



# Australian Honey Specification Sheet

## DESCRIPTION & APPEARANCE

Honey is a sweet, viscous food substance produced by bees. Bees produce honey from the sugary secretions of plants (floral nectar) through regurgitation, enzymatic activity, and water evaporation. The pleasant aroma and taste of this viscous liquid ranging in color from pale yellow to dark amber varies according to geographical and seasonal conditions.

## ORGANOLEPTIC CHARACTERISTICS

<b>Odour:</b>	Pleasant, characteristic aroma. Free from foreign odours.
<b>Taste:</b>	Pleasant, characteristic, sweet flavour, sufficiently strong but not distinctive

## COLOUR (As per Pfund Scales)

Water White	<9
Extra White	9 – 17
White	18 – 34
Extra Light Amber	35 – 50
Light Amber	51 – 85
Amber	86 – 114
Dark Amber	>114

## CHARACTERISTICS

<b>Specific Gravity</b>	1.423 (17% moist 200C)
<b>Viscosity</b>	70-175 Poise (17% moist 250C)
<b>Specific Heat</b>	2.26 kJ/(kg.K) (17% moist 200C)
<b>Thermal Conductivity</b>	0.536 W/(m.K) (17% moist 210C)
<b>Freezing Point (15% soln.)</b>	1.420C – 1.530C
<b>Water Activity (Aw)</b>	0.5-0.6

## NUTRITIONAL INFORMATION

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

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

\* Sugars naturally occurring in honey

## MICROBIOLOGICAL REQUIREMENTS

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



Page

01

# Australian Honey Specification Sheet

## PROCESSING

Honey packed by AHG Pty Ltd ta Australian Honey Group is processed in a HACCAP Certified Facility as required by Australian Food Health Laws. Honey is Course Filtered and Fine Filtered prior to filling. The final product is clean and free from foreign matter. The honey's structural make up is not altered by heating or processing. Specialty products such as Creamed Honey follows a different process path after Course and Fine Filtering where it's temperature is lowered for a number of days to align the natural crystals. This process also does not alter the structural makeup of the honey.

## RESIDUE STANDARDS

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

## PRODUCT APPLICATIONS

### Product applications include:

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, breads, small goods, prepared marinades, nougat, boiled sweets, muesli cereal, cakes/puddings, biscuits, pharmaceutical products, soft centered chocolates, muesli bars, breakfast cereals, cake.

### Commercial applications include:

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

## COMPOSITION

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



Page

02