

Maryland State Beekeepers Assoc, Inc.

Dedicated to beekeeping in Maryland since 1908

www.mdbeekeepers.org

A STANDARD DEFINITION FOR HONEY

Prepared for members of the Maryland State Beekeepers Association , Inc.

Prepared by the Ad Hoc Committee on Honey
Draft approved by MSBA Board on 14 Oct. 2011
Reviewed by the members on 12 Nov. 2011
Approved for release by the President on 30 Nov. 2011

1. SCOPE

This Standard applies to all honeys produced by honey bees and covers all styles of honey presentation which are processed and ultimately intended for direct consumption and to all honeys packed, processed or intended for sale in bulk containers as honey, which may be repacked for retail sale, or for sale or use as an ingredient in other foods.

2. DESCRIPTION

2.1 DEFINITION

Honey is the natural sweet substance produced by honey 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 that the bees collect, transform by combining with specific substances of their own, deposit, dehydrate, store and leave in the honey comb to ripen and mature.

2.1.1 Blossom Honey or Nectar Honey is the honey that comes from nectars of plants.

2.1.2 Honeydew Honey is the honey that comes mainly from excretions of plant sucking insects (*Hemiptera*) on the living parts of plants or secretions of living parts of plants.

2.2 DESCRIPTION

2.2.1 Honey consists essentially of different sugars, predominantly fructose and glucose as well as other substances such as organic acids, enzymes, and solid particles derived from honey collection.

2.2.2 The color of honey varies from nearly colorless to dark brown.

2.2.3 The consistency can be fluid, viscous or partly to entirely crystallized.

2.2.4 The flavor and aroma vary, but are derived from the plant origin.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

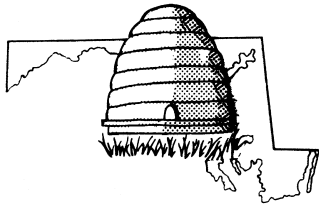
3.1 Honey sold as such shall not have added to it any food ingredient, including food additives, nor shall any other additions be made other than honey.

3.1.1 Honey shall not have any objectionable matter, flavor, aroma, or taint absorbed from foreign matter during its processing and storage.

3.1.2 The honey shall not have begun to ferment or effervesce.

3.1.3 No pollen or constituent particular to honey may be removed except where this is unavoidable in the removal of foreign inorganic or organic matter.

3.2 Honey shall not be heated or processed to such an extent that its essential composition is changed and/or its quality is impaired.



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3.3 Chemical or biochemical treatments shall not be used to influence crystallization.

3.4 MOISTURE CONTENT

No water may be added to honey in the course of extraction or packing for sale or resale as honey.

- (a) Honey not listed below shall not have a moisture content exceeding 18.6%.
- (b) Heather honey (*Calluna*) – not more than 23%

3.5 SUGARS CONTENT

3.5.1 FRUCTOSE CONTENT

- (a) The fructose content of honey shall not exceed 50g/100g.

3.5.2 FRUCTOSE AND GLUCOSE CONTENT (SUM OF BOTH)

- (a) Honey not listed below - not less than 60g/100g
- (b) Honeydew honey, blends of honeydew honey with blossom honey - not less than 45g/100

3.5.3 SUCROSE CONTENT

- (a) Honey not listed below - not more than 5g/100g
- (b) Alfalfa (*Medicago sativa*),

Citrus spp.,

False Acacia (*Robinia pseudoacacia*),

French Honeysuckle (*Hedysarum*),

Menzes Banksia (*Banksia menziesii*),

Red Gum (*Eucalyptus camaldulensis*),

Leatherwood (*Eucryphia lucida*)

Eucryphia milligami - not more than 10g/100g

- (c) Lavender (*Lavandula spp*),

Borage (*Borago officinalis*) - not more than 15g/100g

3.6 WATER INSOLUBLE SOLIDS CONTENT

3.6.1 Honeys other than pressed honey - not more than 0.1g/100g

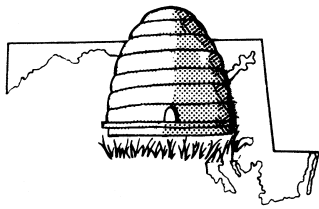
3.6.2 Pressed honey - not more than 0.5g/100g

4. LABELLING

4.1 THE NAME OF THE FOOD

4.1.1 Products conforming to the Standard shall be designated 'honey'.

[Foods containing honey and any flavoring, spice or other added ingredient or if honey is processed in such a way that a modification to honey occurs that materially changes the flavor, texture, color, viscosity, and other material characteristics of pure honey,



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such foods shall be distinguished in the food name from honey by declaration of the ingredient or modification.]

- 4.1.2 For products described in 2.1.1 the name of the food may be supplemented by the term "blossom" or "nectar".
- 4.1.3 For products described in 2.1.2 the word "Honeydew" may be placed in close proximity to the name of the food.
- 4.1.4 For mixtures of the products described in 2.1.1 and 2.1.2 the name of the food may be supplemented with the words "a blend of honeydew honey with blossom honey".
- 4.1.5 Honey may be designated by the name of the geographical or topographical region if the honey was produced exclusively within the area referred to in the designation.
- 4.1.6 Honey may be designated according to a flora or plant source if it comes wholly or mainly from that particular source and has the organoleptic, physicochemical and microscopic properties corresponding with that origin.
- 4.1.7 Where honey has been designated according to floral or plant source (4.1.6) then the common name or the botanical name of the floral source shall be in close proximity to the word "honey".
- 4.1.8 Where honey has been designated according to floral, plant source, or by the name of a geographical or topological region, then the name of the country where the honey has been produced, shall be declared.
- 4.1.9 The subsidiary designations listed in 4.1.10 may not be used unless the honey conforms to the appropriate description contained therein. The styles in 4.1.11 (b) and (c) shall be declared.
- 4.1.10 Honey may be designated according to the method of removal from the comb.
 - (a) Extracted Honey is honey obtained by centrifuging decapped broodless combs.
 - (b) Pressed Honey is honey obtained by pressing broodless combs.
 - (c) Drained Honey is honey obtained by draining decapped broodless combs.
- 4.1.11 Honey may be designated according to the following styles:
 - (a) Honey that is honey in liquid or crystalline state or a mixture of the two;
 - (b) Comb Honey that is honey stored by bees in the cells of freshly built broodless combs and that is sold in sealed whole combs or sections of such combs;
 - (c) Cut comb in honey [honey with comb] or chunk honey that is honey containing one or more pieces of comb honey.