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Mieli Thun

The Trentino Essence

Glossary

A serving temperature between 28 °C and 34 °C is recommended.

Crystallization

· Since honey is an oversaturated product, it becomes stable by expelling excess humidity.

· After the summer, when cooler temperatures arrive, the solution will crystallize: the less water there is and the higher glucose content, the faster crystallization occurs.

· The physical and chemical characteristics of the honey, closely related to the specific nectar of each individual botanical plant, actively influence the speed and type of crystallization.

Grain

· It is the physical structure of crystallised honey.

· It can range from coarse to fine and is an important factor in the honey's palatability.

· When the grain is very fine, the honey is creamy and fresh tasting.

Honeydew

· This substance does not come from the nectar of flowers but from the lymph of certain plants.

· Insects of the Hemiptera family process honeydew: drops of honeydew, forming on the surface of the leaves of smaller branches of plants infested by these parasites, are collected by bees and by other insects.

Polyflower and polyfloral honey

· Honeys produced from the nectar of flowers or the lymph of different species of trees.

Monofloral and single-origin honey

· Honeys produced using a nectar of flowers or the lymph of a single botanical variety.