



6/5# ELA HONEY



Honey is the nectar and saccharine exudation of plants, gathered, modified and stored in the comb by honeybees. Liquid honey is honey that has been separated by filtering and is free from visible crystals.

Product Last Saved Date:24 February 2018

Nutrition Facts

648 Servings per container

Serving Size 1 Tbsp

Amount Per Serving
Calories 60

| | | % Daily Value* |
|---------------------------|------|----------------|
| Total Fat | 0 g | 0% |
| Saturated Fat | 0 g | 0% |
| Trans Fat | 0 g | |
| Cholesterol | 0 mg | 0% |
| Sodium | 0 mg | 0% |
| Total Carbohydrate | 17 g | 6% |
| Dietary Fiber | 0 g | 0% |
| Total Sugars | 16 g | |
| Includes | g | Added Sugars % |
| Protein | 0 g | |
| Vitamin D | 0 mg | 0% |
| Calcium | 0 mg | 0% |
| Iron | 0 mg | 0% |
| Potassium | 0 mg | 0% |

*The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Product Specifications:

| Man Prod Code | Dist Prod Code | GTIN | Pack | Pack Description |
|---------------|----------------|----------------|-----------|------------------|
| ELA-07-0059 | | 60081279068016 | 6 X 5 LBR | |

| Brand | Brand Owner | GPC Description |
|------------------------|-------------------|----------------------|
| Natural American Foods | GROEB FARMS, INC. | Honey (Shelf Stable) |

| Gross Weight | Net Weight | Country of Origin | Kosher | Child Nutrition |
|--------------|------------|-------------------|--------|-----------------|
| 32 LBR | 30 LBR | ARG | Yes | No |

Shipping Information

| Length | Width | Height | Volume | TlxHI | Shelf Life | Storage Temp From/To |
|-----------|----------|--------|-----------|-------|------------|----------------------|
| 14.75 INH | 9.75 INH | 9 INH | 0.749 FTQ | 12x5 | 365 None | 70 FAH / 80 FAH |

Ingredients:

Honey

Allergens(C='Contains' MC='May Contain' N='Free From' UN='Undeclared' 30='Free From Not Tested' 50='Derived From Ingredients' 60='Not Derived From Ingredients' NI='No Info Provided'):

| | | |
|----------|----------------|--------------|
| Eggs - N | Milk - N | Peanuts - N |
| Soy - N | Wheat - N | TreeNuts - N |
| Fish - N | Crustacean - N | |

Handling Suggestions:

Store in cool, clean, dry area not above 50% relative humidity and 75 Degrees Fahrenheit.

Benefits:

A dab of Honey applied to minor abrasions and burns, once the injury has been cleaned, will promote healing and prevent scarring.

Serving Suggestions:

Glazes, Baking, Sauces, Relishes, Toppings, Salad Dressings, Hot Beverages, Cereals, Waffles, Biscuits, Pancakes, Chicken, Pork or Ham

Prep & Cooking Suggestions:

Honey used in baked goods holds and contributes moisture, eliminates dryness and crumbliness and enhances the texture. The gluconic acid and tartness found in honey can be used to enhance the flavor in sauces and dressings. Honey contains a low pH (3.9); thus when blended into beverages and dairy products, honey will not disrupt the pH balance.

More Information: