


	External Version No.	1	External Version Date:	29/08/2023	Authorised by:	Melanie Teece
MGO50X4	External Specification			Manuka Honey MGO 50+ 225g x 4		
Company Information:						
Address:		Hilltop Honey Ltd, Vastre Industrial Estate, Newtown, Powys, SY16 1DZ - ph: 01686 689 027				
Commercial contact:		sales@lovehilltop.com		Technical contact:		technical@lovehilltop.com
Emergency contact:		e: Mel@LoveHilltop.com m: 07916 017 325, dd: 01686 805 996				
About Hilltop:		<p>Founded in 2011 by young beekeeper Scott Davies, Hilltop Honey has a passion for delivering the most exceptional tasting natural wholefoods from all corners of the world and have grown to the second-largest honey brand in the UK.</p> <p>Located in Mid Wales, Hilltop produces a wide range of products including honey, organic honey, maple syrup, agave, and health &amp; beauty products. Products are available in reusable glass jars, fully recyclable squeeze bottles, and biodegradable materials.</p> <p>From humble beginnings, born from a love of beekeeping in the beautiful Welsh countryside. Hilltop are proud to produce, pure and natural products with nothing added and nothing taken away.</p> <p><u>Why choose Hilltop?</u></p> <ul style="list-style-type: none"><li>• Fully traceable honey</li><li>• Honey tested for authenticity</li><li>• Honey experts with a dedicated in-house technical team</li><li>• Privately owned family ran business</li><li>• BRC Grade AA accredited</li><li>• Organic products certified by the Soil Association</li><li>• Products certified by KLBD</li><li>• Great Taste Award Winners 2021 &amp; 2022</li><li>• Sustainable-focused business</li><li>• Carbon neutral business</li><li>• Products available in reusable glass jars or easy-squeeze PET recyclable bottles</li><li>• B Corporation Certified business</li><li>• Living wage employer</li></ul>				
Product Description:						
Product Description:		<p>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. Pure, sound and unadulterated, without fermentation or other off-flavours, with no added sugar.</p>				
Consumer Paragraph / Organoleptic Profile:		<p>Our favourite little insects, bees, forage the Manuka bush, native to New Zealand, to bring you this dark, herbal, amber Manuka Honey.</p> <p>Our creamed Hilltop Manuka Honey is pure and natural, authentic, Manuka Honey. Carefully sourced from the best New Zealand beekeepers and tested, twice, to certify its authenticity.</p> <p>Hilltop Manuka Honey is measured using the MGO rating. MGO stands for methylglyoxal; this is the naturally occurring compound that gives Manuka Honey it's special properties. Simply put, the higher the MGO rating on the front of the jar, the greater the anti-bacterial strength present within the honey.</p>				
Product info:		<div></div> <ul style="list-style-type: none"><li>• For everyday wellness</li><li>• Tested for authenticity</li><li>• Certified Purity</li><li>• Great Taste Award Winner</li><li>• Fully Traceable</li><li>• Harvested in New Zealand</li></ul>				
						

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Product Information:											
Product name:		Manuka Honey MGO 50+ 225g x 4		No of Servings (15g per serving):		#VALUE!					
Net Weight (g):		225g		Gross Weight (g):		404g					
Product Barcode:		5060298571960		Case Barcode:		5060298571977					
Storage Instructions:		Ambient									
Case Information:											
Length (mm):		90	Width (mm):		70	Depth (mm):		248	Weight (kg):		1.57
Ingredients: Description, %, Country of Origin											
Composition:		New Zealand Manuka Honey 100%									
Origin Statement:		Honey of New Zealand									
Coding											
Coding Type:		BBE, Julian Code or Works Order, Time. (W/O no + day code - Mon=a, Tues=b,Weds=c,Thur=d,Fri=e,Sat=f,Sun=g)									
Coding Requirement:		26 months from production e.g., Production Date 01/01/2021 = Best Before End Mar 2023									
Coding Format:		BBE: MMM/YY, Julian: LYDDDDHH or W/O:12345a, Time: HH:MM (24hr)									
Coding Location:		Best Before End Box									
Date Code:		Correct BBE Date. Readable. Positioned in BBE Box.									
Date Code Image:		<div>Best Before End: MAR 2024 22001 09:00:00</div>									

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Pallet Configuration							
Cases Per Layer: 56			Layers Per Pallet: 12		Cases/Pallet: 672		
Packaging - Primary - Unit as sold							
Component Type	Code	Description	Length (mm)	Width (mm)	Depth (mm)	Weight (g)	
Container:	HEX227	Hexagonal Jars - 227g	60	60	90	170	
		Material Type: Glass	Recycled %:				
Lid/Cap:	BLIDS227	Black Lids - 227g (58mm)	59	59	7	7	
		Material Type: Tin	Recycled %:				
Front Label:	MGO50LABELS(2022)	Manuka MGO 50+ Honey - 225g Labels (2022 Update)	60	165	0	1	
		Material Type: Paper - Adhesive	Recycled %:		0		
Rear Label:	No Rear Label	None	None	None	None	None	
		Material Type: None	Recycled %:		None		
Tamper Label:	MANUKATAMP	Branded Manuka Tamper Proof Label	100	20	0	3	
		Material Type: Paper - Adhesive	Recycled %:				
Packaging - Secondary - Outer Pack							
Component Type	Code	Description	Length (mm)	Width (mm)	Depth (mm)	Weight (g)	
Case Packaging:	BT4X227	Hilltop Honey Branded Tray - 4 x 227g Hex	272	78	35	18	
		Material Type: Paper - Cardboard	Recycled %:				
Case Shrink Wrap:	SWP300	Shrink Wrap Plastic - 300mm - 50MU (12KG/REEL)	n/a	n/a	n/a		
		Material Type: Plastic - Polythene	Recycled %:		0		
Case Label:		None	None	None	None	None	
		Material Type: None	Recycled %:		None		
Packaging - Tertiary - In transit							
Component Type	Code	Description	Length (cm)	Width (cm)	Depth (cm)	Weight (kg)	
Pallet Type:	P1	Standard Pallet - Red LPR Pallets	120	100	16	29.00	
		No Used: 1	Material Type: Wood	Recycled %:			
Pallet Shrink Wrap:	PALLETWRAP	Pallet Wrap - 17µm FILMSTAR PPlus - Nano – NEW MACHINE	0	0	0	0.30	
		No Used: 1	Material Type: LDPE	Recycled %:			
Layer Pads:	PALLETAYER(S TANDARD)	STD SINGLE WALL PALLET PAD (1000 x 1200)	117	97	0	0.38	
		No Used:	Material Type: Paper - Cardboard	Recycled %:			
Corner Guards:	CORNERGUARD	Corner Guards (1000 x 75 x 75 x 5mm )	100	8	8	0.49	
		No Used: 4	Material Type: Paper - Cardboard	Recycled %:			
Corner Guards 2:	CORNER700	Corner Guard 700mmx75x75x5mm	70	8	8	0.35	
		No Used: 4	Material Type: Paper - Cardboard	Recycled %:			
Other Packaging:							
		No Used:	Material Type:	Recycled %:			

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Physical, Chemical & Microbiological Properties							
Moisture:	≤20%			Brix:	N/A		
HMF:	European = ≤40, ROW ≤80 mg/kg			Diastase:	Citrus honeys = ≥3 DN. All other ≥8 DN.		
Water Activity:	<0.7aw			Colour:	0-85mm		
Microbiological:	Free from micro-organisms at levels that could be a threat to consumer health. Due to low water levels, honey does not support the growth of micro-organisms.						
Pesticides, Heavy Metals, Antibiotics:	Analytical Data (Including Pesticides, Heavy Metals, Antibiotics)						
	Test	Target	Tolerances / Range		Frequency & Test method		
	Chloramphenicol	0.3 µg/kg	<LoQ		RM tested annually		
	Nitrofurantoin	0.5 µg/kg	<LoQ		RM tested annually		
	Streptomycin	10 µg/kg	<LoQ		RM tested annually		
	Tetracyclines	10 µg/kg	<LoQ		RM tested annually		
	Sulphonamides	5 µg/kg	<LoQ		RM tested annually		
	Dapsone	0.5 µg/kg	<LoQ		RM tested annually		
	Macrolides	2 µg/kg	<LoQ		RM tested annually		
	Fluoroquinolones	5 µg/kg	<LoQ		RM tested annually		
	Coumatol	10 µg/kg	<100 µg/kg		RM tested annually		
	Glyphosate	10 µg/kg	<50 µg/kg		RM tested annually		
	Coumatol	10 µg/kg	<100 µg/kg		RM tested annually		
	Lead	0.01 mg/kg	0.1mg/kg		RM tested annually		
	Cadmium	0.02 mg/kg	<LoQ		RM tested annually		
	Mercury	0.005 mg/kg	<LoQ		RM tested annually		
	Arsenic	0.02 mg/kg	<LoQ		RM tested annually		
Physical Contamination	Free from any physical contaminants that are intrinsic & extrinsic. See below for Metal Detection profile.						
Metal Detection:							
Detection	Ferrous	Non-Ferrous	Stainless Steel	MD Checks Frequency			
Standard	2mm	2mm	3.5mm	START of run, HOURLY during and END of run			

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Nutritional Data						
Per 100g			Per serving (15g)			
Energy (kj):	1306		Energy (kj):	195.9		
Energy (kcal):	307		Energy (kcal):	46.05		
Fat (g):	<0.5		Fat (g):	< 0.075		
Fat of which Saturates (g):	<0.1		Fat of which Saturates (g):	< 0.015		
Carbohydrate (g):	76		Carbohydrate (g):	11.4		
Carbohydrate of which Sugars (g):	76		Carbohydrate of which Sugars (g):	11.4		
Fibre (g):	<0.5		Fibre (g):	< 0.075		
Protein (g):	<0.5		Protein (g):	< 0.075		
Salt (g):	0.03		Salt (g):	0.0045		
Suitability - Suitable for:						
Vegetarian	Yes		Lactose Intolerant	Yes		
Coeliac	Yes		Vegan	No		
Kosher	KLBD Certified		Organic	No		
Nut Allergy	Yes		Diabetic	No		
Warning statement:			Unsuitable for Infants Under 12 Months of Age			
Allergen Advice						
Allergen	Present In Product?		Present at Manufacturers		Risk of Cross Contamination	
Celery / Celeriac	No		No		No	
Crustaceans and crustacean	No		No		No	
Egg and Egg Products	No		No		No	
Fish and Fish Products	No		No		No	
Gluten-containing grains / Products	No		No		No	
Lupin and Lupin Products	No		No		No	
Milk and Milk Products	No		No		No	
Molluscs and Molluscs products	No		No		No	
Mustard and Mustard Products	No		No		No	
Nuts and Nut Products	No		No		No	
Peanut and Peanut Products	No		No		No	
Sesame and Sesame Products	No		No		No	
Soya and Soya Products	No		No		No	
Sulphur Dioxide	No		No		No	
Alcohol	No		No		No	
Capsicum	No		Yes		No	
Free From Data						
	Present in Product		Present at Production Site		Risk of Cross Contamination	
Natural Colours	No		Yes		No	
Artificial Colours	No		No		No	
Natural Flavours	No		Yes		No	
Artificial Flavours	No		Yes		No	
Preservatives	No		Yes		No	
GMO	No		No		No	

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QAS Info						
Product Front Image:						
						
Front Label Image:						
<div><div><p>100% Pure and Natural Farmed, tested and harvested in New Zealand, Hilltop's Manuka has a rich, strong, earthy flavour &amp; is perfect to enjoy straight from the jar.</p><p> Approx 15 servings</p><p>Store at room temperature. Crystallisation may naturally occur. If this happens, place the jar in warm water. 225ge</p><p>Best Before End:</p><p>5 060298 571960</p></div><div><p> 100% NATURAL</p><p> FULLY TRACEABLE</p></div><div><p>hilltop PREMIUM</p><p>MULTIFLORAL MANUKA 50+ MGO</p><p>HONEY OF NEW ZEALAND</p></div><div><p> 100% AUTHENTIC</p><p> LIGHT IN FLAVOUR</p></div><div><p><b>NUTRITION:</b> Typical values per 100g: Energy 1306kJ/307kcal; Fat&lt;0.5g of which saturates &lt;0.1g; Carbohydrate 76g of which sugars 76g; Fibre &lt;0.5g; Protein &lt;0.5g; Salt 0.03g</p><p><b>Suitable for Vegetarians.</b></p><p><b>CAUTION:</b> Unsuitable for infants under 12 months.</p><p>Hilltop Honey Ltd UK: Newtown, Powys, SY16 1DZ. Ireland: Office 128, 3 Lombard Street East, Dublin 2, D02 HC78 info@lovehilltop.com</p><p>lovehilltop.com   </p></div></div>						

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Rear Label Image:						
<div>N/A</div>						
Case Label:						
<div><div><div>Hilltop Honey</div><div>Manuka MGO50 Honey</div><div>Quantity Per Case: 4 x 225g</div><div>Batch Number: 22255-1</div><div>BBE Date: NOVEMBER 2024</div></div><div><div><div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></d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<b>hilltop</b>	External Version No.	1	External Version Date:	29/08/2023	Authorised by:	Melanie Teece
<b>MGO50X4</b>	External Specification			Manuka Honey MGO 50+ 225g x 4		
Side Case Image:						
Legislation/References:						
<ul style="list-style-type: none"> <li>• Honey (England) Regulations 2015 No. 1348</li> <li>• EC Directive 2001/110/EC relating to honey</li> <li>• EC Directive 2008/772/EC on the approval of residue monitoring plans submitted by third countries in accordance with Council directive 96/23/EC</li> <li>• Commission Regulations (EU) No. 37/2010 on pharmacologically active substances and their classification regarding maximum residue limits in foodstuffs of animal origin.</li> <li>• CODEX Standard for Honey 12-1981</li> <li>• Regulation (EC) No. 1935/2004 on materials and articles intended to come into contact with food.</li> <li>• Commission Regulation (EU) No. 10/2011 on plastic materials and articles intended to come into contact with food.</li> </ul>						
Final Comments:						
<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>						
Approval						
Signed on behalf of Hilltop Honey				Specification agreed by Customer		
Signature:				Signature:		
Print:	Melanie Teece			Print:		
Title:	Head of Technical			Title:		
Date:	24/11/2023			Date:		