



45_g

350_g

450_g

800_g

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.

OAK HONEY

Organic honey produced by bees from oak honey dew. Honeydew honey is a type of honey made - not from blossom nectar - but from a substance secreted by certain plants, like the oak tree.

ORGANOLEPTIC CHARACTERISTICS

Colour: Very dark amber.

Aroma: Malt aroma, very intense and persistent.

Taste: Sweet, intense and malt flavour.

POLLEN SPECTRUM

Castanea sativa

Rubus spp

Erica spp

PRODUCTION AREA

Oak forests of Asturias valleys (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 KM 1.33880

POLA DE ALLANDE ASTURIAS

ESPAÑA

TEL.: +34 985 807 350

FAX: +34 985 811 349

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: 8437011085368
CONTAINER: Glass jar
NET WEIGHT: 45 g
GROSS WEIGHT: 115 g
UNITS PER BOX: 40
BOX WEIGHT: 4,720 Kg
GTIN-14: 48437011085366

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

PACKAGING

EAN: 8437011085337
CONTAINER: PET Squeeze bottle
NET WEIGHT: 350 g
GROSS WEIGHT: 400 g
UNITS PER BOX: 12
BOX WEIGHT: 4,920 Kg
GTIN-14: 58437011085332

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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: 8437011085375
CONTAINER: Glass jar
NET WEIGHT: 450 g
GROSS WEIGHT: 650 g
UNITS PER BOX: 12
BOX WEIGHT: 8,095 Kg
GTIN-14: 58437011085370

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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: 8437011085382
CONTAINER: Glass jar
NET WEIGHT: 800 g
GROSS WEIGHT: 1070 g
UNITS PER BOX: 12
BOX WEIGHT: 13,202 Kg
GTIN-14: 58437011085387

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