



FRANTOIO GHIGLIONE & C. SAS
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TECHNICAL SHEET			
SALE DENOMINATION		MONOFLORA LINDEN HONEY	
MELISSOPALINOLOGICAL CHARACTERISTICS			
Percentage of <i>Tilia</i> pollen		Variable percentages, but almost always very low, also in relation to the heavy pollen from <i>Castanea</i> pollen.	
Absolute number of pollen grains in 10 g of honey (PK / 10g)		Average = 11.000 Standard deviation = 5.600	
Representative class		I-II (PK / 10 g: from 2.000 to 24.000)	
ORGANOLEPTIC ASPECTS			
Visual exam			
Physical state		Crystallization is generally delayed and with relative frequency gives rise to large and irregular crystals.	
Color		From light amber to amber, with yellow-green reflections in the purest honeys, when liquid; ivory to beige when crystallized.	
		Olfactory exam	
Odor intensity		Medium intensity.	
Smell description		Very distinctive; fresh, menthol and camphor, medicinal type; fresh walnut; of officinal herbs.	
		Taste exam	
Taste		Normally sweet; normally acidic; bitterness not perceptible or light; it may be slightly astringent.	
Aroma intensity		Medium intensity	
Aroma description		Very distinctive; fresh, menthol and camphor, medicinal type; fresh walnut; of officinal herbs.	
Persistence		Very persistent; possible presence of aftertaste due to the accompanying flora common in this type of honey (<i>ailanthus</i>).	
		CHEMICAL-PHYSICAL PROPERTIES	
		Average	Dev,st.
Water	g/100g	16,8	0,8
HMF	mg/Kg	2,4	1,6
Diastasis	ND	17,7	3,7

Invertasi	NI	12,8	4,1
Proline	mg/100g	42,0	9,0
Electric conducibility	MS cm-1	0,64	0,10
Specific rotation	((@) d20	- 11,8	2,4
Color	Mm Pfund	35,4	12,6
Color C.I.E.	L*	88,7	7,1
	A*	- 1,2	1,2
	B*	35,2	9,0
PH		4,3	0,2
Free acidity	meq/kg.	22,1	8,6
Lactones	meq/kg.	2,1	1,1
Total acidity	meq/kg.	24,2	8,8
Fructose	g/100 g	39,5	2,8
Glucose	g/100g	30,7	2,1
Sucrose	g/100g	0,1	0,1
Maltose	g/100g	1,4	0,8
Isomaltose	g/100g	1,0	0,4
Fructose +Glucose	g/100g	70,2	3,9
Fructose/Glucose		1,29	0,11
Glucose/Water		1,83	0,14

Exemptions provided: The electrical conductivity can be higher than the limit of 0.8 mS x cm⁻¹.

Physico-chemical characteristics: Among the oligosaccharides, the constant presence of genzibiose (average = 0.3 g / 100g) should be noted. For the other parameters, linden honey exhibits an average behavior and is therefore poorly characterized.