

PRODUCT INFORMATION

See also www.organic.nl

Product	Honey
Code	20160
Certificate	Skal
Country of origin	Non EU, mainly India, Cuba, Argentine, Chile, Bulgaria, Turkey, Brazil
Last update	3-6-16
Issue Date	3-6-16
This product is	Organic and not genetically modified or irradiated

Production	
Ingredients	Honey, melange
Additives	No additives
Process	

Sensorial properties	
Smell	Characteristic, fruity, fresh
Colour	46-85 mm. Pfund (light amber)
Taste	Characterestic, fruity, fresh
Appearance	Liquid honey

Packing			
Net content	14 kg		
Kind of packing	Plastic bucket		
Packing size (L x W x H)	30 x 30 x 22		
Packing/layer	11	Layers/pallet	2

Shelf life	
Storage conditions	18-22°C
Maximum shelf life	Crystallisation Term: 3 months Best before: 24 months

Nutritional values (per 100 gram)		(from supplier)			
Energy	1283 KJ, 302 Kcal				
Protein (g)	0.5				
Fat (g)	0				
Carbohydrates (g)	79.6		Value	Range	Limits
		Fructose	38,20%	27,2-44,3%	Fructose & glucose ≥ 65% Max 5%
		Glucose	31,30%	22,0-40,7%	
		Saccharose	1,30%	0,2- 7,6%	
		Maltose	7,30%	2,7-16,0%	
		Higher sugars	1,50%	0,1- 8,5%	
Moisture (g)	18,5%				
Mineral (mg)	Calcium (Ca): 23 Iron (Fe): 1,3 Potassium(K): 47		Sodium (Na): 21 Phosphor (P): 18 Magnesium (Mg): 5,5		
Vitamins (mg)	Vitamin A: 0 Vitamin B1: 0,003		Vitamin B2: 0,05 Vitamin C: 2,4		

Analytical properties	Value	Range	Limits
Moisture (%)	17.2	15.0 – 20,0	Max 20%
Ash (%)	0,17	0,02 – 1,03	Max 0,6
Diastase (amylaseactivity)	20,80	8-61,2	At least 8 units
Nitrogen (%)	0,04	0,0 – 0,13	
PH	4.1	3,42 – 6,10	
Density	1.4	Kg/l	
Free acids (gluconacid)(%)	0,43	0,13-0,93	Max 0,78
Total acids (gluconacid)(%)	0,57	0,17-1,17	
Brix	75.1	77.5-82	
Pollen (for 10 gr honey)		10.000-100.000	
Hydroxymethylfurfural (HMF)			Max 40 mg/Kg
Δ C 13			Max -23,5
Δ C 13 protein			Δ(Δ C 13-Δ C 13 protein) <7%
Aw (water activity)			0,55
Heavy metals (mg/kg) Pb Cd Hg			max 0,1 max 0,02 max 0,02

Pesticide (mg/kg) Chlorine			max 0,02
Phosphorus			max 0,01
Residue of bee medicines			max 0,005 mg/kg for each type
Antibiotic (streptomycin)			Max 0,01 mg/kg

Microbiological Properties	
Total Plate Count (cfu/g)	< 300.000
Yeast & Moulds (cfu/g)	< 10.000
Enterobacteria (cfu/g)	< 10
Salmonella (cfu/25g)	Absent

Allergy list (+ = present, - = absent and ? = unknown * possible cross contamination)			
Cow's milk protein	-	Peanuts/groundnuts (-derivatives)	-
Lactose or milk sugar	-	Peanutoil	-
(Chicken) egg	-	Sesame	-
Soya protein (-derivatives)	-	Sesame-oil	-
Soya oil	-	Glutamate (added E620-E625)	-
Gluten	-	Sulfite (E220-E228)	-
Wheat	-	Benzoic acid/Parabens (E210-E213)	-
Rye	-	Azo-colours E102, E110, E122, E123, E124, E128, E129, E151, E154, E155	-
Beef (-derivatives)	-	Tartrazine (E102)	-
Pork (-derivatives)	-	Cinnamon	-
Chicken (-derivatives)	-	Vanillin	-
Fish	-	Coriander	-
Shell-fish	-	Celery	-
Corn /Maize (-derivatives)	?	Umbelliferae	-
Cocoa	-	Carrot	-
Yeast	-	Lupine	-
Pulses	-	Mustard	-
Nuts (-derivates)	-	Mollusc (-derivates)	-
Nut-oil	-		

? corn: Due to forage of bees, there's a possibility that pollen of the corn plant could get into the honey. This is sporadic the case. In all cases the quantity is too low to detect the presence of corn

Acceptable for:	
Vegetarians	Yes
Vegans	No
Lacto-vegetarians	Yes
Kosher-certified	No

Halal-certified	No
NOP certified	No

Use	This product is according to the Dutch Honey Law: Koninklijke Vermande, Warenwet, uitvoeringsvoorschriften, Honingbesluit, artikel 4. This article includes a few microbiological requirements.		
	Users area	Consumers, Semi-manufactured articles	
	Specific users area	Babies and toddlers	Advised not to use for infants below age 1, due to possible contamination with infant botulism
		Pregnant woman	No information by the Dutch bureau IGB W&V
		Patients	No information by the Dutch bureau IGB W&V
Old persons and diabetics		No information by the Dutch bureau IGB W&V	