

Product specification

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| Product | Polyfloral bee honey |
| Technological documentation (number, name) | 005-Specification polyfloral honey |
| Product description and legal requirements | Bee honey, complying with: The Regulation on the requirements for bee honey intended for human consumption, adopted by Order No. 196 of 28.08.2002, amended, State Gazette, issue 85 of 05.09.2002, in force from 01.08.2003, amended, State Gazette, issue 39 of 29.05.2015, in force from 24.06.2015; Directive 2001/110/EC of 20.12.2001 on honey; Regulation 37/2010 of 22.12.2009 on pharmacologically active substances and their classification with regard to maximum residue levels in animal-origin foods; Regulation 396/2005 of 23.02.2005 on maximum residue levels of pesticides in and on food of plant and animal origin. Polyfloral honey contains pollen from a variety of plant species - sunflower, rapeseed, herbs, flowering grasses, wildflowers, essential oil plants, and tree species. |
| Origin | Bulgaria, EU |
| Additives, Preservatives | None |
| Shelf life and storage conditions | 24 months at 25°C and up to 80% humidity |
| Ingredients: | Polyfloral bee honey |
| Additional information | For mass consumption. Children up to 1 year of age are at risk because of the allergic reactions that sometimes occur. It is not recommended to give honey to infants and children under 1 year because their digestive system is underdeveloped and can cause botulism. Honey is contraindicated in people who are allergic to it, as well as in patients with diabetes mellitus on insulin treatment. |
| GTIN | |

| Physico-chemical indicators | Values |
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| Water content | Up to 20 % |
| Reducing sugars | not less than 62-65 % |

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| Availability of veterinary medicinal products (VMP) | not allowed |
| Indications of fermentation | not allowed |
| Mechanical impurities | not allowed |
| Artificial sweeteners | not allowed |
| Pesticides | in accordance with Regulation (EC) No 396/2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin |
| Antibiotics | in accordance with Regulation (EC) No 470/2009 laying down residue limits of pharmacologically active substances in food of animal origin |
| Mineral substances | not more than 0,5 - 1 % |
| PH | 3,2 – 6,5 |
| Presence of heavy metals | In accordance with Regulation 1881/2006 for establishing maximum levels of certain contaminants in food. |
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| Genetically modified organisms (GMOs) | This product does not contain ingredients that are GMO or consist of GMO or are produced from GMO and is not subject to labeling according to Regulation (EC) No 1829/2003 and Regulation (EC) No 1830/2003 regarding genetically modified foods, their traceability, and labeling. |
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| Allergens | this product does not contain allergens. Labelling complies with Regulation 1169/2011 on the provision of food information to consumers |
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| Microbiological indicators | Values |
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| E. coli and coliforms | not established |
| Pathogenic staphylococci | not established |
| Salmonella | not established |
| Moulds | not established |

| Nutritional value, per 100 g product | Values |
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| Energy value | 330 kcal / 1400 kJ |
| Fats | < 0,02 g |
| - saturated fatty acids | < 0,01 g |
| Carbohydrates | 82 g |
| - of which sugars | 74 g |

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| Fats | 0,6 g |
| Salt | 0,1 g |
| Organoleptic characteristics | Description |
| Appearance | viscous liquid of transparent to highly opalescent appearance, free from pile particles and other mechanical impurities, without signs of fermentation; crystallised; in paste form |
| Taste | sweet, pleasant, characteristic of the plant species whose pollen participates in the composition - of flowers, of herbs, of essential-oil plants, woody species |
| Aroma | pleasant, fresh, of a bouquet of flowers, herbs, characteristic of honey, without nuances of fermentation processes |
| Texture | liquid mass; paste-like consistency; semi-crystallised or fully crystallised solid mass |
| Color | pale yellow; light yellow; yellow; russet colour; light brown; reddish tinged; dark brown |

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| Packaging | Description |
| Commercial packaging | The final product is packaged in glass jars with capacities of 212 ml, 370 ml, and 720 ml, closed with metal twist-off caps, according to Regulation No. 3 of June 4, 2007, regarding specific requirements for materials and objects other than plastics and/or in metal barrels with lacquer coating, closed with metal caps with lacquer coating, with a capacity of 290 kg, and/or plastic IBC containers with a capacity of 1400 kg, according to Regulation 1935/2004/EC regarding materials and objects intended to come into contact with food, and Regulation 10/2011/EC regarding plastics materials and articles intended to come into contact with food. |
| Транспортна опаковка | Boxes made of corrugated cardboard approved by the Ministry of Health, with a capacity of up to 15 kg, capable of holding 2, 6, or 12 glass jars. |
| EAN – codes | |
| Expedition | on euro pallets, foiled with stretch foil |