

European legislation for honey



European legislation for dairy products

- Regulation (EC) No 178/2002 laying down general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety
- Regulation No 852/2004 on the hygiene of foodstuffs
- Regulation No 853/2004 laying down specific hygiene rules for food of animal origin
- Regulation (EU) No 1308/2013 establishing a common organisation of the markets in agricultural products
- Regulation (EU) No 1169/2011 on the provision of food information to consumers
- Directive 2011/91/EC- LOT indication
- Directive 2001/110/EC of 20 December 2001 relating to honey



Regulation (EC) No 178/2002 laying down general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety



- Food safety requirements:
 - food shall not be placed on market if it is unsafe.
 - food shall be deemed to be unsafe if it is considered to be:
 - injurious to health
 - unfit for human consumption (through decay)



Regulation No 852/2004 on the hygiene of foodstuffs

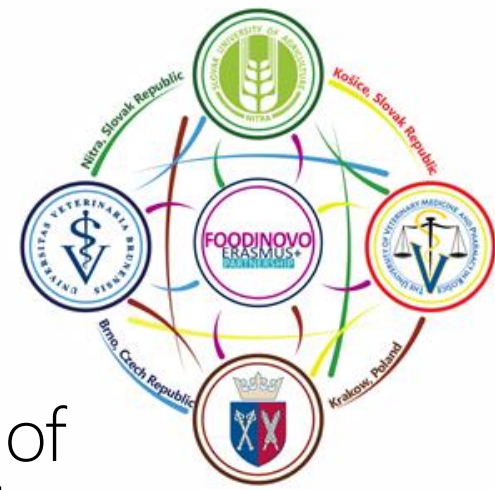
- Food business operators' obligations
 - General and specific hygiene requirements
 - Hazard analysis and critical control points
 - Official controls, registration and approval
- Guides to good practice
- Import and exports
- Annex 1 – primary production
- Annex 2 – general hygiene requirements for all food business operators (except when annex 1 applies)



Definition: Regulation No 1308/2013 establishing a common organisation of the markets in agricultural products

Honey shall be understood as honey within the meaning of Council Directive 2001/110/EC (1) including as regards to the main types of honey.

"Apiculture products" means honey, beeswax, royal jelly, propolis or pollen.



Council Directive 2001/110/EC of 20 December 2001 relating to honey

- the term "honey" shall be applied only to the product defined in Annex I, point 1, and shall be used in trade to designate that product;
- Honey is the natural sweet substance produced by *Apis mellifera* bees 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 honeycombs to ripen and mature.



Council Directive 2001/110/EC of 20 December 2001 relating to honey

The country or countries of origin where the honey has been harvested shall be indicated on the label. However, if the honey originates in more than one Member State or third country that indication may be replaced with one of the following, as appropriate: 'blend of EC honeys', 'blend of non-EC honeys', 'blend of EC and non-EC honeys'.



Council Directive 2001/110/EC of 20 December 2001 relating to honey



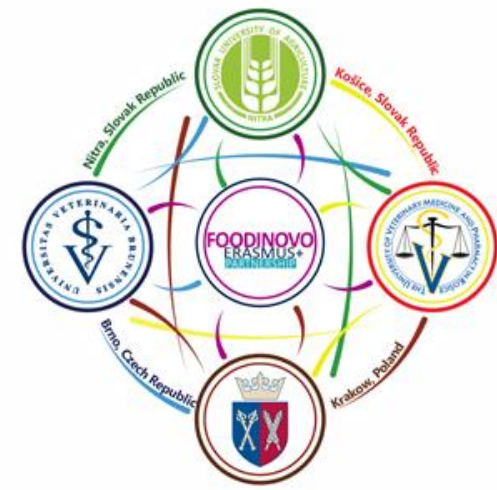
The term 'honey' shall be applied only to the product defined in Annex I, point 1, and shall be used in trade to designate that product; The main types of honey are as follows:

1) according to origin:

- (i) blossom honey or nectar honey (honey obtained from the nectar of plants);
- ii) honeydew honey (honey obtained mainly from excretions of plant sucking insects (*Hemiptera*) on the living part of plants or secretions of living parts of plants.



Council Directive 2001/110/EC of 20 December 2001 relating to honey



The main types of honey are as follows:

2) according to mode of production and/or presentation:

- (iii) comb honey (honey stored by bees in the cells of freshly built broodless combs or thin comb foundation sheets made solely of beeswax and sold in sealed whole combs or sections of such combs)
- (iv) chunk honey or cut comb in honey (honey which contains one or more pieces of comb honey)
- (v) drained honey (honey obtained by draining decapped broodless combs)
- (vi) extracted honey (honey obtained by centrifuging decapped broodless combs)
- (vii) pressed honey (Honey obtained by pressing broodless combs with or without the application of moderate heat not exceeding 45 °C)
- (viii) filtered honey (honey obtained by removing foreign inorganic or organic matter in such a way as to result in the significant removal of pollen).



Council Directive 2001/110/EC of 20 December 2001 relating to honey



Baker's honey

Honey which is

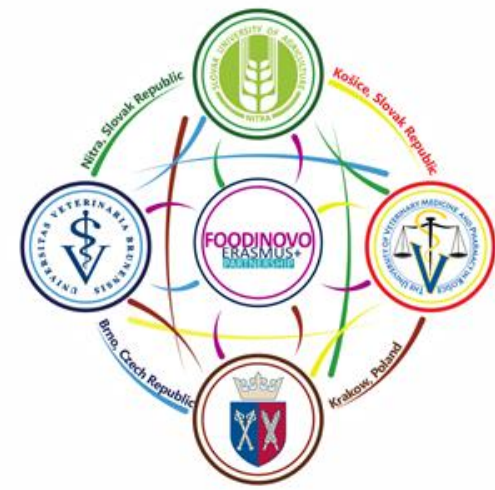
- (a) suitable for industrial uses or as an ingredient in other foodstuffs which are then processed
- may:
 - have a foreign taste or odour, or
 - have begun to ferment or have fermented, or
 - have been overheated.

In the case of baker's honey, the words 'intended for cooking only' shall appear on the label in close proximity to the product name;

Where baker's honey has been used as an ingredient in a compound foodstuff, the term '**honey**' may be used in the product name of the compound food instead of the term 'baker's honey'. However, in the list of ingredients, the term as referred to in Annex I, point 3, shall be used



Council Directive 2001/110/EC of 20 December 2001 relating to honey



ANNEX II COMPOSITION CRITERIA FOR HONEY

- SUGAR CONTENT
- MOISTURE CONTENT
- WATER-INSOLUBLE CONTENT
- ELECTRICAL CONDUCTIVITY
- FREE ACID
- DIASTASE ACTIVITY AND HYDROXYMETHYLFURFURAL DETERMINED AFTER PROCESSING AND BLENDING



Council Directive 2001/110/EC of 20 December 2001 relating to honey

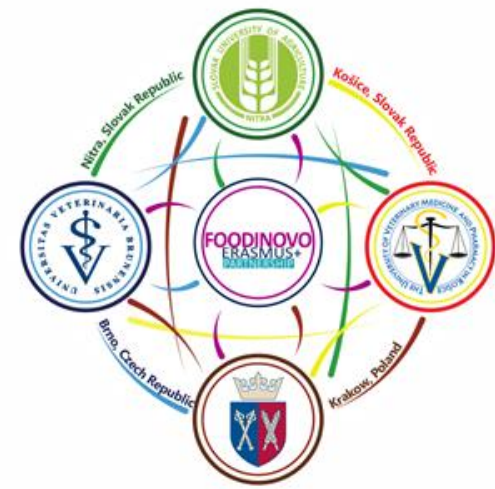


ANNEX II COMPOSITION CRITERIA FOR HONEY

| | | | | |
|---------------------------------|---|--------------------------------------|---|---|
| SUGAR CONTENT | fructose | blossom: not less than 60 g/100g | Honeydew honey, blends of honeydew with blossom: not less than 45 g /100 g | |
| | sucrose | In general: not more than 5g/100g | also acacia (<i>Robinia pseudoacacia</i>), alfalfa (<i>Medicago sativa</i>), Menzies Banksia (<i>Banksia menziesii</i>), French honeysuckle (<i>Hedysarum</i>), red gum (<i>Eucalyptus camadulensis</i>), leatherwood (<i>Eucryphia lucida</i> , <i>Eucryphia milliganii</i>), Citrus spp.: not more than 10 g /100 g | lavender: not more than 15 g /100 g |
| MOISTURE CONTENT | in general: not more than 20 % | | Heather and baker's in general: not more than 23 % | baker's honey from heather: not more than 25 % |
| WATER-INSOLUBLE CONTENT | in general: not more than 0.1 g/100g | | pressed honey: not more than 0.5 g/100g | |
| ELECTRICAL COINDUCTIVITY | honey not listed: not more than 0.8 mS/cm | | honeydew and chestnut honey and blends of these except with those listed: not more than 0,8 mS/cm | |
| FREE ACID | in general: not more than 50 milli-equivalents acid per 1 000 g | | baker's honey: not more than 80 milli-equivalents acid per 1 000 g | |
| DIASTASE ACTIVITY | in general, except baker's honey: not less than 8 | | honeys with low natural enzyme content (e.g. citrus honeys) and an HMF content of not more than 15 mg/kg: not less than 3 | |
| HMF | 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 | |



Regulation No 853/2004 laying down specific hygiene rules for food of animal origin



Article 1

This Regulation lays down specific rules on the hygiene of food of animal origin for food business operators. These rules supplement those laid down by Regulation (EC) No 852/2004. They shall apply to unprocessed and processed products of animal origin.

Annex I: 8. OTHER DEFINITIONS

8.1. "Products of animal origin" means:

food of animal origin, including honey and blood



Regulation No 853/2004 laying down specific hygiene rules for food of animal origin



- Food business operators shall place products of animal origin manufactured in the Community on the market only if they have been prepared and handled exclusively in establishments:
 - that meet the relevant requirements of Regulation (EC) No 852/2004, those of Annexes II and III of this Regulation and other relevant requirements of food law;
 - and that the competent authority has **registered** or, where required in accordance with paragraph 2, **approved**.

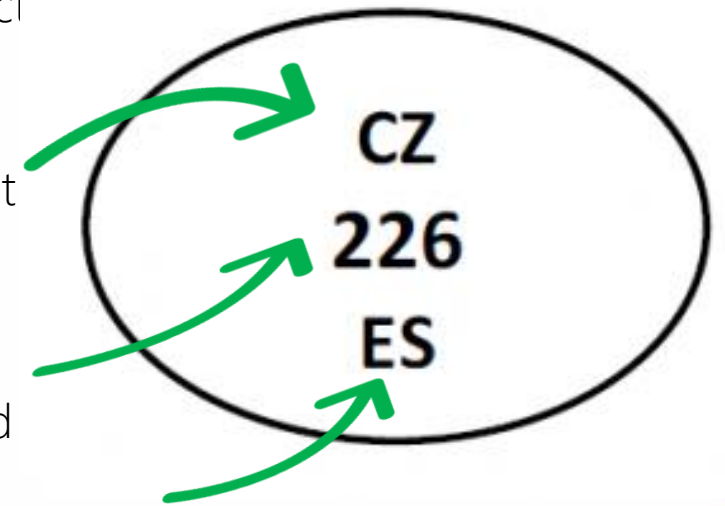


Regulation No 853/2004 laying down specific hygiene rules for food of animal origin

Annex II

The **identification mark** must be applied before the product leaves the product place. The mark must be legible and indelible, and the characters easily decipherable. It must be clearly displayed for the competent authorities.

- The mark must indicate the name of the country in which the establishment located, which may be written out in full or shown as a two-letter code in accordance with the relevant ISO standard.
- The mark must indicate the approval number of the establishment. If an establishment manufactures both food to which this Regulation applies and to which it does not, the food business operator may apply the same identification mark to both types of food.
- When applied in an establishment located within the Community, the mark must be oval in shape and include the abbreviation CE, EC, EF, EG, EK, EO, EY, ES, EÜ, EK, EB, EZ or WE.



Regulation (EU) No 1169/2011 on the provision of food information to consumers



Article 6 - Basic requirement

- Any food intended for supply to the final consumer or to mass caterers shall be accompanied by food information in accordance with this Regulation.

Article 7 – Fair information practises

- Food information shall not be misleading



Regulation (EU) No 1169/2011 on the provision of food information to consumers



Article 12 and 13: Availability and Placement of mandatory food information; presentation

- Mandatory food information shall be available and shall be easily accessible
- In case of prepacked food – directly on package, durability, country of origin or place of provenance, method of manufacture or production
- Mandatory food information shall be marked in a conspicuous (attractive) place in such a way as to be easily visible, clearly legible (readable) and, where appropriate, indelible (can not be deleted)
- It shall not in any way be hidden, obscured, detracted from or interrupted by any other written or pictorial matter or any other intervening material.
- The mandatory particulars listed in Article 9(1) shall be printed on the package or on the label attached in such a way as to ensure clear legibility, in characters using a font size where the x-height, as defined in Annex IV, is equal to or greater than 1,2 mm
- In case of packaging or containers the largest surface of which has an area of less than 80 cm² , the x-height of the font size referred to in paragraph 2 shall be equal to or greater than 0,9 mm.



Regulation (EU) No 1169/2011 on the provision of food information to consumers

Article 9 - List of mandatory particulars

- The name of the food
- The list of ingredients
- Allergens
- The quantity of certain ingredients
- The net quantity of the food
- The date of minimum durability or the use by date



Regulation (EU) No 1169/2011 on the provision of food information to consumers



Article 9 - List of mandatory particulars

- Any special storage conditions and/or conditions of use
- The name or business name and address of the food business operator
- The country of origin- shall be mandatory where failure to indicate this might mislead the consumer as to the true country of origin or place of provenance of the food, in particular if the information accompanying the food or the label as a whole would otherwise imply that the food has a different country of origin or place of provenance.
- Instruction for use where it would be difficult to make appropriate use of the food in absence of such instructions
- A nutrition declaration
- In addition to the particulars listed in Article 9(1),
 - additional mandatory particulars for specific types or categories of foods are laid down in Annex III (for example: packaged in a protective atmosphere, with sweeteners, with sugar and sweeteners)



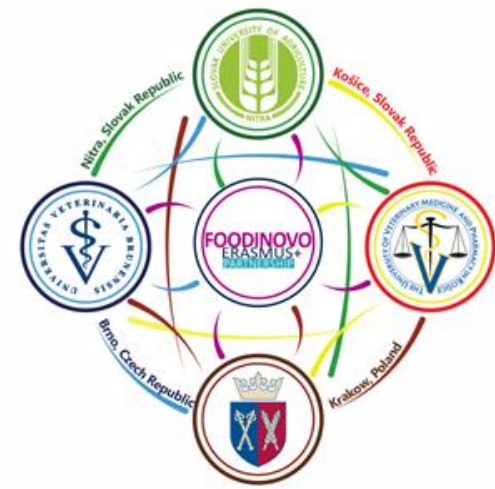
Directive 2011/91/EC- LOT indication

Article 1: LOT indication: a batch of sales units of a foodstuff produced, manufactured or packaged under practically the same conditions.

A foodstuff may not be marketed unless it is accompanied by an indication as referred to in Article 1(1).

Paragraph 1 shall not apply:

- agricultural products which, on leaving the holding, are:
 - sold or delivered to temporary storage, preparation or packaging stations;
 - transported to producers' organisations; or
 - collected for immediate integration into an operational preparation or processing system;
- when, at the point of sale to the ultimate consumer, the foodstuffs are not prepackaged, are packaged at the request of the purchaser or are prepackaged for immediate sale;
- to packagings or containers the largest side of which has an area of less than 10 cm²;
- to individual portions of ice cream. The indication enabling the lot to be identified shall appear on the combined package.



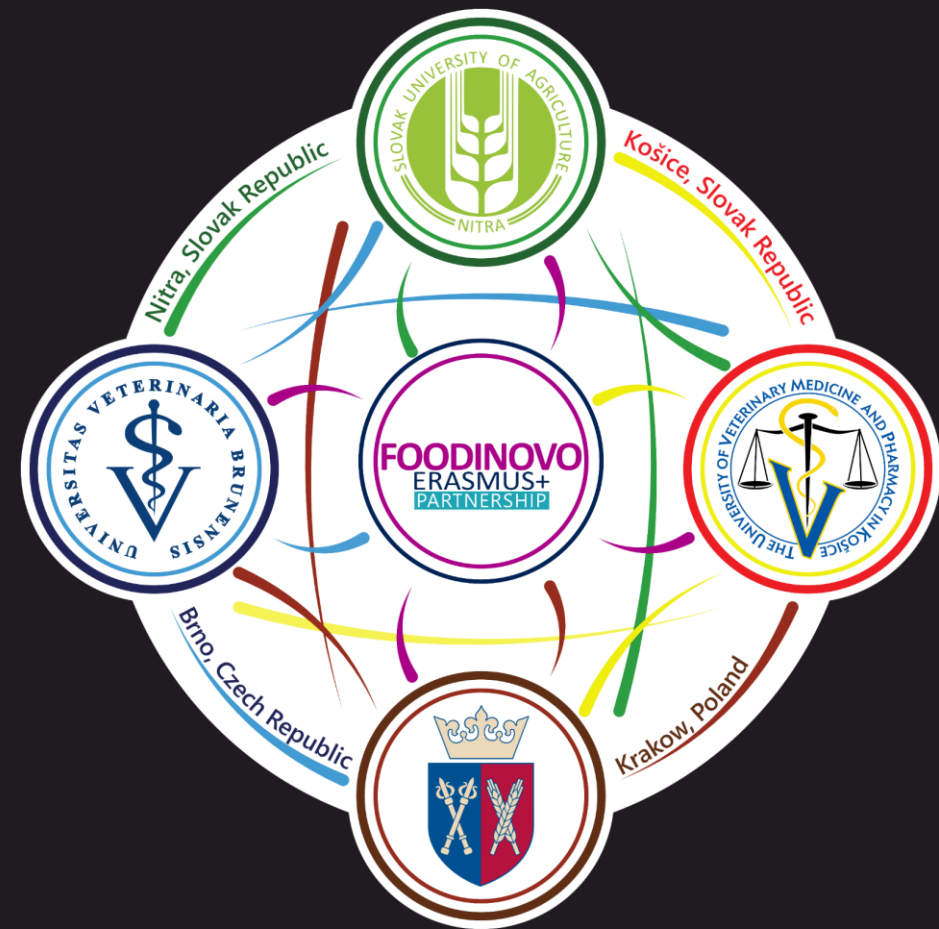
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Innovation of the structure and content of study
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Táto publikácia bola spolufinancovaná programom
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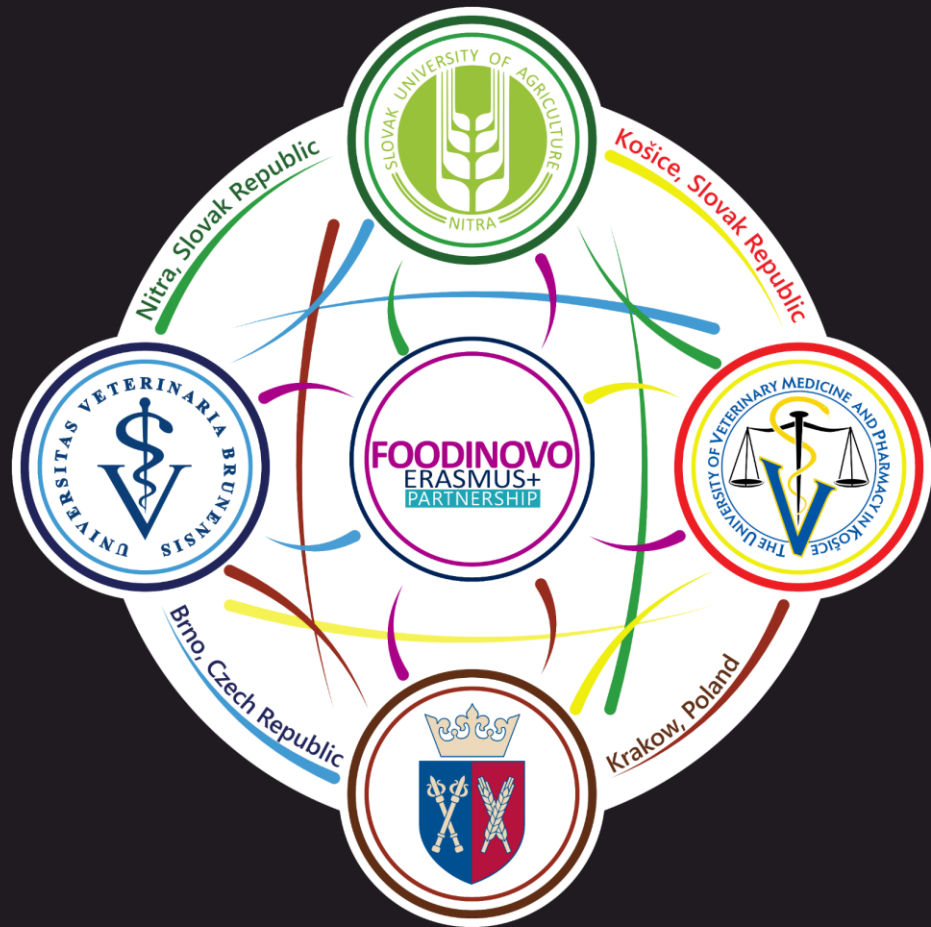
Inovácia štruktúry a obsahového zamerania študijných
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