


Product details	
Article number	
Supplier (Specification only valid for goods from this supplier)	
Product name	honey baking quality organic
Legal name	baker's honey
Country of processing	
Country of origin (for this article all possible origins are shown)	China other origins possible due to availability
Agricultural origin	Non-EU-agriculture
Product description	amber to dark amber colored honey from organic agriculture according to regulation (EU) No. 2018/848
Botanical name	
Variety	
Production	
Customs tariff number	04090000
List of ingredients	honey* *from certified organic agriculture
Product picture (Example photo, not batch-related, deviations possible)	
Preparation	
Usage	
Foods intended for human nutrition that are prepared and consumed according to the preparation recommendations.	
Risk when used as intended for „YOPI“ (Young, Old, Pregnant, Immunosuppressed)	Like other raw products is honey not suitable for babies under 12 month
Potential advice for customers	Baking honey is honey suitable for industrial purposes or as an ingredient for other food products that are subsequently processed.
Further product characteristics	
Vegan	No

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Raw food*	No
Gluten free (< 20 ppm) according to analysis	No
Superfood	No

**"Raw food" is not a uniformly defined term and there are different interpretations of it. For Covitar it includes products which are not heated above 45°C during the production process as well as sun-dried fruits. The temperatures during transport are not considered, as there are no sufficient reliable information on this. Mainly unrefrigerated containers and trucks are used. The information on manufacturing and process temperatures are based on surveys of our suppliers.

Average nutritional information per 100g

Energy (kJ / kcal)	1468 / 351
Fat (g)	0.0
of which saturates (g)	0.0
Carbohydrate (g)	87.5
of which sugars (g)	79.6
Fibre (g)	0.000
Protein (g)	0.2
Salt (g)	0.010

Nutritional values may vary in natural products
Source: Federal Food Code 3.02

Sensorial parameters

Appearance/Colour	clear, pale yellow to brownish
Flavour/Taste	sweet, mildly aromatic, no off-odor or off-flavour
Consistency	mostly liquid, may crystallize during storage

Chemical and physical parameters

This is an automatically generated specification, not all parameters are applicable to every product.

Moisture	max. 20 %
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Microbiological parameters according to supplier: L-70266

	Reference value (cfu/g)	Warning value (cfu/g)
Total plate count	< 10.000	
Enterobacteriaceae	< 10	
E. Coli	neg. in 25g	
Yeasts	< 1.000	
Mould	< 100	
Salmonella	neg. in 25g	

The microbiological parameters, unless confirmed by analysis, are reference and warning values which are subject to natural variations according to origin and harvest.

Storage and shelf life

Best before date	24 months from production date
Storage advice	Originally packed, dry, keep away from light storage at < 20 °C, max. 65% atmospheric humidity
Other storage advices	Original packed, keep cool and dry (opt. 18-20°C, max. 40°C (for short time

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storage), max, 70% atmospheric humidity), keep away from light	
Packaging	
Net weight per unit in kg	12.50 kg
Packaging material (All possible packaging materials are shown for this article)	polypropylene (PP) bucket
The packaging of product is in accordance to Comm. RG (EC) No. 1935/2004 and the Directives (EG) 10/2011 and 94/62.	
GMO Status	
The product is in accordance to Comm. RG (EC) No. 1829/2003 and Comm. RG (EC) No.1830/2003 and is not produced with GMO material.	
Ionizing radiation	
The product is not treated with ionizing radiation.	
Pesticides	
The product is in accordance to regulation (EU) No. 2018/848.	
Mycotoxines/Heavy metals	
The product corresponds to the Comm. RG (EU) No. 2023/915 and other currently valid amendments.	
Foreign impurities	
The complete absence of foreign impurities is not technically feasible. Within this limitation, the lowest technically possible level of impurities is taken care of.	
Pests	
The product is free of living pests in all states of development.	




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List of allergens according to Annex II of Regulation (EU) No. 1169/2011			
	Contained as ingredient	Cross contamination possible	Comment
Gluten-containing cereals	-	-	
Wheat	-	-	
Rye	-	-	
Barley	-	-	
Oat	-	-	
Spelt	-	-	
KAMUT® Khorasan wheat	-	-	
Hybrides	-	-	
Crustaceans and crustacean products	-	-	
Eggs and egg products	-	-	
Fish and fish products	-	-	
Peanuts and peanut products	-	-	
Soybeans and soya products	-	-	Pollen may be present
Milk and dairy products	-	-	
Nuts and nut products	-	-	
Almonds	-	-	
Hazlenuts	-	-	
Walnuts	-	-	
Cashew	-	-	
Pecan nuts	-	-	
Brazil nuts	-	-	
Pistachios	-	-	
Macadamia	-	-	
Celery and celery products	-	-	Pollen may be present
Mustard and mustard products	-	-	Pollen may be present
Sesame and sesame products	-	-	
Sulphur dioxide and sulphites > 10 mg/litre expressed as SO₂	-	-	
Lupin and lupin products	-	-	Pollen may be present
Molluscs and mollusc products	-	-	
n/a = not available			
The above information is based on details provided by our suppliers and has not been confirmed by analyses.			