



GREEN POINT

HONEY IN POWDER

**DEHYDRATED BY PROCESS
SPRAY DRY**

DESCRIPTION

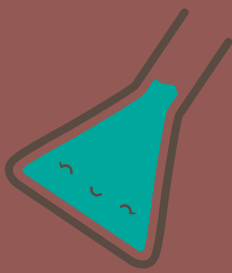
Product obtained from natural honey and excipients.
It contains 50% honey solids.

CHARACTERISTICS GENERAL

Appearance: Granular powder
White color
Flavor: typical honey
It contains 50% solid of honey

PHYSICAL-CHEMICAL PROPERTIES

Humedad: Máx 5%



NUTRITIONAL INFORMATION:

Por cada 100 gramos: Calorías cada 100gr.: 370 Kcal. (aprox.)
Hidratos de Carbono: 90-95 %
Cenizas: 1-3 %

APPLICATIONS:

In sweets, baked goods, pastry, drinks, dressings, ice cream

MICROBIOLOGICAL PARAMETERS

Viable mesophilic aerobes: < 20,000 cfu / gr.
Coliforms at 30 °C: <10 NMP / gr.
Coliforms at 45 °C: <3 NMP / gr. (Absence)
Mushrooms and Yeasts: <100 cfu / gr.
Staphylococcus aureus Coag. (+) / gr: Absence
Salmonella spp ufc / 25gr: Absence

STORAGE:

Store in original tightly closed container, in a cool, dry place.

PRESENTATION:

Kraft paper bags with 80 micron polyethylene inner bag.

PERIOD OF FITNESS:

9 months stored under the indicated conditions.

MISSION:

“WE WERE BORN WITH THE HIGH COMMITMENT TO SATISFY
AND OVERCOMING THE EXPECTATIONS OF OURS
CLIENTS, MAINTAINING THE HIGHEST VALUES IN
INNOVATION, QUALITY AND COMPETITIVE PRODUCTS.”