TEL: +359 54 863 198

Technical Data Sheet 01.03.2017

Product: Honey (trading good) HACCP

CUSTOMER DELICACY FOODS LTD. CYPRUS

1. Description:

Honey is the natural sweet substance produced by Apis mellifera bees from the nectar of plants or from secretions of living parts of plants or excretions of plant-sucking insects on the living parts of plants, which the bees collect, transform by combining with specific substances of their own, deposit, dehydrate, store and leave in honeycombs to ripen and mature.

Product referred to this data sheet, does not have added to it any food ingredient, including food additives, any other additions be made other than honey. Honey must, as far as possible, be free from organic or inorganic matters foreign to its composition. It must not have any foreign tastes or odours, have begun to ferment, have an artificially changed acidity or have been heated in such a way that the natural enzymes have been either destroyed or significantly inactivated.

Ingredients: 100% honey

Origin: Bulgaria

Labeling according to Directive 2014/63/EU amending Council Directive 2001/110/EC relating to honey: blend of EU honeys

- The country or countries of origin where the honey has been harvested shall be indicated on the label.
- if the honey originates in more than one Member State or third country, the indication of the countries of origin may be replaced with one of the following, as appropriate: "blend of EU honeys", "blend of non-EU honeys", "blend of EU and non-EU honeys".

Please indicate the honey type form list bellow: (i) blossom honey or nectar honey

- (a) according to origin:
- (i) blossom honey or nectar honey

Honey obtained from the nectar of plants;

(ii) honevdew honev

Honey obtained mainly from excretions of plant sucking insects (*Hemiptera*) on the living part of plants or secretions of living parts of plants;

- (b) according to mode of production and/or presentation:
 - (iii) comb honey

Honey stored by bees in the cells of freshly built broodless combs or thin comb foundation sheets made solely of beeswax and sold in sealed whole combs or sections of such combs;

(iv) chunk honey or cut comb in honey

Honey which contains one or more pieces of comb honey;

(v) drained honey

Honey obtained by draining decapped broodless combs;

(vi) extracted honey

Honey obtained by centrifuging decapped broodless combs;

(vii) pressed honey

Honey obtained by pressing broodless combs with or without the application of moderate heat not exceeding 45 °C;

(viii) filtered honey

QUALITY CONTROL MANAGER, IVANKA PETROVA

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Honey obtained by removing foreign inorganic or organic matter in such a way as to result in the significant removal of pollen.

2. Quality Characteristics

2.1. Sensory (organoleptic) characteristics:

Parameter	Specification
Appearance	Viscous liquid product
Color	From colorless to brown
Taste and odor	Characteristic, without foreign taste or smell

2.2. Chemical and physical characteristics:

Parameter	Specification
Net quantity	10 g
Moisture	(Max 20 %)
Fructose and glucose content	Min 68g/100g for blossom honey
(sum of both)	
Sucrose content	Max 5g/100g in general
Water-insoluble content	
Electrical conductivity	
Free acid	Max. 50 milli-equivalents
	acid per 1 000 grams
Diastase activity (Schade scale)	Min. 8 /cm
determined after processing and	
blending	
Hydroxymethylfurfural content	Max. 40 mg/kg in general
(HMF) determined after	
processing and blending	

Nutritional values according to Regulation EU 1169/2011 on the provision of food information to consumers:

Per 100g

101 1008			
Energy	300/1272 Kj/Kcal		
Total fat	0 g		
Saturates	0 g		
Carbohydrate	82.4g		
Sugars			
Protein	82.4 g		
Salt			

2.3. Microbiology characteristics (according to Codex):

Parameter	Specification
Total count	N/A
Enterobacteria	N/A
Yeast and moulds	N/A

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2.4. Ionizing radiation: are not used.

3. Shelf Life, Storage conditions:

Shelf life: 1 year

Storage conditions: Dry and airy premises without exposal to direct sunlight. The temperature in the storage warehouse must be up to 25°C and humidity - up to 80%

4. Allergen Information:

Allergens	Presence in the product	May contain traces
Cereals containing gluten	N/A	N/A
Crustaceans and products thereof	N/A	N/A
Eggs and products thereof	N/A	N/A
Fish and products thereof	N/A	N/A
Peanuts and products thereof	N/A	N/A
Milk and products thereof (including Lactose)	N/A	N/A
Soybeans and products thereof	N/A	N/A
Nuts (almonds, hazelnut, walnut, casew, pecan nut, brazil nut, pistachio nut, macadamia nut, queensland nut) and products thereof	N/A	N/A
Celery and products thereof	N/A	N/A
Mustard and products thereof	N/A	N/A
Seeds of sesame and products thereof	N/A	N/A
Sulphur dioxide and sulphites at concentration more than 10 mg/kg or 10 mg/l expressed as SO ₂	N/A	N/A
Lupin and product thereof	N/A	N/A
Molluses and product thereof	N/A	N/A

^{*} The mentioned above information is N/A (not applicable) as it is a pure bee honey and there is no need of the implementation of such tests

5. GMO - Confirmation

This product dosen't contain any genetically modified raw materials and dosen't contain any ingredients, which come from genetically modified raw materials.

6. Packaging informations:

Materials used for primary packaging are according to EU regulation for food contact.

Primary packaging: 20 microns of polypropylene + 40 microns of polyethylene / for consumer packaging Secondary packaging: Display boxes made of corrugated cardboard, for group packaging Pallet: Transport packaging – three layered corrugated cardboard

7. The product fullfills requierment of EU regulation for food products, food safety and specific to honey category and Codex Standard for Honey (12-1981).

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Produced and packed based on certified quality system procedures: HACCP.