

45_g350_g450_g800_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.

HEATHERHONEY

Organic honey produced by bees from nectar mainly collected from the heather blossom.

ORGANOLEPTICCHARACTERISTICS

Colour: Amber with a hint of red.

Aroma: Intense and persistent aroma.

Taste: Sweet, with a clear bitter component and a hint of salt.

POLLENSPECTRUM

Erica spp
Castanea sativa
Rubus spp

PRODUCTIONAREA

Asturian mountains (North of Spain)

HARVESTSEASON: Spring - Summer

PACKAGING

GLASS JAR:

45 g | 450 g | 800 g |

PETSQUEEZE BOTTLE:

350 g

MIEL LAPUELA

CTRA.ALL-1KM1.33880
POLADEALLANDEASTURIAS
ESPAÑA

TEL.: +34 985 807 350

FAX: +34 985 811 349

info@lapuela.es





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POLLEN SPECTRUM

Erica spp
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PRODUCTION AREA

Asturian mountains (North of Spain)

HARVEST SEASON: Spring - 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: 8437011085566
CONTAINER: Glass jar
NET WEIGHT: 45 g
GROSS WEIGHT: 115 g
UNITS PER BOX: 40
BOX WEIGHT: 4,720 Kg
GTIN-14: 48437011085564

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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ORGANIC HONEY HEATHER

MIEL DE ASTURIAS

LA PUE LA

350g



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COMPOSITION

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Free acidity: <35 meq/Kg
HMF: <5mg/Kg
Moisture: <18%
Diastase activity: +/-20 U Ghote
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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: 8437011085535
CONTAINER: PET Squeeze bottle
NET WEIGHT: 350 g
GROSS WEIGHT: 400 g
UNITS PER BOX: 12
BOX WEIGHT: 4,920 Kg
GTIN-14: 58437011085530

STORAGE CONDITIONS

Keep in a cool and dry place.

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WWW.MIELDEASTURIAS.ES



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POLLEN SPECTRUM

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PRODUCTION AREA

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COMPOSITION

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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: 8437011085573
CONTAINER: Glass jar
NET WEIGHT: 450 g
GROSS WEIGHT: 650 g
UNITS PER BOX: 12
BOX WEIGHT: 8,095 Kg
GTIN-14: 58437011085578

STORAGE CONDITIONS

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800
g**ORGANOLEPTIC CHARACTERISTICS****Colour:** Amber with a hint of red.**Aroma:** Intense and persistent aroma.**Taste:** Sweet, with a clear bitter component and a hint of salt.**POLLEN SPECTRUM**

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 Glucose: +/-28%
 Sucrose: 0,50%
 Maltose: 1,60%

VALORES NUTRICIONALES

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

PRESENTACIÓN

EAN: 8437011085580
CONTAINER: Glass jar
NET WEIGHT: 800 g
GROSS WEIGHT: 1070 g
UNITS PER BOX: 12
BOX WEIGHT: 13,202 Kg
GTIN-14: 58437011085585

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