



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

TECHNICAL SHEET			
SALE DENOMINATION		MONOFLORA HEATHER HONEY	
MELISSOPALINOLOGICAL CHARACTERISTICS			
Percentage of <i>Heather</i> pollen		More than 45%; constant presence in the sediment of soluble crystalline material.	
Absolute number of pollen grains in 10 g of honey (PK / 10g)		Average = 79.600 Standard deviation = 37.800	
Representative class		II-III (PK / 10 g: from 40.000 to 150.00)	
ORGANOLEPTIC ASPECTS			
Visual exam			
Physical state		It crystallizes rapidly, often forming a soft mass of fine, easily soluble crystals if not heated or remelted. In the liquid state it is never perfectly clear.	
Color		Dark or very dark amber, with orange or red reflections in liquid honey; brown with orange hue in crystallized honey.	
		Olfactory exam	
Odor intensity		Medium intensity.	
Smell description		Very distinctive; fresh, characteristic of the flower, of caramel or cooked sugar.	
		Taste exam	
Taste		Normally sweet; acid normally or definitely; bitterness not perceptible or light.	
Aroma intensity		Medium intensity	
Aroma description		Very distinctive; of toffee, crème caramel, aromatic wood, vegetable.	
Persistence		Quite persistent.	
		CHEMICAL-PHYSICAL PROPERTIES	
		Average	Dev,st.
Water	g/100g	17,9	1,1
HMF	mg/Kg	11,5	6,2
Diastasis	ND	8,7	3,5
Invertasi	NI	4,1	2,6

Proline	mg/100g	n.d.	n.d.
Electric conductivity	MS cm-1	0,7	0,09
Specific rotation	((@) d20	- 13,9	1,6
Color	Mm Pfund	99,1	12,9
Color C.I.E.	L*	42,5	6,1
	A*	- 17,1	4,4
	B*	44,0	8,4
PH		4,0	0,1
Free acidity	meq/kg.	34,7	5,0
Lactones	meq/kg.	5,4	2,4
Total acidity	meq/kg.	40,1	5,6
Fructose	g/100 g	38,4	1,3
Glucose	g/100g	34,7	1,2
Sucrose	g/100g	0,2	0,3
Maltose	g/100g	1,0	0,4
Isomaltose	g/100g	0,3	0,2
Fructose +Glucose	g/100g	73,1	1,6
Fructose/Glucose		1,11	0,06
Glucose/Water		1,89	0,18

Exemptions envisaged: The electrical conductivity can be higher than the limit of 0.8 mS x cm⁻¹, diastase: not less than 3 units, with a HMF content lower than 15 mg / kg.

Physico-chemical characteristics: Low values of diastase and invertase, high humidity, color and acidity, medium-high electrical conductivity. Heather honey generally has a rather high HMF content.