

# Raw rosemary (Rosmarinus officinalis)



## SENSORIAL CHARACTERISTICS:

Visual appearance (colour)	White to light amber, maximum 35 mm Pfund
Aroma	Characteristic floral bouquet aroma, with slight camphorated notes, soft and delicate.
Taste – Flavour	Predominant sweet taste, sometimes a little sour.
Touch (crystallization)	Tendency to crystallize quickly, with small crystals it is accompanied with almond and big crystals if it is accompanied by wall-rocket.

## POLLEN SPECTRUM:

Rosemary (*Rosmarinus officinalis*): minimum 12%

Frequently accompanied by thyme (*Thymus* sp.); almond (*Prunus dulcis*); viper's bugloss (*Echium* sp.); compositae (like marigold, *Calendula vulgaris*); leguminosae (*Fabaceae*); white wall-rocket (*Diplotaxis erucoides*).



## PHYSICAL CHEMICAL AND MICROBIOLOGICAL CHARACTERISTICS

Parameter:	Limit:
Colour (mm Pfund)	Maximum 35
Humidity	Maximum 18,5%
Fructose + Glucose	Minimum 60%
Sacarose In years of quick blossom the initial % of sacrose can be higher, but it gets back to normal after a couple of months.	Maximum 5%
Electrical conductivity (mS/cm)	Maximum 0,34
Acidity (meq/Kg)	Maximum 50
HMF (mg/Kg = ppm)	Maximum 40
Diastase (Schade units)	Min.8 or Min.3 if HMF is than 15 ppm
Microbiology:	
Mesophilic aerobes (31 °C):	Maximum 10000 ufc/g.
Total enterobacteriaceae:	Absence/g.
E. coli:	Absence/g.
Salmonella-Shigella:	Absence/30g.
Mold and yeast:	Maximum 300 ufc /g.

## PRODUCT IDENTIFICATION:

This product is identified with a front and back label, with the batch number and sell by date printed on the lid of the jar. In exception of the 250 g and 50 g jars that are identified with one label which wraps itself around the jar; batch number and sell by date are printed on the lid of the jar.

SIZES:  
1 Kg, 500 g, 250 g.

Also available in other sizes.



PRODUCTION AREA: Calcareous and warm areas of Catalonia and east and south Iberian Peninsula.

PRODUCTION TIME: Early spring.

ALLERGEN: It does not contain allergens.

GLUTEN: It does not contain gluten.

TECHNOLOGICAL TREATMENTS: Bottled at room temperature.

PRESERVATION CONDITIONS: Keep at room temperature in a cool and dry place

LIFESPAN OF THE PRODUCT: Two years, without exceeding 40 mg/kg HMF.

DESTINATION: General public. For infants of 1 – 2 years old only under a paediatrician's observation.

HOW TO USE: On its own or dissolved in cold or hot drinks, and as an ingredient in any type of sauces, cooking recipes, cosmetic recipes and dietary complement food preparations for the health of people or animals.

COOKING USE: This product combines well with salad dressings, specially green leaves, with mild dairy products: fesh cheese, yoghurt, teas and fruit salad, cod, fried food and lamb plates.

# Muria