SCHEDULE 2

Regulation 2(2)

SPECIFICATIONS FOR SPECIFIED HONEY PRODUCTS

1	C		
1.	Sugar	con	tent

1.1. Fructose and glucose content (sum of both)

not less than 60 g/100 g - blossom honey

- honeydew honey, blends of honeydew honey not less than 45 g/100 g with blossom honey

1.2. Sucrose content

- in general not more than 5 g/100 g

- false acacia (Robinia pseudoacacia), alfalfa not more than 10 g/100 g (Medicago sativa), Menzies Banksia (Banksia menziesii), French honeysuckle (Hedysarum), red gum (Eucalyptus camadulensis), leatherwood (Eucryphia lucida, Eucryphia milliganii), Citrus spp.

- lavender (Lavandula spp.), borage (Borago not more than 15 g/100 g officinalis)

2. Moisture content

not more than 20% - in general - heather (Calluna) and baker's honey in not more than 23% general

- baker's honey from heather (*Calluna*) not more than 25%

3. Water-insoluble content

- in general not more than 0.1 g/100 g - pressed honey not more than 0.5 g/100 g

4. Electrical conductivity

– honey not listed below and blends of these not more than 0.8 mS/cm honeys

not less than 0.8 mS/cm - honeydew and chestnut honey and blends of these except with those listed below

- exceptions: strawberry tree (Arbutus unedo), bell heather (Erica), eucalyptus, lime (Tilia spp.), ling heather (Calluna vulgaris),

NOTES

When placed on the market as honey or used in any product intended for human

consumption, honey must not:

(a) except in the case of baker's honey, have any foreign tastes or odours, have begun to ferment or have fermented, or have been heated in such a way that the natural enzymes have been either destroyed or significantly inactivated;

(b) have an artificially changed acidity.

No pollen or constituent particular to honey may be removed except where this is

2. unavoidable in the removal of foreign inorganic or organic matter.

manuka or jelly bush (Leptospermum), tea tree (Melaleuca spp.)

5. Free acid

- in general not more than 50 milli-equivalents acid per

1000 grammes

- baker's honey not more than 80 milli-equivalents acid per

1000 grammes

6. Diastase activity and hydroxymethylfurfural (HMF) content determined after processing and blending

(a) Diastase activity (Schade scale)

not less than 8 - in general, except baker's honey

– honeys with low natural enzyme content (e.g. not less than 3 citrus honeys) and an HMF content of not more

than 15 mg/kg (b) HMF (b)

– in general, except baker's honey

not more than 40 mg/kg (subject to the provisions of (a), second indent)

- honeys of declared origin from regions with tropical climate and blends of these honeys

not more than 80 mg/kg

NOTES

When placed on the market as honey or used in any product intended for human

consumption, honey must not:

(a) except in the case of baker's honey, have any foreign tastes or odours, have begun to ferment or have fermented, or have been heated in such a way that the natural enzymes have been either destroyed or significantly inactivated;

(b) have an artificially changed acidity.

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

2.