

Chestnut (Castanea sativa)



SENSORIAL CHARACTERISTICS:

Visual appearance (colour)	Ambar to dark ambar, minimum 70 mm Pfund. Brown grey tones on the top area of the jar.
Aroma	Floral aroma, with a clear and strong woody component, like dry wood..
Taste – flavour	Sweet taste with salty notes, frequently, is it has heathers, bitter taste, and sour if it is accompanied by bramble .
Touch (crystallization)	Little tendency to crystallization, except if it is accompanied by leguminosae.

POLLEN SPECTRUM:

Chestnut (*Castanea sativa*), minimum 75%

Plants that it can be accompanied by: Heathers (*Erica* sp), leguminosae (*Fabaceae*), cistus (*Cistaceae*, except in the north of the peninsula).



Castanea sativa pollen

PHYSICAL CHEMICAL AND MICROBIOLOGICAL CHARACTERICS

Parameter:	Limit:
Colour (mm Pfund)	Minimum 70
Humidity	Maximum 18%
Fructose + Glucose	Minimum 60%
Sacarose	Maximum 5%
Electrical conductivity (mS/cm)	Minimum 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 °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 250g and 50g jars which 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: Chestnut forests in the mountain range of north Catalonia, and north west of the peninsula and Andalusia.

PRODUCTION TIME: Summer

ALLERGENS: It does not contain allergens.

GLUTEN: It does not contain gluten.

TECHNOLOGICAL TREATMENTS: Warming to at most 45°C.

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 legume, cold salads, humus... rabbit meat plates.

Muria