

ANNEX I

NAMES, PRODUCT DESCRIPTIONS AND DEFINITIONS

1. Honey is 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 to ripen and mature.
2. The main types of honey are as follows:
 - (a) according to origin:
 - (i) blossom honey or nectar honey
Honey obtained from the nectar of plants;
 - (ii) honeydew honey
Honey obtained mainly from excretions of plant sucking insects (*Hemiptera*) on the living part of plants or secretions of living parts of plants;
 - (b) according to mode of production and/or presentation:
 - (iii) comb honey
Honey stored by bees in the cells of freshly built broodless combs or thin comb foundation sheets made solely of beeswax and sold in sealed whole combs or sections of such combs;
 - (iv) chunk honey or cut comb in honey
Honey which contains one or more pieces of comb honey;
 - (v) drained honey
Honey obtained by draining decapped broodless combs;
 - (vi) extracted honey
Honey obtained by centrifuging decapped broodless combs;
 - (vii) pressed honey
Honey obtained by pressing broodless combs with or without the application of moderate heat not exceeding 45 °C;
 - (viii) filtered honey
Honey obtained by removing foreign inorganic or organic matter in such a way as to result in the significant removal of pollen.
3. Baker's honey
Honey which is (a) suitable for industrial uses or as an ingredient in other foodstuffs which are then processed and (b) may:
 - have a foreign taste or odour, or
 - have begun to ferment or have fermented, or
 - have been overheated.