

# INGREDIENT SPECIFICATION

### **ORANGE BLOSSOM HONEY**

#### DESCRIPTION:

Liquid honey produced from the nectar of the blossom by honeybees. The honey has been removed from the wax honeycomb (extracted), filtered to remove particles larger than 16 microns, and prepared by flash heating to approximately 185°F to kill yeast and mold, to prevent fermentation and to extend shelf life. All product is U.S.D.A. Grade A and is processed under Good Manufacturing Practices and a HACCP Program. This product is 100% natural, no additives, preservatives or economic adulterants have been added to this product. All finished products are tested by an independent laboratory to certify purity.

### ANALYSIS:

<u>Properties</u>	<u>Standard</u>				Method	
Grade	A					USDA
Color	35 - 50 mm Pfund				AOAC	
Moisture	18.6% max.			nax.		AOAC
Solids	81.4% min.			By difference		
Flavor	Sweet, typical of honey, free from foreign of		free from foreign or	Organoleptic		
		objectiona	ble odd	ors or flavors.		
Clarity		Clear and free of foreign or suspended matter,			Visual	
		solic	ds or cr	rystals.		
Purity (SIRA)		-23.5 to -27.0			AOAC	

## **GENERAL**:

- A. Meets all requirements for U.S. Grade A (Fancy) filtered, liquid honey and will conform in every respect to the provisions of the Federal Food, Drug and Cosmetic Act and Amendments.
- B. Covered by Product Liability and Commodity Guarantee
- C. Kosher certified (Orthodox Union)

#### PACKAGING:

A. Glass and plastic retail size containers, standard 60 lb. Pails, 55 gallon steel open head or tight head drums with two standard bungs in top holding 650 lb. net, 275 or 300 gallon totes or in other commercially accepted containers approved by purchaser.

Every container is identified by a product name and lot number for traceability.

DGH: 100-B Revised 4/98, 11/07