

SOUTH SUDAN STANDARD



Honey — Specification

Forward

South Sudan National Bureau of Standards (SSNBS) is a scientific governmental institution tasked with the development and adoption of standards through its National Technical Committees. The Institution also participates, together with its stakeholders, in development of national standards, harmonization of Regional and International standards. The Body is also mandated to implement standards, technical Regulations and Guidelines.

In addition, the institution is doing testing, inspections, market surveillance, product certification, labeling, and marketing. SSNBS is also providing awareness and sensitization on standards to the general public; this is in accordance to the National Bureau of Standards Act 2012.

Development of the South Sudan Standards has been necessitated by the need for harmonizing requirements governing quality of products and services in the Republic of South Sudan. It is envisaged that through harmonized standardization, trade barriers that are encountered when goods and services are exchanged within the Country will be removed.

South Sudan has established a National Standards Committee mandated to develop and issue South Sudan Standards (SSDS). The Committee is composed of representatives of the National Standards Bodies, together with the representatives from the public and private sector organizations in the country and Academia.

FDSSDS was prepared by Technical Committee SSDS/TC 002, Food Stuff.

Honey — Specification

1 Scope

This South Sudan Standard specifies the requirements, sampling and test methods for honey produced by honeybees of genus *Apis* intended for human consumption.

2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

AOAC 920.181, Ash of honey

AOAC, 920.183, *Sugars (reducing) in honey*

AOAC 920.184, *Sucrose in honey*

AOAC 958.09, *Determination of diastase activity*

AOAC 962.19, *Determination of acidity (free, lactone, and total). Titrimetric method*

AOAC 969.38b, *Determination of moisture content*

AOAC 980.23, *Determination of hydroxymethylfurfural (HMF) content*

EAS 38, *Labelling of pre-packaged foods — Specification*

EAS 39, *Hygiene in the food and drink manufacturing industry — Code of practice*

ISO 4831, *Microbiology of food and animal feeding stuffs — Horizontal method for the detection and enumeration of coliforms — Most probable number technique*

ISO 21527-2, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of yeasts and moulds — Part 2: Colony count technique in products with water activity less than or equal to 0.95*

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

ISO and IEC maintain terminological databases for use in standardization at the following addresses:

— ISO Online browsing platform: available at <http://www.iso.org/obp>

honey

natural sweet substance produced by honey bees of genus *Apis* 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, which 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

4 Types

Honey may be categorized as given in 4.1 to 4.3. Where such categorization is done, specific honey type shall meet requirements as specified in table 1 and shall be labelled as such.

4.1 By origin

- a) Blossom honey or nectar honey derived mainly from nectarines of flowers
- b) Honey dew honey which comes mainly from secretions of living parts of plants or excretions of plant sucking insects on the living parts of the plants
- c) Monofloral honey which has a distinctive flavour or other attribute due to its being predominantly from the nectar of one plant species
- d) Fruit and plant juices honey made by bees from sweet substances such as juices and sap from fruits and plant phloem

4.2 By methods of processing

- a) Extracted honey only obtained by centrifuging decapped broodless combs
- b) Pressed honey obtained by pressing broodless combs with or without the application of moderate heat
- c) Drained honey obtained by draining decapped broodless combs

4.3 By form of presentation

Honey which meets all the compositional and quality criteria of this standard may be presented as follows:

- a) Liquid /strained honey which is in a liquid or strained state or a mixture of the two
- b) Comb honey which is stored by bees in the cells of freshly built broodless combs and which is sold in sealed whole combs or sections of such combs
- c) Chunk honey, which contains one or more pieces of comb honey
- d) Crystallised or granulated honey which has undergone a natural process of solidification as a result of glucose crystallization
- e) Creamed (or creamy or set) honey which has a fine crystalline structure, and which may have undergone a physical process to give it that structure and to make it easy to spread

5 Requirements

5.1 General requirements

Honey shall:

- a) not have added food ingredient, including food additives, nor shall any other additions be made other than honey;
- b) not have any objectionable matter, flavour, aroma, or taint absorbed from foreign matter during its processing and storage;
- c) not ferment;
- d) not have pollen or constituent particular to honey removed except where this is unavoidable in the removal of foreign inorganic or organic matter;
- e) not be heated to such an extent that its essential composition and /or its quality is impaired;
- f) not be chemically or biochemically treated to influence honey crystallization;
- g) have the characteristic colour of the product;
- h) have the consistency of fluid, viscous, partly or entirely crystallized;

- i) have the flavour and aroma derived from plant origin; and
- j) be free from visible mould and as far as practicable, be free from inorganic or organic matter foreign to its composition, such as insects, insect debris, brood or grains of sand, or soil, when the honey is offered for sale or is used in any product for human consumption.

5.2 Specific requirements

Honey shall comply with the specific requirements given in Table 1 when tested in accordance with test methods specified therein.