

## **Product specification**

Product	Honey in a honeycomb
Technological documentation (number, name)	041-Honey in a honeycomb
	Honey in a honeycomb.
Product description and legal requirements	
Origin	Bulgaria, EU
Shelf life	2 years
Storage conditions	Dry and dark places at temperature up to 25°C and up to 80% humidity
Ingredients	Polyfloral bee honey, propolis
Additional information	For mass consumption. Children up to 1 year of age are at risk because of the allergic reactions that sometimes occur. It is not recommended to give honey to infants and children under 1 year because their digestive system is underdeveloped and can cause botulism. Honey is contraindicated in people who are
	allergic to it, as well as in patients with diabetes mellitus on insulin treatment.
GTIN	

Physico-chemical indicators	Values
Water content	Up to 20 %
Reducing sugars	not less than 65-68 %
Total glucose and fructose	45-60%
content	
Sucrose	Not more than 5%



Insoluble substances in	Not more than 0.1%
water	
Hydroxymethylfurfural /	Not more than 40mg
HMF / in mg 1000 g	
Sample for glucose	Negative
Availability of veterinary	not allowed
medicinal products (VMP)	
Indications of fermentation	not allowed
Mechanical impurities	not allowed
Artificial sweeteners	not allowed
	in accordance with Regulation (EC) No 396/2005 on
Pesticides	maximum residue levels of pesticides in or on food and
	feed of plant and animal origin
	in accordance with Regulation (EC) No 470/2009 laying
Antibiotics	down residue limits of pharmacologically active substances
	in food of animal origin
Mineral substances	Not more than 0,5 - 1 %
	In accordance with Regulation 1881/2006 for establishing
Presence of heavy metals	maximum levels of certain contaminants in food.

	this product does not co	ontain allergens. Labelling	complies
Allergens	with Regulation 1169/	2011 on the provision	of food
	information to consume	rs	

Microbiological indicators	Values
E. coli and coliforms	not established
Pathogenic staphylococci	not established
Salmonella	not established
Moulds and yeasts	not established

Nutritional value, per 100 g	Values
product	
Energy value:	1613 kJ / 382 kcal
Fats	7,2 g
- saturated fatty acids	6,7 g
Carbohydrates	78 g



- of which sugars	76 g
Protein:	0,44 g
Salt:	0,12 g
Organoleptic characteristics	
Appearance	Honey sealed in wax combs
Taste	Pleasant, sweetish, characteristic of honey
Aroma	Pleasant, sweetish, characteristic of honey
Texture	Viscous mass, sticky, chewy
Color	Light yellow to dark yellow, with a brownish tinge.

Packaging	Description
Commercial packaging	The finished product is packed in plastic boxes with tightly closing lids and a capacity of 0.250 kg, according to Ordinance No 2 of 23 January 2008 on plastic materials and articles intended to come into contact with food. Ann. No. 13 of 8 February 2008, as amended. SG 86 of 3 October 2008, amend. SG 62 of 10 August 2010, amend. SG 44 of 10 June 2011, amend. SG 2 of 6 January 2012, suppl. SG No. 25 of 27 March 2012, amend. and suppl. SG 72 of 16 August 2013.
Transport packaging	Boxes made of corrugated cardboard approved by the Ministry of Health.
EAN – codes	
Expedition	on euro pallets, foiled with stretch foil