

ORANGE HONEY
WITH SAFFRON

A sophisticated
and aromatic treasure



artMuria

Mediterranean
Flavours
1810

ORANGE HONEY WITH SAFFRON

SENSORIAL CHARACTERISTICS

VISUAL APPEARANCE
Saffron colour, yellow, redy, orangey, with particulates of saffron in suspension.

AROMA
Floral aroma, with a characteristic component of saffron that increase slightly in retronasal olfaction when warmed in the mouth.

FLAVOUR
Dominant sweet taste with a tart component and slightly sour due to the saffron.

VISCOSITY
Dense like other honeys.

INGREDIENTS
Our orange honey and saffron made in Spain.

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
Metyhl 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	0,1 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.); leguminosas (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 combines well with warm milk, teas, fresh cheese, anchovies, pickles, chutneys, rice, pasta, meat stews, potatoes, sweets and ice creams.

PRESENTATION
170 g Jar.

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