ORANGE HONEY

The vibrant grace of the white flowers





ORANGE

SENSORIAL CHARACTERISTICS

VISUAL APPEARANCE Very clear amber colour, maximum 45 mm Pfund.

AROMA

Floral aroma, with a characteristic citric component of metyhl anthranilate, reminding us of orange blossom, very intense and lasting, even more so in retronasal olfaction.

FLAVOUR

Dominate sweet taste, but with a clear very noticeable and lasting sour component.

CRYSTALLIZATION Slow crystallization with small crystals.

PHYSICAL CHEMICAL AND MICROBIOLOGICAL CHARACTERISTICS

LIMIT
Maximum 45
Maximum 18,5%
Minimum 60%
Maximum 10%
Maximum 0,40
Maximum 50
Maximum 40
Minimum 1,5
Min. 8 or Min. 3 if HMF
is less than 15 ppm.
Maximum 10000 ufc/g.
Absence/g.
Absence/g.
Absence/30 g.
Maximum 300 ufc/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 (Asteraceaedaisy family, Taraxacum sp. Sonchus sp.): leguminosas (Fabaceae); olive (Olea europaea); wallrocket (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

Sweet and juicy, this honey reaches a great harmony with duck recipes, fresh cheeses, mild ice creams, fried and baked sweets and with low intensity infusions.

PRESENTATION

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



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