

SCHEDULE

Compositional criteria

PART 1

General compositional criteria

1. The 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. The colour varies from nearly colourless to dark brown.
3. The consistency can be fluid, viscous or partly or entirely crystallised.
4. The flavour and aroma vary but are derived from the plant origin.
5. No food ingredient has been added, including any food additive.
6. No other additions have been made to the honey except for other honey.
7. It must, as far as possible, be free from organic or inorganic matters foreign to its composition.
8. It must not—
 - (a) have any foreign tastes or odours;
 - (b) have begun to ferment;
 - (c) have an artificially changed acidity;
 - (d) have been heated in such a way that the natural enzymes have been either destroyed or significantly inactivated.
9. Paragraph 8 does not apply to baker's honey.
10. No pollen or constituent particular to honey may be removed except where this is unavoidable in the removal of foreign inorganic or organic matter.
11. Paragraph 10 does not apply to filtered honey.