

MIEL DE MELIPONA - SCAPTOTRIGONA MEXICANA





MELIPON



100% MEXICANO

Elaborado por
Cazadores de Abejas

Cont. 375 ml



PRESENTATION

Harvest March to Septembre

ORIGEN AND ENDEMIC TO MEXICO

TARIC 04090000

DLUO 2 YEARS

Quantity Available

1000 Liters per year

TANK 20 L O 100 L

TECHNICAL DATA SHEET AND PARAMETERS – MELIPON'S HONEY

Specification	Details																								
Product Name	MELIPON'S HONEY																								
Variety	SCAPTOTRIGONA MEXICANA																								
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Transportation Conditions	TERRESTRE SHIPMENT																								
Organoleptic Characteristics	<p>Aspect . from light yellow, amber until orange coloured</p> <p>Flavors : Floral, citric, softwood, sweet and sour</p>																								
Packaging	20 L or 100 L																								
Optimum Temperature	NO MORE THAN 20 DEGREE CELSIUS																								
Storage and Distribution Conditions	<p>The optimum relative humidity and temperature at which allspice pepper should be kept during storage and/or transportation.</p> <p>Upon receiving the product in your warehouse, it is recommended to:</p> <p>Check product temperature</p> <p>Carry out a quality inspection. If damaged or overripe product is observed, it is advisable to remove it so it does not affect the rest of the shipment.</p>																								