

Natural American Foods

300221 - 6/3# ELA HONEY

Extra Light Amber is a multi-versatile Honey. Honey is a natural volume building component, it can be whipped into any airy mass especially useful



MARKETING



Nutrition Facts

390 Servings per container	
Serving Size	1 Tbsp
Amount Per Serving	
Calories	60
% Daily Value*	
Total Fat	0 g0%
Saturated Fat	0 g0%
Trans Fat	0 g
Cholesterol	0 mg0%
Sodium	0 mg0%
Total Carbohydrates	17 g6%
Dietary Fiber	0 g0%
Total Sugars	16 g
Includes Added Sugars	%

Protein	0 g
Vitamin D	0 mcg0%
Calcium	0 mg0%
Iron	0 mg0%
Potassium	0 mg0%

* 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



Code	Dist Prod Code		GTIN		Calculated Pack	
F425	300221		60081279630015		6/3 lbs	
Brand			Brand Owner		GPC Description	
Natural American Foods			Natural American Foods		Honey (Shelf Stable)	
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin		Kosher	Child Nutrition
18.75 LBR	18 LBR	No	AR, VN, US		Yes	No
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
14.3 INH	9.8 INH	6.9 INH	0.56 FTQ	12x6	365 Days	70 FAH / 80 FAH
Traceability Regulation						
Regulation Type Code		Regulatory Act	Trade Item Regulation Compliant		Regulation Restrictions and Descriptors	
N/A		N/A	N/A		N/A	

HANDLING SUGGESTIONS



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

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'

- Milk - N
- Eggs - N
- Soybean - N
- Wheat - N
- Sesame - N
- AU - N
- Corn - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N
- Mustard - N

INGREDIENTS



Honey

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PREPARATION & 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.

SERVING SUGGESTIONS

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

MORE INFORMATION

NUTRITIONAL ANALYSIS

Calories	60	Total Fat	0 g	Sodium	0 mg
Protein	0 g	Trans Fat	0 g	Calcium	0 mg
Total Carbohydrates	17 g	Saturated Fat	0 g	Iron	0 mg
Sugars	16 g	Added Sugars		Potassium	0 mg
Dietary Fiber	0 g	Polyunsaturated Fat	0 g	Zinc	0 mg
Lactose		Monounsaturated Fat	0 g	Phosphorus	0 mg
Sucrose		Cholesterol	0 mg		
Vitamin A (IU)	0 0 iu	Vitamin D	0 mcg	Thiamin	
Vitamin A (RE)	0	Vitamin E		Niacin	
Vitamin C	0 mg	Folate	0 mcg	Riboflavin	0 mg
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

NUTRITIONAL CLAIMS

FREE_FROM_GLUTEN	YES	KOSHER	YES
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