

Standard for Honey

1. Scope

This standard applies to all honey produced by honey bees and covers all styles of honey presentations which are processed and ultimately intended for direct consumption and to all honeys packed, processed or intended for sale in bulk containers as honey, which may be repacked for retail sale, or for sale or use as an ingredient in other foods.

2. Description

2.1. Definition: 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.

2.1.1. Blossom Honey or Nectar Honey is the honey which comes from the nectars of plants.

2.1.2. Honeydew honey is the honey which comes mainly from excretions of plant sucking insects (Hemiptera) on the living parts of plants or secretions of living parts of plants.

2.2. Description: Honey consists essentially of different sugars, predominantly fructose and glucose as well as other substances naturally derived from the collection of nectar by honey bees for conversion into honey. The color of honey varies from nearly colorless to dark brown: the consistency can be fluid, viscous or partly to entirely crystallized. The flavor and aroma vary, but are derived from the plant origin.

3. Essential Composition and Quality Factors

3.1. Honey sold as such shall not have added to it any food ingredient, including food additives.

3.1.1. Styles of Honey:

3.1.1.1. Filtered – Filtered honey is honey of any type defined in the United States Standards for Grades of Extracted Honey that has been filtered to the extent that all or most of the fine particles, pollen grains, air bubbles, or other defects normally found in suspension have been removed.

3.1.1.2. Strained – Strained honey is honey of any type defined in the United States Standards for Grades of extracted Honey that has been strained to the extent that most of the particles, including comb, propolis, or other defects normally found in honey have been removed. Grains of pollen, small air bubbles, and very fine particles would not normally be removed.

3.1.1.3. Unfiltered/Unstrained – Unfiltered/Unstrained honey is honey that has not been filtered or strained as described by United States Standards for Grades of Extracted Honey and may include extracted or non-extracted honey and whereas most of the fine particles, pollen grains, air bubbles, comb, propolis and other defects normally found in suspension may be present.

3.2. Honey shall not be filtered to less than 1.0 microns.

3.3. Chemical or biochemical treatments shall not be used in the packaging or processing of honey.

3.4. Moisture content: Honey Shall not have a moisture content exceeding 23%

3.5. Sugars Content

3.5.1. Fructose and Glucose Content (Sum of Both)

3.5.1.1. Honey not listed below – not less than 60g/100g

3.5.1.2. Honeydew honey, blends of honeydew honey with blossom honey – not less than 45g/100g

3.5.2. Sucrose Content

3.5.2.1. Honey not listed below – not more than 10g/100g

3.5.2.2. Lavendar (*Lavandula spp*), Borage (*Borago officinalis*) – not more than 15g/100g

3.6. Water Insoluble Solids Content

3.6.1. Honeys – not more than 0.5/ 100g