	Product Specification Blossom Honey Squeezy – 720g		Doc Ref:	SPEC-12.3
			Issue No:	5
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Company Information	
Hilltop Honey Ltd, Unit 5, Dyffryn Enterprise Park, Pool Road, Newtown, Powys, SY16 3BD 01686 689027; info@lovehilltop.com	
Commercial Contact	01686 689027; sales@lovehilltop.com
Technical Contact	01686 689027; technical@lovehilltop.com

Product Description
<p>The natural sweet substance produced by <i>Apis mellifera</i> 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.</p> <p>Pure, sound, and unadulterated, without fermentation or other off flavours, with no added sugar.</p>


Product Information					
Product Name	Blossom Honey Squeezy	Weight	720g e	Product Code	BHS7
Ingredient Declaration	Honey				
Country of Origin	Argentina, Brazil, China, Cuba, Mexico, Turkey, Ukraine, Uruguay				
Origin Statement	Blend of Non-EU Honey				
Storage	Store at room temperature. Crystallisation may naturally occur. If this happens, place in warm water.				
Shelf Life	26 months from date of production	Format	Best Before End – MMM/YYYY		
Batch Number	Julian Date – YDDD e.g., Produced 01/01/2022 = 2001				
Unit Barcode	5060298572431	Case Barcode	5060298573438		

Packaging						
Component	Description	Height	Width	Depth	Weight	Units
Primary	PET Plastic Bottle, Induction Seal & PP Plastic Lid	160mm	89mm	56mm	771g	1
Secondary	Branded Cardboard SRP Tray & Plastic Wrap	169mm	90mm	278mm	3.92kg	5
Tertiary	Wooden Pallet, Clear LDPE Shrink Wrap	1327mm	1000mm	1200mm	1140kg	1435

Pallet Configuration					
Cases per Layer	41	Layers per Pallet	7	Cases per Pallet	287

Nutritional Data			
Per 100g		Per Serving (15g)	
Energy (kJ) / Energy (kcal)	1306kJ / 307kcal	Energy (kJ) / Energy (kcal)	196kJ / 46kcal
Fat (g) / Of which Saturates (g)	<0.5g / <0.1g	Fat (g) / Of which Saturates (g)	<0.5g / <0.1g
Carbohydrates (g) / Of which Sugars (g)	76g / 76g	Carbohydrates (g) / Of which Sugars (g)	11g / 11g
Fibre (g)	<0.5g	Fibre (g)	<0.5g
Protein (g)	<0.5g	Protein (g)	<0.5g
Salt (g)	0.03g	Salt (g)	<0.01g

Organoleptic			
Appearance	Typical of honey	Flavour	Typical mild, sweet flavour of honey.
Aroma	Typical mild, sweet aroma of honey	Texture	Viscous Liquid


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Veterinary Drugs/Antibiotics			
Chloramphenicol	Absent	Tetracyclines	Absent
Nitrofurans – all metabolites	Absent	Sulphonamides	Absent
Streptomycin	Absent	Macrolides	Absent
Trimethoprim	Absent	Fluoroquinolones	Absent

Physical, Chemical & Microbiological Properties			
Moisture	Less than 20%	Free Acid	Less than 50 milli-equivalents acid/kg
Glucose/Fructose	More than 60g/100g	Water Insoluble Content	Less than 0.1g/100g
Sucrose	Less than 5g/100g	Electrical Conductivity	Less than 0.8mS/cm
HMF	Less than 80mg/100g	Heavy Metals	Meets all current EU Legislation
Diastase	More than 8	Pesticides	Meets all current EU Legislation
Physical Contamination	Free from any physical contaminants that are intrinsic & extrinsic to honey		
Microbiological	Free from micro-organisms at levels that could be a threat to consumer health. Due to low water activity (<0.7 _{a_w}), honey does not support the growth of micro-organisms.		

Free from Data		
	Present in Product	Present in Production Site
Natural Colours	No	Yes
Artificial Colours	No	No
Natural Flavours	No	Yes
Artificial Flavours	No	Yes
Preservatives	No	Yes
GMO	No	No


Suitability Data		
	Suitable for	Certified for
Vegetarian	Yes	No
Coeliac	Yes	No
Halal	Yes	No
Kosher	Yes	Yes
Nut Allergy	Yes	No
Lactose Intolerant	Yes	No
Organic	No	No
Vegan	No	No
Diabetic	No	No
Warning Statement	Unsuitable for Infants Under 12 Months of Age	


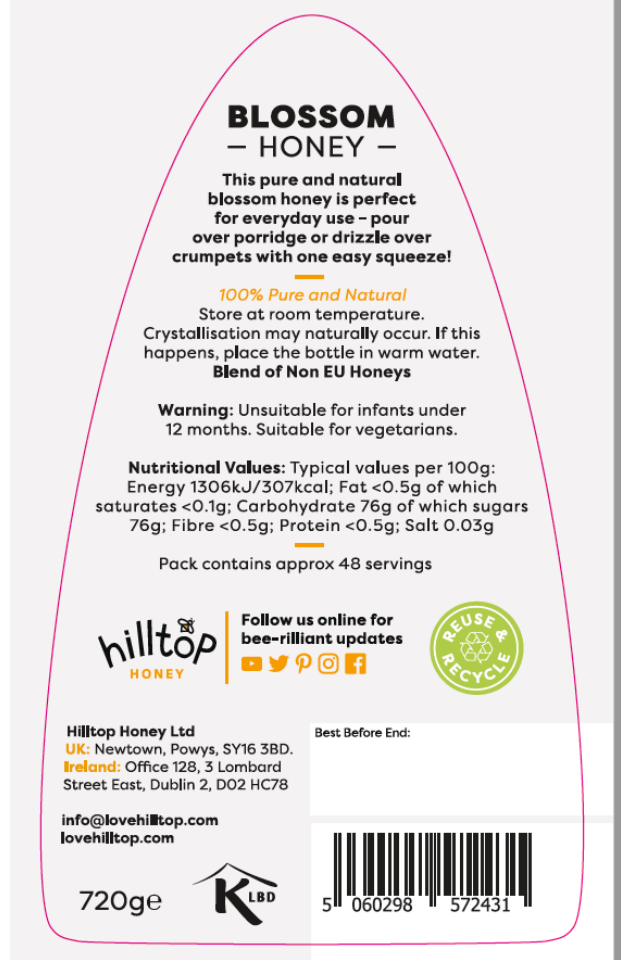
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Allergen Advice		
Allergen	Present in Product	Present in Production Site
Celery	No	No
Cereals containing Gluten (Wheat, Rye, Barley, Oats)	No	No
Crustaceans	No	No
Egg/Egg Derivatives	No	No
Fish/Fish Derivatives	No	No
Lupin/Lupin Derivatives	No	No
Milk/Milk Derivatives	No	No
Molluscs/Molluscs Derivatives	No	No
Mustard/Mustard Derivatives	No	No
Nuts (Almond, Brazil, Cashew, Hazelnut, Macadamia, Pecan, Pistachio, Walnut)/Derivatives	No	No
Peanuts/Peanut Derivatives	No	No
Sesame Seeds/Sesame Seed	No	No
Soya/Soya Derivatives	No	No
Sulphur Dioxide/Sulphites	No	No

Legislation References
<i>The honey supplied complies to the following requirements & documentation</i>
<ul style="list-style-type: none"> • Honey (England) Regulations 2015 No. 1348 • EC Directive 2001/110/EC relating to honey • EC Directive 2008/772/EC on the approval of residue monitoring plans submitted by third countries in accordance with Council directive 96/23/EC • Commission Regulations (EU) No. 37/2010 on pharmacologically active substances and their classification regarding maximum residue limits in foodstuffs of animal origin. • CODEX Standard for Honey 12-1981

Additional Information
<p>Due to the natural properties of honey, it is perfectly normal for it to crystallise over time. It is recommended that honey is stored at the optimum temperature to slow this natural process. Crystallisation is not a quality issue, and the honey is still perfectly edible. The crystallisation can easily be reversed by warming the honey short term to break up the crystals and return the honey to its clear liquid state.</p>

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Label Information	
	

Signed on behalf of Hilltop Honey Ltd	Specification agreed by Customer
Signature:  Print: Michael Murray Title: Technical Officer Date: 20/01/2022	Signature: Print: Title: Date: