



PRODUCT SPECIFICATION

Product Name	Bee Bread
Product Description	Bee bread, also known as Perga, is the fermented pollen stored in the hive for feeding brood and the queen. Bees do not consume their pollen fresh. Instead, they pack the pollen into empty comb cells and mix them with nectar and digest it with their own secreted enzymes. Once pollen is fermented, it remains stable for a long period of time. Bee bread is the first food for larva of honeybees.
Origin	Türkiye
Ingredients	Bee bread
Packing Details	90 g glass jar
Shelf Life	24 months
Storage Conditions	Store in a cool and dry place at room temperature (approx. 22 °C) away from sun and extra heat
Processes	Drying, selecting, packing.
Target Consumers	All consumers who are not sensitive to bee products.
Intended Use	Consume as it is
Allergen Information	Allergen free
Sales Channels	On-line, Retail and Pharmacy
Delivery Conditions	The transportation is carried out according to the basic principles of food hygiene rules.

PHYSICAL AND SENSORY PROPERTIES

Foreign Substances	Not detected
Color	Light Brown to Brown
Smell	Typical
Taste	Typical

BIOLOGICAL PROPERTIES

Enterobacteriaceae	cfu/g	n:5, c:2, m:10 ³ , M:10 ⁴
Mold & Yeast Count	cfu/g	n:5, c:2, m:10 ⁴ , M:10 ⁵
Escherichia coli	cfu/g	Not detected
Staphylococcus aureus	cfu/g	Not detected

CHEMICAL PROPERTIES

Humidity	%	Max. 7.0
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REFERENCE (LEGISLATION AND CUSTOMER REQUIREMENTS)

Council Directive 2001/110/EC of 20 December 2001 relating to honey
Regulation (EC) No 178/2002 of the European Parliament and of the Council of 28 January 2002
Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs
SBS Bilimsel Bio Çözümler San. ve Tic. A.Ş. Criteria

R&D and QUALITY CONTROL DIRECTOR