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Reason for revision:

Product Specification

Product: Pure Gold Manuka Honey PG00007

Ingredients
Manuka honey (100%).

Organoleptic properties	
Appearance	Viscous liquid with observable crystalline particulate
Colour	Amber (Pfund scale 34 – 114)
Flavour	Characteristic of Manuka honey of claimed grade
Odour	Characteristic of Manuka honey of claimed grade

Nutritional Information		
Typical values	per 100 g	Per 15g Tablespoon
Energy	1375 kJ/329 kcal	206 kJ /49 kcal
Fats	<0.1 g	<0.1g
of which saturates	<0.1 g	<0.1g
Carbohydrates	78.5 g	11.78g
of which sugars	76.2 g	11.43g
Protein	0.2 g	0.03g
Salt	<0.01 g	<0.01g

Compositional Criteria	
Water-insoluble solids content %	<0.1
Electrical conductivity mS.cm⁻¹	>0.8
Diastase Activity (Schade scale)	>9
Free acids meq.kg⁻¹	<50
Fructose and Glucose Content (sum of both)	>60 g per 100g
Sucrose Content	< 5 g per 100g
HMF	<25 mg/kg
Humidity (Moisture)	<19%
C4 Sugars	<6.5%
Tutin	(MRL) of 0.7 mg/kg

MPI Manuka Classification	
Monofloral	

MPI Manuka Chemical Markers	
3-Phenyllactic acid	≥400 mg/kg
2'-Methoxyacetophenone	≥5 mg/kg
2-Methoxybenzoic acid	≥1 mg/kg
4-Hydroxyphenyllactic acid	≥1 mg/kg

DNA from Manuka pollen	<Cq 36
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Methylglyoxal (MGO)	>mg/kg product-specific MGO label claim
Dihydroxyacetone (DHA)	mg/kg >mg/kg MGO value x 2 (DHA:MGO ratio NLT 2:1)
Leptosperin	≥100mg/kg

Microbiological Criteria	
Total aerobic colony count	<1000 cfu/g
Yeasts	<20 cfu/g
Moulds	<20 cfu/g
Enterococcus	<20 cfu/g
Lactic acid bacteria	<20 cfu/g
E. Coli	<20 cfu/g
Staphylococcus	<20 cfu/g
Salmonella	ND in 25 g

Transport and Storage Conditions	Transportation: <10°C (refrigerated) Storage: 5 - 15°C Avoid exposure to moisture and exposure to direct sunlight
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