UDAF REGULATORY SERVICES

Honey



HONEY

"Honey" means the natural sweet substance produced by honeybees from nectar of plants or from secretions of living parts of plants which the bees collect, transform by combining with specific substances of their own, then deposit, dehydrate, store, and leave in the honeycomb to ripen and mature.



HONEY PROCESSORS INSPECTION

- Cleanliness and Sanitation of Equipment and Facility
- Food Safety Training
- Employee Health and Hygiene
- Packaging and Labeling

LABELING

- Type of Honey
- Address
- Net Weight
- Ingredients if applicable

LABELING



RAW HONEY

- (b) "Raw honey" means honey:
- (i) as it exists in the beehive or as obtained by extraction, settling, or straining;
- (ii) that is minimally processed; and
- (iii) that is not pasteurized.
- (2) Honey that is produced, packed, repacked, distributed, or sold in this state may only be labeled and designated as raw honey if it meets:
- (a) the definition of raw honey in this section; and
- (b) any additional requirements imposed by the department by rule

STANDARD OF IDENTITY FOR HONEY

- Cannot be heated to the extent that it composition is changed.
- Chemical or biological treatments cannot be used.
- Honey may not contain more than 20% moisture.
- Honey may not be less than 60% fructose and glucose and ratio of Fructose to glucose shall not be greater than 0.9.
- Honey may not contain oligosaccharides indicative of invert syrup.
- May not contain .5g/1000g water insoluble solids.

BLOSSOM HONEY

Has it own Standard of identity based on the plant.

5% sucrose

10% sucrose for alfalfa (Medicago sativa), citrus spp, false acacia (Robinia pseudoacacia), French Honeysuckle (Hedysarum), Menzies banksias (Banksia menziesii), red gum (Eucalyptus camaldulensis), leatherwood (Eucalyptus lucida), and Eucryphia milligani

15% sucrose for lavender and borage

IS IT REALLY HONEY?



IMITATION HONEY

ARTIFICIAL FLAVOR, ACESULFAME K, MALIC ACID.



ADDED SYRUPS



CORN SYRUP



CONTAMINATED WITH UNAPPROVED ANTIBIOTICS

"Asian Honey, Banned in Europe, Is Flooding U.S. Grocery Shelves" foodsafetynews.com 2011



ILLEGALLY IMPORTED



LAB TESTING

Complaints regarding tainted honey and Lab testing.

- Moisture
- Antibiotics
- Chemical
- Glycophosphate from Roundup???? Levels???
- Fructose and Sucrose ratios

IS IT UTAH HONEY?

■ This is much easier to verify if the hives are registered and if they are registered for a Regulatory Inspection.



MISBRANDING

■ Food labeled as a honey or raw honey, but not meeting the standard of identification or a labeling requirement in the rules shall be deemed to be misbranded.

Complaint Investigations on Fraudulent Products

- Embargo
- Warnings
- Citations
- Class B Misdemeanor
- Up to \$5000 per occurrence

CERTIFICATES OF INSPECTION

cfs.utah.gov



State of Utah

GARY R. HERBERT

GOVERNO

SPENCER J. COX

Department of Agriculture and Food

LuAnn Adams
Commissioner
Scott Ericson

Deputy Commissioner
Travis Waller
Director, Regulatory Services

CERTIFICATE OF FREE SALE & SANITATION INSPECTION

Company, located at, Utah is currently under the Utah Department of Agriculture and Food Inspection Program. The Department of Agriculture and Food regulates the production, manufacture, and sale of foods and dietary supplements in compliance with the Utah Wholesome Food Act and the Utah Food Protection Rule (FPR), which also identifies the standards for the proper facility construction, good manufacturing practices for food and dietary supplements (GMP) in manufacturing facilities. This inspection program does not endorse products nor does inspection imply endorsement. The Department of Agriculture and Food does not object to the sale of their product in the State of Utah, a State in the United States of America. This certificate is not to be construed as either an expressed or implied warrant of any of their products, or shall be used for advertising or other similar purpose. Inspection evaluates and assures compliance with the Utah Wholesome Food Act and Utah Food Protection Rule (FPR), which identifies the standards for proper facility construction, good manufacturing practices for food and dietary supplements (GMP), and fulfills the requirements of those applicable laws in the State of Utah. To the best of our knowledge the products listed in this certificate are freely sold in the State of Utah, a State in the United States of America.

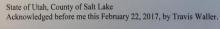
The following products are fit for human consumption.

Product:

Destination:

Manufactured for:

Travis Waller Director, Regulatory Services





Notary Public Residing in Salt Lake County

350 North Redwood Road, PO Box 146500, Salt Lake City, UT 84114-6500 telephone 801-538-7100 • facsimile 801-538-7126 • http://ag.utah.gov

COTTAGE FOODS



Hypothetical Honey Co. 350 N REDWOOD RD, SALT LAKE CITY, UT 84116

Home Produced

HONEY



NET WT 24 OZ (1.5 LB) 680 g

Home Produced

HONEY

NET WT 5 LB (2.27 kg)





UTAH'S OWN



FOOD FREEDOM

- no registration
- no inspection
- no regulatory oversight
- no source information- Utah, Out of State, Out of Country?
- Possible unregistered hives
- Direct to Consumer- No Wholesale

OTHER IDEAS TO MINIMIZE GOVERNMENT OVERSIGHT?

- Small Producer exemptions from inspection
- Small Producer exemptions from fees or adjusting the fees.
- Changes to the Cottage Food Laws exempting inspections.

SMALL PRODUCER EXAMPLES

Kids and bee keeping- Farmers Market and Neigborhood Sales

Very Small Producers- sell on site or at Farmers market

- **\$ Farmers Market Fee**
- **\$ Hive Registration Fee**
- **\$ Food Inspection Fee**

???????

