



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

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

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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