

Product specification

Product	Honey with turmeric and black pepper
Technological documentation (number, name)	038-Honey with turmeric and black pepper
Product description and legal requirements	Product containing bee honey, complying with: The Regulation on the requirements for bee honey intended for human consumption, adopted by Order No. 196 of 28.08.2002, amended, State Gazette, issue 85 of 05.09.2002, in force from 01.08.2003, amended, State Gazette, issue 39 of 29.05.2015, in force from 24.06.2015; Directive 2001/110/EC of 20.12.2001 on honey; Regulation 37/2010 of 22.12.2009 on pharmacologically active substances and their classification with regard to maximum residue levels in animal-origin foods; Regulation 396/2005 of 23.02.2005 on maximum residue levels of pesticides in and on food of plant and animal origin.
Origin	Bulgaria, EU
Shelf life	2 years
Storage conditions	Dry and dark places at temperature up to 25°C and up to 80% humidity
Ingredients	Polyfloral bee honey, turmeric, black pepper
Additional information	For mass consumption. Children up to 1 year of age are at risk because of the allergic reactions that sometimes occur. It is not recommended to give honey to infants and children under 1 year because their digestive system is underdeveloped and can cause botulism. Honey is contraindicated in people who are
	allergic to it, as well as in patients with diabetes mellitus on insulin treatment.
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Physico-chemical indicators	Values
Water content	Up to 20 %



Reducing sugars	not less than 62-65 %	
Availability of veterinary	not allowed	
medicinal products (VMP)		
Indications of fermentation	not allowed	
Mechanical impurities	not allowed	
Artificial sweeteners	not allowed	
	in accordance with Regulation (EC) No 396/2005 on	
Pesticides	maximum residue levels of pesticides in or on food and	
	feed of plant and animal origin	
	in accordance with Regulation (EC) No 470/2009 laying	
Antibiotics	down residue limits of pharmacologically active substances	
	in food of animal origin	
Mineral substances	Not more than 0,5 - 1 %	
PH	3,2 – 6,5	
	In accordance with Regulation 1881/2006 for establishing	
Presence of heavy metals	maximum levels of certain contaminants in food.	

	this p	product does	not contain	alle	rgens	. Labelling	con	nplies
Allergens	with	Regulation	1169/2011	on	the	provision	of	food
	infor	mation to cor	nsumers					

Microbiological indicators	Values
Pathogenic MO	not established
Total number of mesophilic aerobic and optionally anaerobic microorganisms	≤ 500 cfu/g
Mesophilic anaerobic	not established
Moulds and yeasts	≤ 10 cfu/g

Nutritional value, per 100 g product	Values
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Energy value:	1418 kJ / 334 kcal
Fats	0,26 g
- saturated fatty acids	0,18 g
Carbohydrates	82 g
- of which sugars	66 g
Protein:	0,7 g



Salt:	0,3 g		
Organoleptic characteristics			
Appearance	Honey mix with creamy consistency, specific taste and		
	aroma.		
Taste	Sweet-savoury, pleasant		
Aroma	Pleasant, unobtrusive		
Texture	Creamy, spreadable		
Color	Yellow-orange colour		

Packaging	Description
Commercial packaging	The final product is packaged in glass jars with capacities of 212 ml, closed with metal twist-off caps, according to Regulation No. 3 of June 4, 2007, regarding specific requirements for materials and objects other than plastics and/or in metal barrels with lacquer coating, closed with metal caps with lacquer coating, with a capacity of 290 kg, and/or plastic IBC containers with a capacity of 1400 kg, according to Regulation 1935/2004/EC regarding materials and objects intended to come into contact with food, and Regulation 10/2011/EC regarding plastics materials and articles intended to come into contact with food.
Transport packaging	Boxes made of corrugated cardboard approved by the Ministry of Health, with a capacity of up to 15 kg, capable of holding 2, 6, or 12 glass jars.
EAN – codes	
Expedition	on euro pallets, foiled with stretch foil