WARRAL MALDON

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SPECIFICATION
1kg HONEY PAIL

HPP13C

Product	Honey
Product Code	C1KB
Ingredients	100% Honey
Country of Origin	100% Product of Australia
Colour	Light Amber - Amber
Physical Appearance	Appearance: Clear to slightly turbid and free from crystallisation and sediment Flavour: Sweet Texture: Thick, viscous
Allergen Declaration	Not applicable. No allergens present.
Additives	Does not contain additives.
Gene Technology Statement	The honey is derived predominantly from native vegetation. When sourced from potential GM crops, the FSANZ Genetically Modified food labelling laws apply "The food products derived from an animal which has been fed GM feed are not regarded as GM food and are not required to be labelled." (August 2019. 1.5.2)
Storage Requirements	Store in a clean, dry, sealed container at ambient room temperature.
Shelf Life	2 years from date of packing when storage requirements are met.
Filtration	Honey is filtered through a 3-stage filtration system with a stainless-steel filter prior to packing.

Packaging

Best Before Date	Format: eg BEST BEFORE 07072018 (day/month/year)
Traceability Code	Batch number: eg B: 160707A (year/month/day/ref)
Net Weight	1kg per pail
No. pails per carton	12
Cartons to a pallet layer	10
No. cartons per pallet	40
Gross Weight	13.3kg per carton
List of allergens on label	Not applicable
Packaging	Pail 0.8l TE clear & Lid 0.8/1.2l TE white
Palletisation	Pallet stretch wrapped

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The tables below are a guide only as honey may vary slightly from batch to batch.

Nutritional Information – per 100g

Item		Amount
Energy	kJ/100g	1440
Protein	g/100g	0.2
Fat - total	g/100g	LESS THAN 0.1
- saturated	g/100g	LESS THAN 0.1
Carbohydrates - total	g/100g	84.7
- sugars	g/100g	79.8
Sodium	mg/100g	12

Chemical Properties and Standards

Moisture range is 14.0 - 18.9%.

Item		Amount
Moisture	g/100g	15.1
Fructose	g/100g	41.7
Glucose	g/100g	31.9
Sucrose	g/100g	1.7
Ash	g/100g	LESS THAN 0.1

Microbiological Properties and Standards

Item		Acceptable Limit
Standard Plate Count	cfu/g	Target <500 Upper to 10^6
Salmonella sp.	g/25g	Not Detected
Yeast	cfu/g	Target <100 Upper <1000
Mould	cfu/g	Target <100 Upper <1000

Honey Temperature Control Measures

Honey temperature is controlled and monitored throughout production.
Plant water temperature is maintained at 60°C to a maximum of 65°C.
Honey temperature and processing timeframes.

Process	Honey Temperature	Timeframe (approx.)
Extraction	Max 45°C, range 30 - 45°C	2 hours
Hotroom	Max 54°C, range 20 - 54°C	36 hours
Pumping/Filtering	Max 54°C, range 45 - 54°C	6 hours
Storage/ Packing	Max 45°C, range 20 - 45°C	24 hours

Authorised by Sheree Scoles, Quality Manager.

SIGNED: Sheree Scoles

DATE: 01/02/2024

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BRCGS Food Safety CERTIFICATED