

	<b>PRODUCT TECHNICAL SCHEDULE</b>	Sigla documento: <b>STP-034</b>
		Revisione: 5
		Data: 05/03/2018
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		Filename: STP-034 rev5 Miele del Bosco BIO inglese
STP: <b>MIELBIO ORGANIC FOREST HONEY</b>		

**PRODUCT:** *polyfloral organic forest honey*

**INGREDIENT**

Italian Organic forest honey

Does not consist of, nor contains, genetically modified organisms (GMOs) and are not produced from GMOs.

Does not contain allergens.

**ORGANOLEPTIC CHARACTERISTICS**

- Status: liquid or with a late crystallization
- Colour: dark amber to black
- Flavour: strong, intense, vegetable and fruity
- Taste: strong and persistent, slightly sweet

**CHEMICAL, PHYSICAL AND RHEOLOGICAL CHARACTERISTICS**


➤ Colour mm pfund	80-120
➤ Brix degree	> 80.0°
➤ moisture %	< 19.0
➤ HMF mg/Kg	< 30.0
➤ Diastase	>8.0
➤ pH	4.3 – 5.9
➤ Acidity meq/Kg	< 50
➤ Electric conductivity μS/cm	> 800

**RESIDUES:**

Antibiotics: Tetracycline Not Detectable < 10 ppb  
Tylosine Not Detectable < 5 ppb  
Streptomycine Not Detectable < 5ppb

Sulphonamides: Not Detectable < 10 ppb

**In accordance to the Council Regulation (EC) n° 834/2007 for pesticide residues on organic production.**

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**Nutritional information**

Nutritional information (mean values)				
Typical values per	100g		10g	
Energy	1370	kJ	137	kJ
	322	kcal	32	kcal
Total Fat	0	g	0	g
Total Carbohydrates of which sugars	80	g	8	g
	78	g	7.8	g
Protein	0	g	0	g
Salt	0	g	0	g

**EXPIRING TIME: 36 months from the date of production**

**LOT CODIFICATION: L. 2 = n° line of production**  
**xxx = n° of day of the Julian calendar**  
**yy = year**  
**zz = n° of batch**

**CERTIFICATIONS:**

ORGANIC CERTIFICATION	Release by Bioagricert S.r.l. code IT BIO 007 Reg. EC 834/2007 operator n° A99G
KOSHER CERTIFICATION	Star-K-Kosher Certification – Baltimore (Usa)

**WARNING: Keep in a dry warehouse at temperature below 25°**

**Rigoni di Asiago**  
**Quality Manager**  
**Marina Panozzo**