

Heather (Erica sp.)



SENSORIAL CHARACTERISTICS:

Visual appearance (colour)	Dark amber colour, 49 – 114 mm Pfund Frequently with red tonality.
Aroma	Floral aroma with an intense and persistent characteristic component like autumn leaves, humus, wild mushrooms.
Taste – Flavour	Sweet taste with characteristic sour and salty notes, and, frequently acid taste.
Touch (crystallization)	Thick liquid, or pasty solid.

POLLEN SPECTRUM:

Heathers (Erica sp.) minimum 35%.

Plants that it can be accompanied by: Leguminosae (Fabaceae), cistus (Cistaceae), bramble (Rubus sp.).



Erica sp. pollen

PHYSICAL CHEMICAL AND MICROBIOLOGICAL CHARACTERISTICS

Parameter:	Limit:
Colour (mm Pfund)	49 – 114
Humidity	Maximum 18,5%
Fructose + Glucose	Minimum 60%
Sacarose	Maximum 5%
Electrical conductivity (mS/cm)	0,6 - 0,9
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 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: Highland siliceous heathlands and north mountain ranges, and in all the Iberian Peninsula, also in the east and north of Catalonia.

PRODUCTION TIME: Late summer.

ALLERGENS: It does not contain allergens.

GLUTEN: It does not contain allergens.

TECHNOLOGICAL TREATMENTS: Warming to at most 45° C.

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

LIFESPAN OF PRODUCT: Two years, and 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 bread and oil, pork meat and chutneys.

Muria