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|  | PRODUCT TECHNICAL SCHEDULE | Sigla documento: STP-076 |
| | | Revisione: 0 |
| | | Data: 15/11/2019 |
| | | Pagina 1 di 2 |
| | | Filename: STP-076 rev0 Miele delle Alpi BIO inglese |
| Titolo della STP: MIELBIO Alps Honey | | |

PRODUCT: *polyfloral organic Alps honey*

INGREDIENT

Italian Organic Alps flowers Honey

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

Does not contain allergens

ORGANOLEPTIC CHARACTERISTICS

- Status: creamy
- Colour: light amber to amber
- Flavour: delicate, warm and spicy, variable depending on botanical varieties
- Taste: fresh and persistent, variable depending on botanical varieties

CHEMICAL, PHYSICAL AND RHEOLOGICAL CHARACTERISTICS


| | |
|-------------------|-----------|
| ➤ Colour mm pfund | 40 – 80 |
| ➤ Brix degree | > 80.0° |
| ➤ moisture % | < 19.0 |
| ➤ HMF mg/Kg | < 30.0 |
| ➤ Diastase | >8.0 |
| ➤ pH | 4.0 – 5.5 |
| ➤ Acidity meq/Kg | < 25.0 |

RESIDUES:

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

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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| | | Pagina 2 di 2 |
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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 |
| Of which saturates | 0 | g | 0 | g |
| Total Carbohydrates | 80 | g | 8 | g |
| of which sugars | 80 | g | 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