**PRODUCT SPECIFICATION**

|  |  |
| --- | --- |
| **Product** | Polyfloral honey |
| **The technological documentation (number, name)** | 005-Specification polyfloral honey |
| **Product description and legal requirements** | Honey that complies with: the Ordinance on the requirements for honey intended for human consumption, from January 2023; Regulation 37/2010 of 22.12.2009 on pharmacologically active substances and their classification in relation to the maximum permissible values of residual quantities in foods of animal origin; Regulation 396/2005 of 23.02.2005 on the maximum permissible limits of pesticide residues in and on food of plant and animal origin. Polyfloral honey contains pollen from a large number of plant species - sunflower, canola, herbs, flowering grasses, field flowers, essential oil plants and tree species. |
| **Origin** | Republic of Bulgaria |
| **Supplements,**  **Preservatives** | There isn't |
| **Shelf life and storage conditions** | 36 months at a temperature of 25°C and air humidity up to 80% |
| **Composition** | Polyfloral honey |
| **Additional information** | For mass consumption.Not recommended for children under 1 year. Honey is contraindicated for people who are allergic to it, as well as for diabetics on insulin treatment. |

|  |  |
| --- | --- |
| **Physico-chemical indicators** | **Values** |
| Mechanical impurities | They are not allowed |
| Water content | Not more than 20% |
| Reducing sugars | Not less than 65-68% |
| Sucrose | Not more than 5% |
| Water insoluble substances | Not more than 0.1 % |
| Mineral substances /ash/ | Not more than 0.5 - 1 % |
| Free acid content in milliequivalents per 1000 g | No more than 50 |
| Hydroxymethylfurfural / HMF / in mg 1000 g | No more than 40 mg |
| Glucose test | Negative |
| Signs of fermentation | They are not allowed |
| Availability of veterinary medical products (VMP) | They are not allowed |
| Artificial sweeteners | They are not allowed |
| Pesticides | In accordance with Regulation 396/2005 EC on the maximum permissible limits of pesticide residues in and on food and feed of plant and animal origin |
| Antibiotics | In accordance with Regulation 470/2009 EC on determining the permissible values of residual amounts of pharmacologically active substances in foods of animal origin |
| PH | 3.2 – 6.5 |
| Presence of heavy metals | In accordance with Regulation 915/2023 on determining the maximum permissible levels of certain contaminants in food |
| Diastase activity, in units of Schade (Gothe) | not less than 8 |
| Electrical conductivity | not more than 0.8mS/cm |

|  |  |
| --- | --- |
| **Genetically Modified Organisms (GMOs)** | This product does not contain ingredients that contain GMOs or consist of GMOs or are produced from GMOs and not subject to labeling in accordance with Regulation 1829/2003 EC and Regulation 1830/2003 EC on genetically modified foods, their traceability and labeling |

|  |  |
| --- | --- |
| **Allergens** | This product does not contain allergens. Labeling complies with Regulation 1169/2011 on the provision of food information to consumers |

|  |  |
| --- | --- |
| **Microbiological indicators** | **Values** |
| E. coli and coliforms | Not to settle |
| Pathogenic staphylococci | Not to settle |
| Salmonella | Not to settle |
| Moldy | Not to settle |

|  |  |
| --- | --- |
| **Nutritional value, per 100 g of product** | **Values** |
| Energy value | 330 kcal / 1400 kJ |
| Fats  - saturated fatty acids | < 0.02 g  < 0.01 g |
| Carbohydrates  - of which sugars | 82 gr  74 gr |
| Proteins | 0.6 gr |
| Salt | 0.1 gr |

|  |  |
| --- | --- |
| **Organoleptic characteristics** |  |
| Appearance | Viscous liquid with a transparent to strongly opalescent appearance, without particles of brood and other mechanical impurities, without signs of fermentation; crystallized; in the form of a paste |
| Taste | Sweet, pleasant, characteristic of the plant species whose pollen is included in the composition - of flowers, herbs, essential oil plants, tree species |
| Aroma | Pleasant, fresh, with a bouquet of flowers, herbs, characteristic of bee honey, without nuances of fermentation processes |
| Consistency | Liquid mass; pasty consistency; semi-crystallized or fully crystallized solid mass |
| Color | Pale yellow; light yellow; yellow; orange color; light brown; with reddish hues; dark brown |

|  |  |
| --- | --- |
| **Packaging** | **Description** |
| A label in Bulgarian with the following indications is placed on each consumer and transport package: Name of the product; Name of the manufacturer; Address of the manufacturer | |
| Commercial packaging | The final finished product is packed in glass jars with a capacity of 212 ml, 370 ml, 720 ml, closed with "TWIST OFF" type metal caps, according to Ordinance No. 3 of June 4, 2007 on the specific requirements for materials and objects other than plastics , amended DV. No. 83 of 23 September 2008, metal tins and/or metal drums with varnish coating, closed with metal lids with varnish coating, with a capacity of 300 kg, and/or plastic IBC containers with a capacity of 1400 kg according to Regulation 1935/2004 EC on materials and articles intended to come into contact with food and Regulation 10/2011 EC on plastic materials and articles intended to come into contact with food |
| Transport packaging | Corrugated cartons approved by the Ministry of Health, with a capacity of up to 15 kg, containing 2, 6 or 12 glass jars |
| **EAN code** |  |
| **Expedition** | On europallets, foiled with stretch film |

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| **Allergens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply.  When purchased in quantities that need re-packaging, our allergen policieis will apply.** | | | | | | |
| **Component** | **Manufacturer** | | | **Nuts in Bulk ( Applies when bought in small quantities that need re-packaging )** | | |
| **In Product** | **Processed in  Same Equipment** | **Handled on Site** | **In Product** | **Processed in Same Equipment** | **Handled on Site** |
| Cereals containing GLUTEN and products thereof | NO | NO | NO | NO | **YES** | **YES** |
| EGGS or its derivatives | NO | NO | NO | NO | NO | NO |
| FISH or its derivatives | NO | NO | NO | NO | NO | NO |
| CRUSTACEANS / SHELLFISH | NO | NO | NO | NO | NO | NO |
| MOLLUSCS | NO | NO | NO | NO | NO | NO |
| PEANUTS or derivatives | NO | NO | NO | NO | **YES** | **YES** |
| SOYA BEANS or derivatives | NO | NO | NO | NO | **YES** | **YES** |
| MILK (LACTOSE) or its derivatives | NO | NO | NO | NO | **YES** | **YES** |
| NUTS , tree nuts: | NO | NO | NO | NO | **YES** | **YES** |
| CELERY, including celeriac and its derivatives | NO | NO | NO | NO | **YES** | **YES** |
| MUSTARD, referring to all parts of the plant and derivatives thereof | NO | NO | NO | NO | **YES** | **YES** |
| SESAME SEEDS or derivatives | NO | NO | NO | NO | **YES** | **YES** |
| SULPHITES >10ppm – Sulphite quantity to be given in ppm | NO | NO | NO | NO | **YES** | **YES** |
| LUPIN seeds or derivatives | NO | NO | NO | NO | NO | NO |