



**AUSTRALIAN HONEY BEE INDUSTRY COUNCIL INC**  
ABN: 63 939 614 424

**PROPOSED AUSTRALIAN HONEY STANDARD**

**DESCRIPTION**

The nectar and saccharine exudations of plants, gathered, modified, ripened and stored by the honey bee. Honey shall be clean, practically free from foreign matter including comb, wax and insect and any signs of spoilage such as fermentation and mould growth. Honey shall be pure and free from additives, preservatives, noxious substances and admixtures of any kind including sucrose and invert sugars.

Honey shall be not subject to extreme heating for prolonged periods of time or filtration that results in changes in composition or the addition of water or other solutions to increase viscosity.

**APPEARANCE**

Viscous liquid, clear to slightly turbid. Free from sediment. Crystallisation of sugars in honey may occur, this is not a reflection of the quality of the honey, but is simply a natural process that can be reversed by heating. Creamed honey should show a fine granulation and smooth consistency. Naturally set or candied honeys will range from fine to coarse crystallisation according to the floral variety.

**AROMA and FLAVOUR – organoleptic**

Blended honey should be pleasant, characteristic, with a sweet flavour, sufficiently strong but not distinctive. Flavour will differ according to floral variety and may slightly vary seasonally within a floral variety. Specific floral varieties may be highly distinctive, but shall be free from objectionable or foreign flavours.

**COLOUR**

Colourless - Dark Amber. Graded as per the Pfund standard and scale.

**COMPOSITION**

Moisture	14 – 20%
Apparent Reducing Sugar	Not less than 65%
Fructose	36 – 50%
Glucose	28 – 36%
Sucrose	0.8 – 15% (dependant on floral source)
Ash	Less than 1%
pH	3.3 – 6.1
Acid	0.17 – 1.17% (primarily gluconic acid)
Free Acid	Not more than 40m-equiv./kg
Enzymes	Invertase, diastase (amylase), catalase, glucose oxidase, acid phosphatase
Vitamins	B6, folate, pantothenic acid, niacin, riboflavin, thiamin
Minerals	calcium, copper, iron, manganese, zinc, magnesium, sodium, potassium
Water insoluble solids	Not more than 0.1%
Hydroxymethylfurfural	Not more than 80 mg/kg

**CHARACTERISTICS**

Specific Gravity	1.39 – 1.46
Viscosity	48 – 600 poise (dependent on temperature and moisture)
Specific heat	2.26kJ (kg/K) at 17.4% moisture and 20°C

**NUTRITIONAL INFORMATION** (Quantity per 100g serve)

Energy	1416kJ	* Sugars naturally occurring in honey
Protein	0 – 0.3g	
Fat – Total	0g	Honey not a significant source of saturated fats,
- Saturated	0g	trans fat, cholesterol, sodium, fibre, vitamin A,
Carbohydrate	83.1g	vitamin C, calcium or iron
- Sugars*	82.5g	

**MICROBIOLOGY**

Coliforms	< 19 cfu/g
<i>E. Coli</i>	< 10 cfu/g
Listeria	Nil detected in 25g
Salmonella	Nil detected in 25g
Yeast Count	< 500 cfu/g
Mould Count	< 500 cfu/g
Total Aerobic Count	< 1000 cfu/g
Sulphite Reducing Spores	< 100 cfu/g

**ANALYTICAL**

Oxytetracycline	Maximum Residue Limit of 300ppb
Nitrofurantol Metabolites	Not detected to 1 ppb
Chloramphenicol	Not detected to 0.3 ppb
Streptomycin	Not detected to 10 ppb
Sulfonamides	Not detected to 10 ppb
Tetracyclines*	Not detected to 10 ppb
Phenol	Not detected over 100 ppb

\*Tetracycline residues exclude oxytetracycline, which is registered for medication of honey bee colonies in Australian states (excluding Western Australia) for the treatment of the bacterial disease, European foulbrood.

Detection levels are based on the competency and accuracy of analytical methods undertaken by accredited laboratories.