

Product Specification and Information Sheet

Freeze-dried Manuka Honey Chunks/Flakes/Powder

1. Product Description

Freeze-dried Manuka honey chunks are obtained by lyophilization of fresh Manuka honey mixed with maltodextrin, which is then turned into chunks.

2. Ingredients

Pure NZ manuka honey and maltodextrin (maize based i.e. gluten free, GMO free).

3. Packaging Specification

Freeze-dried Manuka honey chunks/ flakes/ powder are packed in foil bags with a net weight of 1kg.

4. Storage

Bulk packs of freeze-dried Manuka honey chunks/flakes/ powder should be stored in cool dry conditions. Once opened, we recommend the packs to be stored in a low humidity environment. Refrigeration is ideal as Manuka honey chunks are extremely hygroscopic.

5. Shelf life

Shelf life is 36 months from date of packing if stored correctly. We recommend the packs to be stored in a low humidity environment, refrigeration is ideal.

6. Allergens

Fresh As ingredients are produced on machinery that has come into contact with milk products and soy products, which are known allergens. We have strict clean down procedures, but cross-contamination is possible.

7. Microbiological Specifications

Micro-organism	Acceptable
Aerobic Plate Count	<500,000 cfu/g
Bacillus Cereus	<1,000 cfu/g
Clostridium Perfringens	<100 cfu/g
Staphylococcus	<100 cfu/g
Faecal Coliform	<10 cfu/g
Salmonella/25g	not detected
Listeria	not detected

8. Organoleptic

Freeze-dried Manuka honey chunks /flakes/ powder are beige in colour. The chunks/flake/powder should be free flowing and have a fresh honey smell.

9. Nutritional Information (by calculation)

10.

Nutrient	Qty per 100g
Energy (kJ)	2180
Protein (g)	0.2
Fat, Total (g)	0.0
Fat, Saturated (g)	0.0
Carbohydrate (g)	128.0
Sugars (g)	84.9
Sodium (mg)	55

General

This product has been produced in accordance with HACCP standards and should not contain any off odours, flavours or other harmful substances or foreign matter.