



## PRODUCT SPECIFICATIONS

### Product Name

Raw Honey with Beetroot

### Product Description

Raw blossom honey with beetroot powder. Raw honey, the sweet natural substance produced by bees from the nectar of flowers and stored in beehives blended with natural beetroot, the taproot of Beta vulgaris plant in powder form. The product must be a homogenous spread with red color. It has a pleasant, sweet flavor together with the distinctive earthy beetroot flavor. Without fermentation or other off-flavors.

### Product contend

Ingredients: Raw honey 97%, Beetroot freeze dried powder 3%. Other Additives: None

### Sensory data

Appearance	Dark red color
Flavor	Pleasant, sweet flavor with the characteristic flavor of beetroot
Aroma	Pleasant moderate aroma
Texture	Smooth creamy, sticky to the touch

### Physical Standards

Acidity	Maximum 50 milli-equivalents acid per 1000g
Moisture	Maximum 19%
Glucose %	28-40
Fructose %	28-40

## Chemical Standards

Streptomycin	Absent (<10 ppb limit of detection)
Sulphonamides	Absent (<10 ppb limit of detection)
Tetracyclines	Absent (<10 ppb limit of detection)
Chloramphenical	Absent (<0.3 ppb limit of detection)
Nitrofurans - All Metabolites	Absent (<0.5 ppb limit of detection)

## Microbiological Standards

There must be no indications of fermentation.

Due to the low water contend there is a very low risk of pathogenic growth.

## Nutritional value (per 100g)

Energy (Kcal)	305	Protein (g)	0,6
Total fat (g)	0	Dietary Fiber (g)	0,7
Carbohydrates (g)	81,7	Salt (g)	0,0

## Health and Safety

No known hazard associated with honey or beetroot.

## Allergens

No major allergen food is included in the ingredients.

## Genetically Modified Materials

The ingredients used are not produced from materials which have been derived from a genetically modified material source. The ingredients are free from any adventitious GM contamination or cross contamination through processing.

## Packaging

Glass jar, twist off metal lid with food grate lining.

## Shelf Life, Storage and Transportation

24 months shelf life. Product to be stored and transported in climate-controlled conditions preferably below 22 °C. If possible, stored in light tight carton cases.