb  
closed with beeswax  
by the bees.

## PHYSICAL CHEMICAL AND MICROBIOLOGICAL CHARACTERISTICS

PARAMETER	LIMIT
Reducing sugars	Minimum 60%
Humidity	Maximum 20%
Sucrose	Maximum 5%
Water insoluble content	Maximum 0,1%
Acidity (meq/Kg)	Maximum 50
Ph	3,3 - 4,6
HMF (mg/Kg = ppm)	Maximum 40
Electrical conductivity (S/cm)	Maximum $6 \cdot 10^{-4}$
Diastase (Schade Units)	Min. 8 or Min. 3 if HMF is less than 15 ppm.
MICROBIOLOGY	
Listeria Monocytogenes:	Maximum 100 ufc/g.
Salmonella-Shigella:	Ausencia/ 25g.
Mold and yeast:	Maximum $10^3$ ufc/g.

## PACKING AND STORING

Each unit is presented  
wrapped in a protective  
plastic and every 6 units  
in a cardboard box.  
Exterior dimensions  
approximately  
21x15cm. Width  
approximately 4,5cm  
and 400g net weight  
approximately as it is a  
natural product it can  
vary in dimesions and  
weight.

**TERRITORY**  
From the European Union.

**PRODUCTION TIME**  
Spring.

**ALLERGENS**  
It does not contain  
allergens.

**GLUTEN**  
It does not contain  
gluten.

**PROCESS**  
The comb is extracted from  
the hive and packaged.

**PRESERVATION**  
Keep at room  
temperature in a cool  
dry place.

**BEST BY DATE**  
Two years without  
exceeding 40mg/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  
from all over the world.

**MARRIAGE**  
The purity and  
sweetness of this  
delicacy, among with its  
exquisite aroma,  
combines with all kind  
of dishes, mainly with  
fresh desserts and  
pastries.

**PRESENTATION**  
400g box.