

Organic baking quality honey

Dark amber, liquid organic floral honey. Honey is a product of nature. It is normal for honey to crystallize after a certain period of time, this is not a defect in quality. We guarantee the liquidity of the product for 2 months from the production date, provided it is stored above 14°C. If the honey solidifies, it can be liquefied again in a warming chamber at approximately 60°C or in a water bath.

[Zum Produkt](#)

Nährwerte

Unzubereitet pro 100 g

Calorific value kj	1332 kj
Calorific value kj	1468 kj
Calorific value kcal	318 kcal
Calorific value kcal	351 kcal
Carbohydrates	79.2 g
Carbohydrates	87.5 g
Of which sugar	75.1 g
Of which sugar	79.6 g
Protein	0.4 g
Protein	0.2 g
Salt	0.006 g
Salt	0.01 g

Allergene

Gluten-containing cereal	Nein
Chicken egg	Nein
Peanuts	Nein
Milk	Nein
Celery	Nein

Sesame seeds	Nein
Lupines	Nein
Crustaceans	Nein
Fish	Nein
Soy	Nein
Nuts	Nein
Mustard	Nein
Sulfur dioxide and sulphite	Nein
Molluscs	Nein
Cashews	Nein
Spelt	Nein
Barley	Nein
Oat	Nein
Hybrid Strains	Nein
Kamut	Nein
Macadamia	Nein
Almonds	Nein
Brazil Nuts	Nein
Pecans	Nein
Pistachios	Nein
Rye	Nein
Hazelnuts	Nein
Sesame	Nein
Walnuts	Nein