



MARKETING

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 in frozen desserts & breadstuffs.

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
F417		10044105675210				
Brand		Brand Owner		GPC Description		
MARQUIS		UNIPRO		Honey (Shelf Stable)		
Gross Weight	Net Weight	Case/Catch Weight		Country Of Origin	Kosher	Child Nutrition
32 LBR	30 LBR	No		AR, VN, US	Yes	No
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
14.75 INH	9.75 INH	9 INH	0.749 FTQ	12x5	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 Farenheit.

- ALLERGENS
- C = 'Contains' ; MC = 'May Contain' ; N = 'Free From' ; UN = 'Undeclared' ; INII = 'Intentionally nor Inherently Included' ; 50 = 'Derived from Ingredients' ; 60 = 'Not Derived From Ingredients' ; NI = 'No Info'

Milk - NI

Eggs - NI

Soybean - NI

Wheat - NI

Sesame - NI

Peanuts - NI

Tree - NI

Fish - NI

Shellfish - NI
- Nutrition Facts

Servings per container

Serving Size

Amount Per Serving

Calories

% Daily Value*

Total Fat%

Saturated Fat%

Trans Fat

Cholesterol%

Sodium%

Total Carbohydrates%

Dietary Fiber%

Total Sugars

Includes Added Sugars%

Protein

Vitamin D%

Calcium%

Iron%

Potassium%

* 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.
- INGREDIENTS
- Last Saved: 20 September 2024 | Printed: 24 August 2026

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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

