

THE FULL TEXT OF THE PROPOSED RULE IS:

5K-4.027 Standard of Identity - Honey.

(1) This standard applies to all honey produced by honey bees from nectar and covers all styles of honey presentation that are processed and ultimately intended for direct consumption and to all honey packed, processed or intended for sale in bulk containers as honey, that may be repacked for retail sale or for sale or use as an ingredient in other foods.

(2) "Honey" means the natural food product resulting from the harvest of nectar by honeybees and the natural activities of the honeybees in processing nectar. It consists essentially of different sugars, predominantly fructose and glucose as well as other substances such as organic acids, enzymes and solid particles derived from honey collection. The color of honey can vary from nearly colorless to dark brown. The consistency can be fluid, viscous or partially to completely crystallized. The flavor and aroma vary, but are derived from the plant's origin.

(3) Honey sold as such shall not have added to it any food additives, as defined in section 500.03(1)(m) F.S., nor shall any other additions be made other than honey. It shall not have begun to ferment or effervesce and no pollen or constituent unique to honey may be removed except where unavoidable in the removal of foreign matter. Chemical or biochemical treatments shall not be used to influence honey crystallization.

(a) Moisture Content - No water may be added to honey in the course of extraction or packing for sale or resale as honey. Honey shall not have a moisture content exceeding 23%.

(b) Sugar Content

1. The ratio of fructose to glucose shall be greater than 0.9.

2. Sucrose content shall not exceed 10%, except for lavender (*Lavandula spp*), borage (*Borago officinalis*)" which may contain up to 15% sucrose.

3. Maltose content shall not exceed 10%.

4. Oligosaccharides indicative of invert syrup indicate the presence of an adulterant.

5. The absolute value of Carbon Stable Isotope Ratio Analysis (CSIRA) must be more negative than -20.0.

6. CSIRA Internal Standard Procedure with a protein value minus honey value more negative than -1.0 indicates the presence of an adulterant.

(4) Labeling – Name of the Food

(a) Products conforming to the standard of identity as adopted in this rule shall be designated 'honey'. Foods containing honey and any flavoring, spice or food additive or if honey is processed in such a way that a modification to honey occurs that materially changes the flavor, color, viscosity or other material characteristics of pure honey, then such foods shall be distinguished in the food name from honey by declaration of the food additive or modification.

(b) Honey may be designated according to floral or plant source if it comes predominately from that particular source and has the organoleptic, physicochemical and microscopic properties corresponding with that origin.

(c) Where honey has been designated according to floral or plant source [as stated in (b)], then the common name or the botanical name of the floral source shall be used in conjunction with or joined with the word "honey".

(d) The styles in (4)(e)2&3 shall be declared.

(e) Honey may be designated according to the following styles:

1. Honey which is honey in liquid or crystalline state or a mixture of the two;
2. Comb Honey which is honey stored by bees in the cells of freshly built broodless combs and which is sold in sealed whole combs or sections of such combs;
3. Cut comb in honey, honey with comb or chunk honey which is honey containing one or more pieces of comb honey.

Specific Authority: 500.09, 570.07(23), 586.10 FS; Law Implemented: 500.02, 500.03, 500.04, 500.09, 500.10, 500.11, 570.07, 570.50 FS; History – New _____.

5K-4.028 Adulteration and Misbranding - Honey.

The following shall be *prima facie* evidence of adulteration under s. 500.10(2)(d) and s. 586.10, F.S., or misbranding under s. 500.11(1)(g) and s. 586.10, F.S., of any product sold or offered for sale as honey:

1. The product has a maltose content in excess of 10%; or
2. The product contains oligosaccharides indicative of invert syrup; or
3. The absolute value of Stable Carbon Isotope Ratio Analysis (SCIRA) is not more negative than -20.0 for the product; or
4. SCIRA Internal Standard Procedure with a protein value minus honey value is more negative than -1.0 for the product; or
5. The product fails to conform to the standard of identity stated in 5K-4.027, F.A.C.

Specific Authority: 500.09, 570.07(23), 586.10 FS; Law Implemented: 500.02, 500.03, 500.04, 500.09, 500.10, 500.11, 570.07, 570.50 FS; History – New _____.

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DATE PROPOSED RULE APPROVED BY AGENCY HEAD:

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