

Eucalyptus

(Eucalyptus camaldulensis, E.globulus)



SENSORIAL CHARACTERISTICS:

| | |
|----------------------------|---|
| Visual appearance (colour) | Light amber to amber, 40 – 80 mm Pfund. Slight green tones, mostly in the top part of the jar. |
| Aroma | Wet wood aroma, intense, very lasting, the increases in retronasal olfaction. |
| Taste – flavour | Predominant sweet taste, with sour notes, and, sometimes, salty. |
| Touch (crystallization) | Little tendency to crystallize, when it does it's a small crystal. |

POLLEN SPECTRUM:

Eucalyptus (Eucalyptus camaldulensis, E. globulus): minimum 75%
Plants that it can be accompanied by: topped lavender (Lavandula stoechas); viper; bugloss (Echium sp.), sunflower (Helianthus annuus); broom (Retama sphaerocarpa); other leguminosae (Fabaceae).



PHYSICAL CHEMICAL AND MICROBIOLOGICAL CHARACTERICS

| Parameter: | Limit: |
|---------------------------------|---|
| Colour (mm Pfund) | 40 - 80 |
| Humidity | Maximum 17,8% |
| Fructose + Glucose | Minimum 60% |
| Sacarose | Maximum 10% |
| Electrical conductivity (mS/cm) | Maximum 0,45 |
| 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: Girona and south west (Andalusía, Extremadura) and north west (Galicia, Basque Country) of the Iberian Peninsula.

PRODUCTION TIME: Summer. In the north and Huelva in early spring the years that winter is mild.

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 paediatricians 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 combines well with teas, dark breads, and blue fish plates or pickled fish.

Muria