



45<sub>g</sub>

350<sub>g</sub>

450<sub>g</sub>

800<sub>g</sub>

The unique flavour and fine quality of **LAPUELA** honey is the result of joining tradition with an exceptional environment. We have inherited from our elders a passion for beekeeping and respect for Nature, which has led us to choose the organic production system. The acidic soil of our mountains, their rich and varied flora and a favorable climate provide exceptional conditions to obtain extraordinary honey.

## FORESTHONEY

Organic honey produced by bees from nectar collected from chesnut, heather and bramble flowers.

## ORGANOLEPTIC CHARACTERISTICS

**Colour:** Amber - dark amber.

**Aroma:** Floral, intense and persistent aroma, with a clear woody component.

**Taste:** Sweet taste with salt notes and hint of bitterness.

## POLLEN SPECTRUM

*Castanea sativa*

*Erica spp*

*Rubus spp*

## PRODUCTION AREA

High mountain forests of Asturias (North of Spain)

**HARVEST SEASON:** Late Summer

## PACKAGING

GLASS JAR:

45 g | 450 g | 800 g |

PET SQUEEZE BOTTLE:

350 g

## MIEL LAPUELA

CTRA. ALL-1 KM1. 33880

POLA DE ALLANDE ASTURIAS

ESPAÑA

TEL.: +34 985 807 350

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info@lapuela.es





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**HARVEST SEASON:** Late Summer

## COMPOSITION

Conductivity: >0,9 mS/cm  
pH: 4,10  
Free acidity: <35 meq/Kg  
HMF: <5mg/Kg  
Moisture: <18%  
Diastase activity: +/-20 U Ghote  
Fructose: +/-40%  
Glucose: +/-28%  
Sucrose: 0,50%  
Maltose: 1,60%

## NUTRITIONAL VALUE

100 g  
**ENERGY VALUE:** 319 Kcal  
**PROTEINS:** 0,26 g  
**CARBOHYDRATES:** 79,60 g  
**FATS:** 0,01 g

## PACKAGING

**EAN:** 8437011085269  
**CONTAINER:** Glass jar  
**NET WEIGHT:** 45 g  
**GROSS WEIGHT:** 115 g  
**UNITS PER BOX:** 40  
**BOX WEIGHT:** 4,720 Kg  
**GTIN-14:** 48437011085267

## STORAGE CONDITIONS

Keep in a cool and dry place.  
This is a natural product and may crystallize. If this happens, heat not to exceed 37°C, so all its properties will be preserved.

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## COMPOSITION

Conductivity: >0,9 mS/cm  
pH: 4,10  
Free acidity: <35 meq/Kg  
HMF: <5mg/Kg  
Moisture: <18%  
Diastase activity: +/-20 U Ghote  
Fructose: +/-40%  
Glucose: +/-28%  
Sucrose: 0,50%  
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## NUTRITIONAL VALUE

100 g  
**ENERGY VALUE:** 319 Kcal  
**PROTEINS:** 0,26 g  
**CARBOHYDRATES:** 79,60 g  
**FATS:** 0,01 g

## PACKAGING

**EAN:** 8437011085238  
**CONTAINER:** PET Squeeze bottle  
**NET WEIGHT:** 350 g  
**GROSS WEIGHT:** 400 g  
**UNITS PER BOX:** 12  
**BOX WEIGHT:** 4,920 Kg  
**GTIN-14:** 58437011085233

## STORAGE CONDITIONS

Keep in a cool and dry place.

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**HARVEST SEASON:** Late Summer

## COMPOSITION

Conductivity: >0,9 mS/cm  
pH: 4,10  
Free acidity: <35 meq/Kg  
HMF: <5mg/Kg  
Moisture: <18%  
Diastase activity: +/-20 U Ghote  
Fructose: +/-40%  
Glucose: +/-28%  
Sucrose: 0,50%  
Maltose: 1,60%

## NUTRITIONAL VALUE

100 g  
**ENERGY VALUE:** 319 Kcal  
**PROTEINS:** 0,26 g  
**CARBOHYDRATES:** 79,60 g  
**FATS:** 0,01 g

## PACKAGING

**EAN:** 8437011085276  
**CONTAINER:** Glass jar  
**NET WEIGHT:** 450 g  
**GROSS WEIGHT:** 650 g  
**UNITS PER BOX:** 12  
**BOX WEIGHT:** 8,095 Kg  
**GTIN-14:** 58437011085271

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100 g  
**ENERGY VALUE:** 319 Kcal  
**PROTEINS:** 0,26 g  
**CARBOHYDRATES:** 79,60 g  
**FATS:** 0,01 g

## PACKAGING

**EAN:** 8437011085283  
**CONTAINER:** Glass jar  
**NET WEIGHT:** 800 g  
**GROSS WEIGHT:** 1070 g  
**UNITS PER BOX:** 12  
**BOX WEIGHT:** 13,202 Kg  
**GTIN-14:** 58437011085288

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