



SPECIFICATION HONEYCOMB

HPP13J

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Product	Honeycomb
Product Code	CWMHCOMB
Ingredients	100% Honeycomb
Country of Origin	100% Product of Australia
Colour	Honey: Light Amber - Amber. Wax: White - Yellow
Physical Appearance	Appearance: Honeycomb is a foundation of hexagonal wax cells filled with clear to slightly turbid honey. Free from sediment. The natural process of crystallisation may occur in the honey. Flavour: Sweet Texture: Thick, viscous, and waxy
Allergen Declaration	Product may contain bee pollen and propolis which can cause severe allergic reactions
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.

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	Variable weight
No. cases per carton	54
Cartons to a pallet layer	9
Gross Weight	Variable weight
List of allergens on label	Product may contain bee pollen and propolis
Packaging	Clear plastic case. TE shrink wrap to lid.
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

No heat is used in the production of this product.

Honeycomb is kept at ambient room temperature or below throughout production processes.

Authorised by Sheree Scoles, Quality Manager.

SIGNED: *Sheree Scoles*

DATE: 01/02/2024