

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.

## CHESTNUT HONEY

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

## ORGANOLEPTIC CHARACTERISTICS

**Colour:** Light amber - amber.

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

**Taste:** Sweet with salt notes.

## POLLEN SPECTRUM

*Castanea sativa*

*Rubus spp*

*Erica spp*

## PRODUCTION AREA

Chestnut forests of Asturian valleys (North of Spain)

**HARVEST SEASON:** 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

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info@lapuela.es





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*Castanea sativa*

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**HARVEST SEASON:** Summer

## PRODUCTION AREA

Chestnut forests of Asturian valleys (North of Spain)

## 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

## 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.

## PACKAGING

**EAN:** 8437011085467

**CONTAINER:** Glass jar

**NET WEIGHT:** 45 g

**GROSS WEIGHT:** 115 g

**UNITS PER BOX:** 40

**BOX WEIGHT:** 4,720 Kg

**GTIN-14:** 48437011085465

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350g

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## COMPOSITION

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

## NUTRITIONAL VALUE

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

## PACKAGING

**EAN:** 8437011085436  
**CONTAINER:** PET Squeeze bottle  
**NET WEIGHT:** 350 g  
**GROSS WEIGHT:** 400 g  
**UNITS PER BOX:** 12  
**BOX WEIGHT:** 4,920 Kg  
**GTIN-14:** 58437011085431

## STORAGE CONDITIONS

Keep in a cool and dry place.

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# ORGANIC HONEY CHESTNUT

MIEL DE ASTURIAS

# LA PUE LA



450  
g

## ORGANOLEPTIC CHARACTERISTICS

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*Erica spp*

**HARVEST SEASON:** Summer

## PRODUCTION AREA

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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%  
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:** 8437011085474  
**CONTAINER:** Glass jar  
**NET WEIGHT:** 450 g  
**GROSS WEIGHT:** 650 g  
**UNITS PER BOX:** 12  
**BOX WEIGHT:** 8,095 Kg  
**GTIN-14:** 58437011085479

## STORAGE CONDITIONS

Keep in a cool and dry place.  
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so all its properties will be preserved.

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## ORGANOLEPTIC CHARACTERISTICS

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pH: 4,10

Free acidity: <35 meq/Kg

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**PROTEINS:** 0,26 g

**CARBOHYDRATES:** 79,60 g

**FATS:** 0,01 g

## STORAGE CONDITIONS

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## PACKAGING

**EAN:** 8437011085481

**CONTAINER:** Glass jar

**NET WEIGHT:** 800 g

**GROSS WEIGHT:** 1070 g

**UNITS PER BOX:** 12

**BOX WEIGHT:** 13,202 Kg

**GTIN-14:** 58437011085486

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