



**FRANTOIO GHIGLIONE & C. SAS**  
**Via Ciancergo,25 18020 Dolcedo -Imperia-**

| TECHNICAL SHEET                                              |         |                                                                                                                                                             |         |
|--------------------------------------------------------------|---------|-------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| SALE DENOMINATION                                            |         | MONOFLORA CHESNUT HONEY                                                                                                                                     |         |
| MELISSOPALINOLOGICAL CHARACTERISTICS                         |         |                                                                                                                                                             |         |
| Percentage of <i>Castanea</i> pollen                         |         | More than 90%                                                                                                                                               |         |
| Absolute number of pollen grains in 10 g of honey (PK / 10g) |         | Average = 279,900<br>Standard deviation = 164,400                                                                                                           |         |
| Representative class                                         |         | III-IV (PK / 10 g; above 100,000)                                                                                                                           |         |
|                                                              |         |                                                                                                                                                             |         |
| ORGANOLEPTIC ASPECTS                                         |         |                                                                                                                                                             |         |
| Visual exam                                                  |         |                                                                                                                                                             |         |
| Physical state                                               |         | Liquid with very slow crystallization, not always regular.                                                                                                  |         |
| Color                                                        |         | More or less dark amber, with reddish / greenish hues in liquid honey; brown when crystallized.                                                             |         |
|                                                              |         | Olfactory exam                                                                                                                                              |         |
| Odor intensity                                               |         | Quite intense                                                                                                                                               |         |
| Smell description                                            |         | Very distinctive; aromatic, pungent, acrid, green, vegetable / herbaceous, wood, tannin, phenolic, bitter, boiled chickpeas, wet cardboard, Marseille soap. |         |
|                                                              |         | Test exam                                                                                                                                                   |         |
| Taste                                                        |         | Not very sweet; normally acidic; decidedly or very bitter; tannic, astringent.                                                                              |         |
| Aroma intensity                                              |         | Quite intense                                                                                                                                               |         |
| Aroma description                                            |         | Very characteristic, similar to the smell.                                                                                                                  |         |
| Persistence                                                  |         | Very persistent especially in the bitter component.                                                                                                         |         |
|                                                              |         | CHEMICAL-PHYSICAL PROPERTIES                                                                                                                                |         |
|                                                              |         | Average                                                                                                                                                     | Dev,st. |
| Water                                                        | g/100g  | 17,5                                                                                                                                                        | 0,9     |
| HMF                                                          | mg/Kg   | 1,7                                                                                                                                                         | 1,7     |
| Diastasis                                                    | ND      | 24,5                                                                                                                                                        | 5,2     |
| Invertasi                                                    | NI      | 21,6                                                                                                                                                        | 4,0     |
| Proline                                                      | mg/100g | 59,0                                                                                                                                                        | 15,0    |

|                        |          |        |      |
|------------------------|----------|--------|------|
| Electric conducibility | MS cm-1  | 1,40   | 0,24 |
| Specific rotation      | ((@) d20 | - 16,4 | 3,4  |
| Color                  | Mm Pfund | 89,1   | 16,9 |
| Color C.I.E.           | L*       | 69,4   | 7,1  |
|                        | a*       | 12,3   | 1,6  |
|                        | B*       | 67,7   | 6,20 |
| PH                     |          | 5,3    | 0,5  |
| Free acidity           | meq/kg.  | 13,4   | 3,3  |
| Lactones               | meq/kg.  | 1,7    | 1,1  |
| Total acidity          | meq/kg.  | 15,5   | 4,0  |
| Fructose               | g/100 g  | 41,9   | 2,0  |
| Glucose                | g/100g   | 26,4   | 1,5  |
| Sucrose                | g/100g   | 0,04   | 0,06 |
| Maltose                | g/100g   | 0,8    | 0,5  |
| Isomaltose             | g/100g   | 1,9    | 0,9  |
| Fructose +Glucose      | g/100g   | 68,3   | 2,7  |
| Fructose/Glucose       |          | 1,59   | 0,11 |
| Glucose/Water          |          | 1,51   | 0,13 |

**Exemptions envisaged:** Electrical conductivity not less than 0.8 mS x cm <sup>-1</sup>.

**Physico-chemical characteristics:** High values of invertase, electrical conductivity and pH.

Medium-high values of diastase and color and medium-low values of acidity. Sugars: high values of fructose F / G; low values of glucose and G / H<sub>2</sub>O.

Among the oligosaccharides the presence of isomaltose (average 1.9 g / 100g) should be noted.