

Lavender

(Lavandula angustigolia, L.latifolia,L.spica,L.vera and hybrids)



SENSORIAL CHARACTERISTICS:

| | |
|----------------------------|--|
| Visual appearance (colour) | Ambar to light ambar or very light, 30 – 84 mm Pfund |
| Aroma | Charcteristic lavender aroma, very intense and very lasting, that increases in retronasal olfaction. |
| Taste – flavour | Predominant sweet taste, with sour notes. |
| Touch (crystallization) | Slow crystallazation with small crystalls. |

POLLEN SPECTRUM:

Lavenders (Lavandula sp. menos L. stoechas), minimum 12%.
In less percentage if it proceeds from cultivated lavenders, and are sterile pollen hybrids.
Plants that it can be accompanied by: savory (Satureja montana); topped lavender (Lavandula stoechas); viper's bugloss (Echium sp), sunflower (Helianthus annuus); broom (Lygos sphaerocarpa); compositae (Asteraceae), thistle; cistus (Cistaceae), and leguminosae (Fabaceae).



Lavandula sp pollen

PHYSICAL CHEMICAL AND MICROBIOLOGICAL CHARACTERICS

| Parameter: | Limit: |
|---------------------------------|---|
| Colour (mm Pfund) | 30 - 84 |
| Humidity | Maximum 18% |
| Fructose + Glucose | Minimum 60% |
| Sacarose | Maximum 15% |
| Electrical conductivity (mS/cm) | Maximum 0,35 generalmente |
| 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: In some of the dry garrigue areas of Lerida and in the mountain range of central Spain.

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 peadiatricians 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 teas, shellfish, anchovies, and white bread.

Muria