

	<b>UN RATIONS STANDARD</b>	DATE: 30/10/2011
	<b>HONEY</b>	ED No: 01
	<b>CODE: UNSTD-COM 3113</b>	Page: 1 of 2

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

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

5. **MICROBIOLOGICAL CRITERIA**

#### FOOD SAFETY PARAMETERS

#### MAXIMUM LIMITS

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

#### MAXIMUM LIMITS

pH	3.9
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#### QUALITY PARAMETERS

#### MAXIMUM LIMITS

Fructose and Glucose content (sum of both)	≥60g/100g
Sucrose	≤5g/100g
Moisture	≤20%
Water insoluble solid content	≤0.1g/100g
<i>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.</i>	

7. **PHYSICAL CRITERIA**

	<b>UN RATIONS STANDARD</b>	DATE: 30/10/2011
	<b>HONEY</b>	ED No: 01
	<b>CODE: UNSTD-COM 3113</b>	Page: 1 of 2

#### PARAMETER

Appearance and colour	The colour varies from nearly colourless to dark brown.
Odour or flavour	The flavour and aroma vary, but are derived from the plant origin.
Texture	Fluid, viscous or partly to entirely crystallised.
Foreign matter	Shall have no foreign matter.
Storage	Shall be maintained at $\leq 30^{\circ}\text{C}$ during storage and delivery.

#### 8. CONTAMINANTS

##### QUALITY PARAMETERS

##### MAXIMUM LIMITS

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

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

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	304 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 of the product to protect product, maintaining sanitary and organoleptic qualities intact and withstands the rigors of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigors of transport and handling.
Primary packaging net weight	Up to 1 kg
Warranty at delivery location	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"