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	<b>HONEY</b>	ED No: 03
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#### 1. PRODUCT NAME

HONEY

#### PRODUCT RISK

LOW

MEDIUM

HIGH

#### 2. DESCRIPTION



Honey is the natural sweet substance produced by honey bees from the nectar of plants or from secretions of living parts of plants or excretions of plant sucking insects on the living parts of plants, which the bees collect, transform by combining with specific substances of their own, deposit, dehydrate, store and leave in the honey comb to ripen and mature.

#### 3. INGREDIENTS

##### 3.1. ESSENTIAL INGREDIENTS

Pure honey

*Note: No pollen or constituent particular to honey may be removed except where this is unavoidable in the removal of foreign inorganic or organic matter.*

##### 3.2. OTHER PERMITTED INGREDIENTS

None permitted

#### 4. PROCESSING

##### Processing

- 4.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.

#### 5. MICROBIOLOGICAL CRITERIA

##### FOOD SAFETY PARAMETERS

The product shall comply with any microbiological criteria established in accordance with Codex Guideline CAC/GL: 21-1997 "Principles for the Establishment and Application of microbiological criteria for food;


The product shall be free from microorganisms in amounts which may represent a hazard to health and shall be free from any substance originating from microorganisms in amounts which may represent a hazard to health.

#### 6. CHEMICAL CRITERIA

SAFETY PARAMETERS	LIMITS
pH	3.4 - 6.1
QUALITY PARAMETERS	LIMITS
Fructose and Glucose content (sum of both)	≥ 60 g/100g
Sucrose	≤ 5 g/100g
Moisture	≤ 20 %
Water-insoluble solids content	≤ 0.1 g/100g
Hydroxymethylfurfural (HMF)	≤ 40 mg/kg
	≤ 80 mg/kg (for tropical honey apply only) .
Free Acidity	≤ 50 meq/1000g
Product is subject of DNA Authentication	

#### 7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	The colour varies from nearly colourless to dark brown.

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Odour or flavour

The flavour and aroma vary, but are derived from the plant origin. Shall not have begun to ferment or effervesce

Texture

Fluid, viscous or partly to entirely crystallised.

Foreign matter

Shall have no foreign matter.

Storage and Transportation Temperature

15°C to 25°C

## 8. CONTAMINANTS

8.1. The products covered by this Standard shall comply with the Maximum Levels of contaminants that are specified for the product in General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).

8.2. The Product shall comply with Maximum residue limits (MRLs) and risk management recommendations for residues of veterinary drugs in foods (CX/MRL 2-2021)

## 9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	330 kcal
Proteins	0.3 g
Carbohydrate	82.4 g
Fats	0.0 g

## 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic/glass container that maintains the integrity, sanitary and organoleptic qualities of the product and withstands the rigor of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects the integrity of the primary packages, and withstands the rigor of transport and handling.
Primary packaging net weight	300 g to 1 kg
Warranty at delivery location	Minimum 4 months

## 11. LABELLING

11.1. UNSTD-GEN-02 "UN Product Labelling"

## 12. OTHER REQUIREMENTS

12.1. UNSTD-GEN-03: "UN Inspection"

12.2. UNSTD-GEN-04: "UN Certification"

12.3. CODEX-STAN 12-1981, Rev 1987 and 2001, "CODEX Standard for honey"