



Product Name: Honey Powder

Description: Honey Powder consists of 88-92% Sucrose and about 8% Pure Honey. It is a free-flowing powder. It is also available in a granular form, product code H299.

Physical Properties

Appearance	Cream/pale yellow powder
Size	Minimum 95% - US #30 Screen

Organoleptic Properties

Flavor	Sweet, mild honey flavor.
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Microbiological Properties

Standard Plate Count	Maximum: 10,000 cfu/g	Method: FDA BAM or AOAC equivalent
Coliform	Maximum: 50 MPN/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 cfu/g or <3 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 or to customer specification.
Receiving Conditions	Product should be shipped and handled in a sanitary manner.
Storage Conditions	Store in a dry, cool place.
Shelf Life	36 months (under optimum storage conditions).

Other

Gluten Status	This product (and if applicable its ingredients) by nature does not contain the gluten proteins found in wheat, rye or barley. This product has not been tested to verify gluten levels less than 20 ppm.
Natural Status	This product is a 100% pure, natural substance. It does not contain any artificial, synthetic or natural identical additives.
BE Status	This product does not contain bioengineered ingredients.
Vegan Status	This product and/or its components does not meet the definition for vegan.

Product Name: Honey Powder

Halal Status

This product does not contain alcohol, natural L-cysteine extracted from hair or feathers, animal fats and/or extracts, bloods of any origin, blood plasma, pork and/or other meat by-products & alcohol is not used as a processing aid.

SDS Waiver

To the best of our knowledge this product is non-hazardous and not subject to the requirements of 29 CFR 1910.1200. Although this product does not require specific hazard precautions, users should take care to minimize personnel exposure and workplace contamination.

ALLERGEN STATEMENT FOR HONEY POWDER

"Q #1: Does the item above contain any of the following allergens or their derivatives?"		"Q #2: Is the item above produced on equipment that comes in contact with any of the following allergens?"		"Q #3: Is the item above produced in a facility that uses or processes these allergens?"		ALLERGENS
YES	NO	YES	NO	YES	NO	
	X	X		X		MILK
	X	X		X		EGGS
	X	X		X		SOYBEANS
	X	X		X		WHEAT
	X		X		X	PEANUTS
	X	X		X		TREE NUTS
	X		X		X	FISH
	X		X		X	CRUSTACEAN SHELLFISH
	X	X		X		SESAME
	X	X		X		MUSTARD
	X	X		X		ADDED SULFITES

Equipment is cleaned and sanitized between production runs to prevent allergens from contaminating non-allergenic products.



Product Name: Honey Powder

Ingredient Statement

Sugar, honey

Product Certifications

Certified Kosher Parve

Proximate Analysis

Protein	0.00	g
Carbohydrate	98.80	g
Moisture	1.10	g
Ash	0.10	g
Fat	0.00	g

Nutritional Analysis

Serving Size	100.00	g
Calories	395.00	
Total Fat	0.00	g
Saturated Fat	0.00	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	47.10	mg
Total Carbohydrates	98.80	g
Dietary Fiber	0.00	g
Sugars	94.20	g
Protein	0.00	g
Vitamin A	0.00	IU
Vitamin C	0.00	mg
Calcium	64.70	mg
Iron	0.26	mg
Added Sugars	94.20	g
Vitamin D	0.00	mcg
Potassium	121.00	mg



HONEY POWDER

Honey Powder provides a convenient way to add the naturally rich sweetness of honey to recipes in a dry, easy-to-store form.



STORE IN A DRY, COOL PLACE.

- Sweet honey flavor
- Cream to pale yellow
- Fine-textured powder
- Naturally gluten free
- All natural

Nutrition Facts

servings per container	
Serving size 2 tsp (8g)	
Amount per serving	30
Calories	
	% Daily Value*
Total Fat 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 0 mg	0%
Total Carbohydrate 8 g	3%
Dietary Fiber 0 g	0%
Total Sugars 8 g	
Includes 8 g Added Sugars	16%
Protein 0 g	
Vitamin D 0.0 mcg	0%
Calcium 5.2 mg	0%
Iron 0.0 mg	0%
Potassium 9.7 mg	0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS

Sugar, Honey

BASIC PREP

Ready to use. Add to taste.

SUGGESTED USES

- Use in place of table sugar to sweeten tea, coffee or as a topping
- Use in baking applications in place of granulated sugar
- Add to marinades for a sweet glaze
- Whisk into sauces or brines for sweet flavor balance to spicy or savory ingredients
- Stir into plain yogurt

RECIPE

Honey Pound Cake

- 2 sticks unsalted butter, softened
- 1 1/4 cups sugar
- 4 extra-large eggs, at room temperature
- 3 tablespoons Honey Powder
- 2 teaspoons pure vanilla extract
- 1 teaspoon grated lemon zest
- 2 cups sifted cake flour
- 1 teaspoon kosher salt
- 1/2 teaspoon baking powder

Preheat the oven to 350 degrees.

Grease the bottom of a loaf pan. Line the bottom with parchment paper, then grease and flour the pan.

In the bowl of a standing mixer fitted with the paddle attachment, mix the butter and sugar on medium speed until fluffy.

Turn the mixer to medium-low speed and add the eggs one at a time, alternating vanilla and lemon zest. Scrape down the bowl before each addition.

Sift together the flour, salt, honey powder and baking powder. With the mixer on low speed, add this slowly to the batter until just combined. Finish mixing the batter with a rubber spatula and pour it into the prepared pan. Smooth the top. Bake for 50 to 60 minutes, until a toothpick inserted in the center comes out clean. Cool for 15 minutes, turn out onto a baking rack, and cool completely.

Makes 1 loaf

Thanks to Honey Powder baked goods do not need alterations because of additional liquid or volume. Classic pound cake, which is a perfect use of this dry flavor enhancer, gets a boost of sweet honey to play off the lemon zest and vanilla.



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COUNTRY OF ORIGIN DECLARATION FOR HONEY POWDER

THIS PRODUCT ORIGINATES FROM UNITED STATES