

**SCHEDULE 2**

Regulation 2(2)

**SPECIFICATIONS FOR SPECIFIED HONEY PRODUCTS****1. Sugar content**

**1.1. Fructose and glucose content (sum of both)**

— blossom honey	not less than 60 g/100 g
— honeydew honey, blends of honeydew honey with blossom honey	not less than 45 g/100 g

**1.2. Sucrose content**

— in general	not more than 5 g/100 g
— false acacia ( <i>Robinia pseudoacacia</i> ), alfalfa ( <i>Medicago sativa</i> ), Menzies Banksia ( <i>Banksia menziesii</i> ), French honeysuckle ( <i>Hedysarum</i> ), red gum ( <i>Eucalyptus camadulensis</i> ), leatherwood ( <i>Eucryphia lucida</i> , <i>Eucryphia milliganii</i> ), Citrus spp.	not more than 10 g/100 g
— lavender ( <i>Lavandula spp.</i> ), borage ( <i>Borago officinalis</i> )	not more than 15 g/100 g

**2. Moisture content**

— in general	not more than 20%
— heather ( <i>Calluna</i> ) and baker's honey in general	not more than 23%
— baker's honey from heather ( <i>Calluna</i> )	not more than 25%

**3. Water-insoluble content**

— in general	not more than 0.1 g/100g
— pressed honey	not more than 0.5 g/100 g

**4. Electrical conductivity**

— honey not listed below and blends of these honeys	not more than 0.8 mS/cm
— honeydew and chestnut honey and blends of these except with those listed below	not more than 0.8 mS/cm
— exceptions: strawberry tree ( <i>Arbutus unedo</i> ), bell heather ( <i>Erica</i> ), eucalyptus, lime ( <i>Tilia spp.</i> ), ling heather ( <i>Calluna vulgaris</i> ),	

Note 1: When placed on the market as honey or used in any product intended for human consumption, honey must not:

- (a) except in the case of baker's honey, have any foreign tastes or odours, have begun to ferment or have fermented, or have been heated in such a way that the natural enzymes have been either destroyed or significantly inactivated.
- (b) have an artificially changed acidity.

Note 2: No pollen or constituent particular to honey may be removed except where this is unavoidable in the removal of foreign inorganic or organic matter.

**Status:** This is the original version (as it was originally made).

manuka or jelly bush (*Leptospermum*), tea tree (*Melaleuca* spp.)

**5. Free acid**

- in general not more than 50 milli-equivalents acid per 1000 grammes
- baker’s honey not more than 80 milli-equivalents acid per 1000 grammes

**6. Diastase activity and hydroxymethylfurfural (HMF) content determined after processing and blending**

- (a) (a) Diastase activity (Schade scale) not less than 8
- in general, except baker’s honey
- honeys with low natural enzyme content (e.g. citrus honeys) and an HMF content of not more than 15 mg/kg not less than 3

(b) (b) HMF

- in general, except baker’s honey not more than 40 mg/kg (subject to the provisions of (a), second indent)
- honeys of declared origin from regions with tropical climate and blends of these honeys not more than 80 mg/kg

---

Note 1: When placed on the market as honey or used in any product intended for human consumption, honey must not:

- (a) except in the case of baker’s honey, have any foreign tastes or odours, have begun to ferment or have fermented, or have been heated in such a way that the natural enzymes have been either destroyed or significantly inactivated.
- (b) have an artificially changed acidity.

Note 2: No pollen or constituent particular to honey may be removed except where this is unavoidable in the removal of foreign inorganic or organic matter.

---