

Register number 69

APPELLATION OF ORIGIN

Honey from Đerdap

Description:

Honey from Đerdap is flower honey obtained from the flowers of the locust-tree, lime-tree and herbaceous mostly medical plants and fruit. It is extracted twice a year when at least 2/3 of the surface of the honey is covered in the honey frame (mature honey) in the conditions of stationary and modified stationary bee-keeping. The intensity of color of the flower honey from Đerdap varies from very light yellow to the color of amber with the orange tone to the dark amber color. The smell from the honey from Đerdap is of weak to medium intensity, with the expressed aromatic tones transformed into the candy smell of vanilla. The aroma of the honey of Đerdap is extremely pleasant with clearly expressed weak vanilla and candy tone of the locust-tree and the noticeable intensive smell of lime-tree and other plants. The taste is pleasant and it lasts in the mouth for longer than 3 minutes. The honey is highly viscose, extremely smooth and transparent. It crystalizes with medium small crystals.

Geographical area:

The product with the appellation of origin Honey from Đerdap is produced exclusively on the area of the Đerdap district.