

# Raw Orange (Citrus sp.)



## SENSORIAL CHARACTERISTICS:

Visual appearance (colour)	Very clear amber, maximum 45 mm Pfund.
Aroma	Floral aroma, with a characteristic citric component of methyl anthranilate, reminding us of orange blossom, very intense and lasting, even more so in retronasal olfaction.
Taste – flavour	Dominant sweet taste, but with a clear very noticeable and lasting sour component.
Touch (crystallization)	Slow crystallization with small crystals.

## POLLEN SPECTRUM:

Orange blossom minimum 12%

As an exception, if the nectar comes from the orange variety Navel, which has sterile pollen to stop the presence of pips, it can be even less percentage of this pollen.

Plants that it can be accompanied by: compositae (Asteraceae daisy family, Taraxacum sp. Sonchus sp.); leguminosae (Fabaceae); olive (Olea europaea); wall-rocket (Diplotaxis erucoides), Viper's bugloss (Echium sp.).



Citrus sp pollen

## PHYSICAL CHEMICAL AND MICROBIOLOGICAL CHARACTERISTICS

Parameter	Limit:
Colour (mm Pfund)	Maximum 45
Humidity	Maximum 18,5%
Fructose + Glucose	Minimum 60%
Sacarose	Maximum 10%
Electrical conductivity (mS/cm)	Maximum 0,40
Acidity(meq/Kg)	Maximum 50
HMF (mg/Kg = ppm)	Maximum 40
Methyl anthranilate (ppm)	Minimum 1,5
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



LIFESPAN OF THE 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 warm milk, teas, fresh cheese, canned anchovies, duck meat stews or recipes and mild ice creams.

## PRODUCTION AREA:

Mediterranean strip from Tarragona, Levante, Murcia and south of the Iberian Peninsula.

PRODUCTION TIME: Early spring.

ALLERGENS: 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.

# Muria