

Thousand Flowers



SENSORIAL CHARACTERISTICS:

Visual appearance (colour)	Ambar, from light to dark, 34 – 85 mm Pfund
Aroma	Floral aroma, intense and lasting.
Taste – flavour	Perdominant sweet taste, sometimes sour or salty notes.
Touch (crystallization)	Variable, from slow to quick, in small or big crystals.

POLLEN SPECTRUM:

Presence of typical Iberian Peninsula blossoms: leguminosae (Fabaceae), and, in variable quantities, but not in all areas, cistus (Cistaceae), compositae (Asteraceae), crucifers (Brassicaceae), heathers (Ericaceae), beech (Fagaceae), labiatae (Lamiaceae), rose (Rosaceae). Absence of blossom non typical of the Iberian Peninsula.



Asteraceae, Fabaceae and other pollens

PHYSICAL CHEMICAL AND MICROBIOLOGICAL CHARACTERICS

Parameter:	Limit:
Colour (mm Pfund)	34 - 85
Humidity	Maximum 18,5%
Fructose + Glucose	Minimum 60%
Sacarose	Maximum 5%
Electrical conductivity (mS/cm)	Maximum 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: All over the Iberian Peninsula

PRODUCTION TIME: From begining of spring until end of autumn.

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 dairy, fruit, bread and in baking instead of sugar, in salad dressings and sauces for meat and fish.

Muria