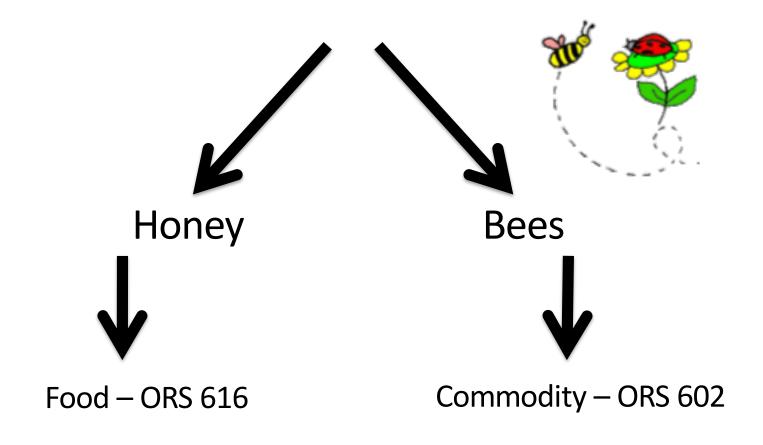


A Honey Presentation

...regulations, labeling, Farm Direct, and inspection

Let's start with a regulatory look...



Bees...a commodity

Commodity Inspection Division Bee Hive Registration

Every "person" who owns FIVE OR MORE colonies of bees (Statute ORS 602.090) located in Oregon is required to register the colonies with the Oregon Department of Agriculture. Annual registration of colonies is \$10.00. A "Person" includes any individual, partnership, association or corporation (ORS 602.010(9))

The Apiary Registration Form can be downloaded at:

https://www.oregon.gov/ODA/programs/IPPM/InsectsSpiders/Pages/B

eesApiaries.aspx

Honey...a food



Food Safety Division Food Licensing

Any person extracting honey for commercial activity is required to be licensed (by Statute ORS 616). HOWEVER, Extractors who have fewer than 20 colonies and extract only their own honey are considered to be hobbyists, under ODA administrative POLICY, and are currently exempt from licensing and inspection requirements. Extractors with fewer than 20 colonies may sell their honey without a license, but the product is required to be properly labeled. Operation under exemption requires submission of the Honey Extraction Exemption form, which may be downloaded at:

https://www.oregon.gov/ODA/shared/Documents/Publications/FoodSafe ty/HoneyProcessorsExemptionForm.pdf

Labeling...a consumer's guide

A packaged consumer commodity (any food defined under ORS 616) must bear minimum label requirements as prescribed in 21 CFR 101 (160 pages)

- 1) Food Identity
- 2) Net Weight in U.S. Customary and Metric
- 3) Ingredients (Single ingredient not required)
- 4) Name and Address of Manufacturer*
- * Farm Direct processors must also include County in the address as described in OAR 603-025-0225(2)







The basic ingredients format...





Street address?



Food identity prominent, bold type, at least half the size as the largest print



Net weight in BOTH
U.S. Customary and
metric, no less than
1/16 inch based on
height of lower case "o"









Net Weight Lower 30% Panel















Marketing and Descriptive Language







Apple Grade Only?

What does That mean?





What is 100% Pure?







Pure Product or Flavored Product?





MADE BY AMERICAN BEES

DON'T FEED HONEY TO BABIES ONE YEAR OR YOUNGER

For nutritional information please visit naturenates.com

Ingredients: Orange Blossom Honey, Natural Flavor, Sunflower Lecithin

We thank God for allowing us to serve you and your family.

Product of the U.S.A.

Packed by Nature Nate's® Valdosta, GA 31601 469.452.4429











Lee's Bees

Pure Oregon Honey



Limited Supply: Meadowfoam

This rare native Oregon plant produces honey with a Root beer top note and a finish like toasted Marshmallows.

"Strained, never filtered, to retain natural pollen"

Lee's Bees 92727 Cape Blanco Rd. Sixes, Oregon 97476 — www.leesbeeshoney.com Net. Wt. 8 Ounces (226.8 grams)





Nutrition Facts

Serving Size 1 Tbsp (21g) Servings Per Container 00

Amount Per Serving

Calories 60

Total Fat 0g

%Daily Value*

Sodium Omg 0%

Total Carb. 17g 6%

Sugars 16g

Protein 0g 0%

Do I need nutrition facts?

Depends...

- Required if firm is manufacturing at least 100,000 units per year OR has more than 100 fulltime employees
- Firm makes a nutrition claim, such has "low-fat", "no trans-fat"

^{*}Percent Daily Values (DV) are based on 2,000 calorie diet.

Farm Direct Sales



- 1) Producers selling only to retail customers (end users) do not need a Food Safety Program license, regardless of the number of hives owned.
- 2) If a honey producer has more than 20 hives, and sell retail only, then all honey must bear required label information listed in OAR 603-025-0225(2) and must also state: "This product is not prepared in an inspected food establishment," and "Not For Resale."
- 3) Honey producers still need an apiary registration with the Commodity Inspection Program of ODA if they own five or more hives.
- 4) Producers who have more than 20 hives and are wholesaling honey need a Food Safety Program license.

Handling Honey

Honey is a Stable, Low-Risk Food

- 1) Osmotic effect water activity range 0.562 to 0.62 Aw 0.85 *S. aureus*, 0.70 Nuts, 0.60 Honey, Dried Fruit, Caramel
- 2) Acidity pH between 3.2 and 4.5 Pathogen growth (Salmonella) > pH 4.2



- 3) Hydrogen peroxide glucose oxidase produces gluconic acid & H2O2 Active Ripening Deactive pH Mitigated Active Dilution
- 4) Phytochemicals antimicrobial factors isolated from honey pinocembrin, terpenes, benzyl alcohol, 3,5-dimethoxy-4 hydroxybenzoic acid (syringic acid), methyl 3,5-dimethoxy-4-hydroxybenzoate (methyl syringate), 3,4,5-trimethoxybenzoic acid, 2-hydroxy-3-phenylpropionic acid, 2-hydroxybenzoic acid and 1,4-dihydroxybenzene

What is of concern?

...Adulterated? ...Contaminated?

- 1) Pesticide/Herbicide
- 2) Cleaning chemical
- 3) Plastic transfer lines
- 4) Gear grease/oil
- 5) Copper/ Galvanized (zinc)
- 6) Metal fragments
- 7) Mold
- 8) Bee parts
- 9) Wax
- 10) Paint strainer



Questions?

