

Product: H299 Product Name: Granulated Honey

Description: Through a unique crystallization process, granulated honey is produced by combining honey and sugar to form this free flowing product. Granulated honey contains 8-10% honey.

Physical Properties

Appearance	Light tan to cream.
Size	Maximum 3% + US #12 Screen

Organoleptic Properties

Flavor	Typical of honey; sweet.
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Chemical Properties

Moisture	Maximum: 5 %	Method: Halogen Thermogravimetric Analysis
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Microbiological Properties

Standard Plate Count	Maximum: 1,000 cfu/g	Method: FDA BAM or AOAC equivalent
Coliform	Maximum: 100 cfu/g	Method: FDA BAM or AOAC equivalent
Yeast	Maximum: 100 cfu/g	Method: FDA BAM or AOAC equivalent
Mold	Maximum: 100 cfu/g	Method: FDA BAM or AOAC equivalent
E. Coli	<10 MPN/g	Method: FDA BAM or AOAC equivalent
Salmonella	NEG/25g	Method: FDA BAM or AOAC equivalent

Packaging, Labeling, Storage

Packaging	Plastic jar, bag in box, food grade paper bag, or to customer specification.
Receiving Conditions	Product should be shipped and handled in a sanitary manner.
Storage Conditions	Store in a cool, dry place.
Shelf Life	Minimum 6 months (under optimum storage conditions).

This specification represents all package configurations for this product.

OliveNation does not perform microbiological analysis on all products. Our published limits are based on generally accepted criteria for product that has been processed under the veil of verified HACCP programs, documented food safety systems and good manufacturing practices. Product shall be manufactured and stored in accordance with current good manufacturing practices and conform to the Federal Food, Drug & Cosmetic Act and its Amendments. This specification is based on current crop attributes and availability, and is authorized from OliveNation.