



HONEY SPECIFICATION SHEET

→ Description

Honey originates from the nectar and saccharine secretions of plants that are gathered, modified, stored and dehydrated by the honey bee (*Apis mellifera*). Honey consists essentially of different natural sugars, with the predominant sugars being fructose and glucose. Honey shall be pure and free from additives, preservatives, noxious substances and admixtures of any kind including sucrose and invert sugars.

→ Appearance

Viscous liquid, clear to slightly turbid. Free from sediment and crystallisation.

→ Organoleptic Characteristics

Odour	Pleasant, characteristic aroma. Free from foreign odours.
Taste	Pleasant, characteristic, sweet flavour, sufficiently strong but not distinctive

Flavour differs according to floral variety and may vary seasonally.

→ Colour (As per Pfund Scales)

White	0-34mm
Extra Light Amber (or Golden)	35-50mm
Light Amber (or Amber)	51-85mm
Medium Amber (or Dark)	86-100mm

→ Characteristics

Specific Gravity	1.423 (17% moist 20°C)
Viscosity	70-175 Poise (17% moist 25°C)
Specific Heat	2.26 kJ/(kg.K) (17% moist 20°C)
Thermal Conductivity	0.536 W/(m.K) (17% moist 21°C)
Freezing Point (15% soln.)	1.42°C – 1.53°C
Water Activity (Aw)	0.5-0.6

→ Microbiological Requirements

Sulphite Reducing Spores	Max 10 cfu/g
Total Aerobic Mesophilic Spores	Max 1,000 cfu/g
Standard Plate Counts	<10,000 cfu/g
Yeasts & Moulds	<1,000 cfu/g
<i>E. Coli</i>	Nil Detected in 25g
Salmonella	Nil Detected in 25g

→ Nutritional Information

(Typical analysis per 100g. Average serving 15g)

Energy	1416kJ
Protein	0.3g
Fat – Total	0g
Saturated	0g
Carbohydrate	83.1g
Sugars*	82.5g
Sodium	15mg

* Sugars naturally occurring in honey



→ Composition

Moisture	15-19% w.w.b.
Fructose	36-50%
Glucose	28-36%
Sucrose	0.8-5.0%
Nitrogen	0.05-0.38%
Ash	0.04-0.2%
pH	3.3-5.6
Acid	0.57% (primarily gluconic)
Free Acid	9-40m-equiv./kg
Water Insoluble Solids	<0.1%
Enzymes	Invertase, diastase (amylase), catalase glucose oxidase, acid phosphatase
Vitamins	Traces of the following: B6, C, folate, pantothenic acid, niacin, riboflavin, thiamin
Minerals	Traces of the following: potassium, calcium, magnesium, iron chloride, selenium, sodium, silicon, silica, manganese, sulphur, phosphorus, aluminium, zinc and copper

→ Residue Standards

Hydroxymethylfurfural (HMF)	<40 ppm (naturally occurring)
Pesticides	Not detected (<10 ppb)
Chloramphenicol	Not Detected (<0.1 ppb)
Nitrofurans	Not Detected (<0.3 ppb)
Oxytetracycline*	Not Detected (<10 ppb) Australian & Canadian Market have an MRL of 300 ppb for oxytetracycline
Tetracyclines (excluding oxytetracycline)	Not Detected (<10 ppb)
Sulphonamides	Not Detected (<10 ppb)
Streptomycin	Not Detected (<10 ppb)
Tylosin	Not Detected (<10 ppb)
Erythromycin	Not Detected (<10 ppb)
Benzaldehyde	<100 ppb (naturally occurring)
Phenol	<100 ppb (naturally occurring)

* Honey for use in medicinal products (eg. Jarrah, Manuka, Jelly Bush) or organic products shall be free from any detectable chemical or antibiotic residue including oxytetracycline.

→ Allergen Declaration

Honey contains 0.3% protein (primarily resulting from pollen) of this 1% is allergenic protein. Food Standards Australia and New Zealand state that a declaration of Honey as an ingredient is sufficient acknowledgement of this allergen.

→ Processing

Honey packed by Capilano Honey Limited is processed in a HACCP, Kosher and Halal Certified facility and is subject to coarse filtration, centrifugal clarification, fine filtration, and blending prior to filling. The resulting honey is clean and practically free from foreign matter including comb wax and insect fragments and any signs of spoilage such as fermentation and mould growth. The honey's essential composition is not changed or its quality impaired by heating or processing. Specifically produced creamed honey products will have a smooth creamed appearance resulting from controlled processing techniques used to give an aerated consistently crystallised product.

→ Product Applications

Commercial applications include:

Flavour, colour, clarification, curing agent, natural sweetener, humectant, provides volume, flavour enhancement.

Product applications include:

Breads, small goods, prepared marinades, nougat, boiled sweets, muesli cereal, cakes/puddings, biscuits, dairy drinks, coated nuts, popcorn, pretzels, infant formula, salad dressings, yoghurt, caramel's, ice cream, butter based spreads, self-saucing puddings, pet food, hams, gourmet sauces, pharmaceutical products, soft centered chocolates, muesli bars, breakfast cereals, cake and icing mixtures, dry mixes, soy based drinks, rice dish sauce, health drinks, sweet buns, frozen desserts.