
GOVERNMENT NOTICES

GOEWERMENTSKENNISGEWINGS

DEPARTMENT OF AGRICULTURE DEPARTEMENT VAN LANDBOU

No. R. 835

25 August 2000

AGRICULTURAL PRODUCT STANDARDS ACT, 1990
(ACT No. 119 OF 1990)

**REGULATIONS RELATING TO THE GRADING, PACKING AND
MARKING OF HONEY AND MIXTURES OF BEE PRODUCTS INTENDED
FOR SALE IN THE REPUBLIC OF SOUTH AFRICA**

The Minister of Agriculture has in terms of section 15 of the Agricultural Product Standards Act, 1990 (Act No. 119 of 1990) --

- (a) made the regulations in the Schedule; and
- (b) read together with section 3(2) of the said Act, repealed the regulations published by Proclamation No. R. 69 of 16 March 1973 and Government Notice No. R. 2336 of 19 October 1979.

Definitions

1. In these regulations any word or expression to which a meaning has been assigned in the Act shall have that meaning and --

"**additive**" means a food additive as defined in the regulations made under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972);

"**adulterants**" means any non bee product added to (natural) bee products;

"**bee products**" means products produced or harvested by honey bees or stingless bees, such as honey, beeswax, propolis and royal jelly;

"**beeswax**" means the wax produced by honeybees or stingless bees;

"**beeswax foundation**" means a sheet of pure beeswax embossed on both sides with the bases of the cells of the comb;

"**brood**" means the immature stadia of bees, i.e. eggs, larvae or pupae;

"**bulk honey**" means honey that is sold in the trade in containers of 25 kg and more;

"**business address**" means (a) an address in the Republic and includes the street or road number (if a number has been allotted), the name of the street or road and the name of the town, village or suburb and, in the case of a farm, the name of the farm and of the magisterial district in which it is situated and (b) in the case of imported honey and mixtures of bee products means the address of the producer or supplier or importer or packer or seller or distributor, provided that in the case where the supplier or importer or packer or seller or distributor is based in the Republic, the address shall be the physical address as described in (a);

"**cell**" means one single hexagonal compartment on a comb;

"**chunk honey**" means chunks of cut comb honey suspended in a medium of extracted honey;

"**clarity**" means the measure of the absence in extracted honey of all visible and entrapped air bubbles, pollen or other particulate;

"**comb**" means the cellular wax structure in which bees store honey and/or pollen;

"**comb honey**" means honey still contained in the freshly built, broodless, sealed cells of the comb;

"consignment" means a quantity of honey or mixtures of bee products delivered at a given time under cover of the same document;

"creamed honey" means crystallised extracted honey purposely processed to be of a uniformly creamy consistency and of a smooth spreadable texture;

"crystallised honey" means extracted honey which has crystallised to a greater or lesser extent;

"cut comb honey" means comb honey which has been cut into appropriate sizes and packed in suitable containers;

"date of packing" means the date on which the honey or mixtures of bee products were packed into the containers thereof;

"Department" means the National Department of Agriculture;

"Executive Officer" means the officer designated under section 2(1) of the Act;

"extracted honey" means honey after separation from the comb;

"filtered honey" means honey that has been passed through a filter under pressure;

"floral honey" ("blossom honey") means any laevorotatory honey derived essentially from the nectar of flowers;

"HMF content" means the quantity (mg/kg) of hydroxymethylfurfural present in honey;

"honey" means the sweet foodstuff derived from the nectar of flowers, sugary excretions of insects, plant juices or sugary secretions of living plant parts other than flowers, after it has been gathered, partially converted and stored in the comb by honeybees or stingless bees;

"honey bees" means insects of genus *Apis*;

"honeydew honey" means any dextrorotatory honey derived essentially from the sugary secretions of plant parts other than flowers or from the sugary excretions of insects on living plant parts after it has been gathered, partially converted and stored in the comb by honeybees or stingless bees;

"honey substitute" means any foodstuff consisting of a food substance or a mixture of substances that have been made to resemble honey;

"impurities" means all substances which will detract from the appearance, acceptability or edibility, or the flavour or aroma appeal of the product;

"inspector" means the Executive Officer or an officer under his control;

"irradiation" means deliberate exposure to ionising radiation and "irradiated" has a corresponding meaning;

"liquid honey" means honey in a liquid state;

"lot" means a definite quantity of honey or mixtures of bee products packed essentially under the same conditions and identifiable by an unique number or the date of packing;

"packer" means any person who packs bee products;

"pollen" means the male fertilising germ seed of flora which appears in the anthers of blooms and is sometimes collected by bees and stored as a food;

"ppm" means parts per million;

"producer" means a person who keeps bees to produce honey and/or other bee products;

- "propolis" means the resinous material usually of plant origin used by bees to insulate, waterproof and sanitise the hive or nest;
- "raw honey" means unfiltered, unheated honey, i.e. honey which would conform to the specifications and requirements of Choice Grade liquid honey if so processed;
- "ripe honey" means honey containing the minimum moisture content and the maximum active enzymes, sealed in the cells;
- "royal jelly" means the secretions from the hypopharyngeal gland of the worker bee;
- "sieve size" means the following mesh size shall be equivalent to the corresponding standard metric measurement, 35 mesh = 420 micron or 0.42 mm;
- "stingless bees" means insects of the order Melliponinae;
- "strained honey" means honey that has been strained through a sieve by its own weight, i.e. gravity;
- "sugar cane honey" means honey produced from sugar cane;
- "the Act" means the Agricultural Product Standards Act, 1990 (Act No. 119 of 1990); and
- "unheated honey" means honey of which the temperature has not been raised above 38 degrees Celsius by the producer or the packer.

Scope of regulations

2. (1) These regulations shall apply to the grading, packing and marking of honey and mixtures of bee products intended for sale in the Republic of South Africa to which and under circumstances in which a prohibition in terms of section 3 of the Act regarding the sale of honey and mixtures of bee products apply; and
- (2) all honey substitutes are specifically excluded from these regulations with the exception for the specifications of regulation 9.

Requirements for sale

3. (1) Honey and mixtures of bee products may in terms of section 3 of the Act be presented for sale if –
- (a) the honey and mixtures of bee products comply with the grade requirements referred to in regulation 5;
 - (b) the honey and mixtures of bee products comply with the standards for the grades referred to in regulation 6;
 - (c) the containers in which honey and mixtures of bee products are packed comply with the requirements for containers referred to in regulation 7;
 - (d) the containers concerned are marked in the manner prescribed in regulation 8;
 - (e) the containers concerned comply with the marking restrictions referred to in regulation 9;
 - (f) the honey and mixtures of bee products are free from impurities, additives and adulterants; and
 - (g) subject to the provisions of paragraphs (a), (b), (c), (d), (e) and (f), the honey and mixtures of bee products comply with the appropriate standards as set out in Tables 1-4 in Part II.
- (2) The Executive Officer may grant written exemption, entirely or partially, to any person on such conditions as he deems necessary, from the provisions of subregulation (1).

Offences and penalties

4. Any person who contravenes or fails to comply with the provisions of these regulations shall be guilty of an offence and upon conviction be liable to a fine or imprisonment in accordance with section 11 of the Act.

PART I**GENERAL STANDARDS AND REQUIREMENTS FOR HONEY AND MIXTURES OF BEE PRODUCTS***Grades of honey and mixtures of bee products*

5. (1) There shall be two grades for liquid honey, creamed honey and comb honey, namely Choice Grade and Industrial Grade.

(2) There shall be one grade for chunk honey and mixtures of bee products, namely Choice Grade.

(3) Subject to the definition for raw honey there shall be no grading of raw honey.

(4) The crystallisation of liquid honey is a natural process and shall not result in the honey being down-graded.

(5) When any quality factor of the standards or specific standards for creamed or crystallised honey is in dispute, a sample shall be liquefied as described in regulation 10(3) and thereafter graded.

Standards for grades of honey

6. (1) Honey shall --

(a) be well ripened in the hive in order to contain the correct moisture content and enzyme activity; and

(b) be free from particles foreign to its composition (such as mould, insects or insect debris, sand, etc.).

(2) Honey shall not --

(a) have any foreign tastes or odours;

(b) have begun to ferment or effervesce; and

(c) have been treated in such a way that its natural enzymes are destroyed or made inactive.

(3) Any of the following relevant tests may be selected to determine the composition, quality and ripeness of honey and, if the honey does not comply with any one of these selected tests, then it shall be deemed as not complying with the standards for grades of honey:

(a) Maximum HMF content - shall not exceed 40 mg/kg.

(b) Maximum density - shall not be less than 1.40875 g at 20 degrees Celsius.

(c) Maximum ash content - shall not exceed 0.6 per cent.

(d) Maximum sucrose content - shall not exceed five per cent.

(e) Maximum reducing sugar content - shall not be less than 65 per cent in floral honey or 60 per cent in honeydew honey.

(f) Fructose : glucose ratio - shall not be less than 1.0:1.

(g) Diastase activity - shall be present and shall show a DN value not lower than DN 4 on the Gothe-Scale.

- (h) Lund-test - a precipitate of not less than 0.6 cm³ shall be obtained within 24 hours.
- (i) Direct and immediate specific rotation - of an aqueous solution containing 26 g of floral honey in a total volume of 100 ml, shall be not less laevorotatory than minus 10 at 20 degrees Celsius.
- (j) Maximum acid content shall not be higher than 40 milli-equivalents acid per kg.
- (k) Amylo- and erythrodextrine - test for their presence shall be negative.
- (l) Prolin - at least 200 mg per kg shall be present.
- (m) Amylase content - shall not be below 8 ppm.
- (n) Invertase content - shall not be below 4 ppm.
- (o) Moisture content - shall not exceed 20 per cent.
- (p) Water insoluble solids content in the liquid honey portion - shall not be more than 0.1 per cent
- (q) The difference between the stable isotope ratio delta 13C (‰) of the honey and the stable isotope ratio of its protein content shall not be less than 0.0.

Requirements for containers

7. A container containing honey or mixtures of bee products shall --
- (a) be made from material that --
 - (i) is suitable for this purpose;
 - (ii) will protect the contents thereof from contamination; and
 - (iii) will not contaminate the contents thereof in any way;
 - (b) be so strong that it will not be damaged or deformed during normal storage, handling and transport practices;
 - (c) be intact; and
 - (d) be closed properly in a manner permitted by the nature thereof.

Marking requirements

8. (1) Subject to the provisions of these regulations, the required marking requirements shall appear in letters not less than 1 mm in height on any container containing honey or mixtures of bee products.
- (2) Any container containing honey or mixtures of bee products, shall be clearly and legibly marked with the following particulars:
- (a) The name of the product in letters at least 4 mm high: Provided that a true reflection of the kind of honey contained therein, such as creamed or chunk, the floral or plant source such as sunflower, buckwheat, honeydew, or any other similar description such as the geographical or topographical origin in letters of at least 4 mm high, may be used additionally.
 - (b) The name and business address of the producer or packer or seller of such a product.
 - (c) The country of origin of the contents.

- (d) The grade of the contents in letters at least 2 mm high.
- (e) When containing raw honey, with the words "raw" or "unprocessed" in letters at least 2 mm high.
- (f) When containing sugar cane honey in any proportion, as containing sugar cane honey.
- (g) When containing mixtures of bee products, with the proportions of bee products contained therein.
- (h) The date of packing.
- (i) Lot identification in such a way that the producer, packer or seller whose name and address appears on the container, could identify or assist in identifying the premises where a product is finally combined as well as the lot: Provided that the date of packing can be used for lot identification, where applicable.
- (j) The word "irradiated" or "radurised" in letters at least 3 mm high in the vicinity of the name of the product, when the contents consist totally or partially of honey that has been subjected to irradiation: Provided that the indication of the radura symbol is optional.
- (k) The net mass in accordance with the Trade Metrology Act, 1973 (Act No. 77 of 1973) as applied by the SABS.

(3) Any container containing honey or mixtures of bee products which is sold in bulk other than retail, shall be exempted from the marking requirements if the container is accompanied by relevant trade documents reflecting all particulars required by these regulations, with the following exceptions:

- (a) The name and business address of the producer or packer or seller of such honey shall appear on the container.
- (b) The grade of the contents may be omitted from the trade documents if such honey has not been graded.
- (c) Lot identification of a container in such a way that the producer, packer or seller whose name and address appears on the container, could identify or assist in identifying the premises where a product is finally combined as well as the lot.
- (d) (i) The word "irradiated" or "radurised"; and
(ii) the country of origin of the contents shall appear in letters at least 3 mm high on containers, the contents of which consist totally or partially of honey that has been subjected to irradiation: Provided that the indication of the radura symbol is optional.

(4) Labels on containers containing honey or mixtures of bee products shall be clean, neat and shall be securely pasted thereon and shall not be pasted over other labels, unless as an additional label referring to the same product in the same container.

Restricted particulars on containers

9. (1) No wording, illustration or other means of expression which constitutes a misrepresentation or which, directly or by implication, may create a misleading impression of the contents, shall appear on any container containing honey or mixtures of bee products.

- (2) (a) The word "honey" or any representation thereof may not appear anywhere on any honey substitute, its label or packaging; and
(b) should a honey substitute contain any honey, then the word "honey" shall only appear within the list of ingredients of such honey substitute.

(3) Except for honey and mixtures of bee products, no other product may have its label, packaging, trade name, trade mark or pictorial illustrations, so designed as to imply that honey is a main ingredient.

(4) Except for the trade name, radura symbol, pictorial illustrations, logo or registered mark, marking requirements prescribed in regulation 8, additional marking requirements allowed by regulation 11, information in respect of crystallisation and the liquefaction of crystallised honey and chemical composition or nutritive value, no other name, mark, description, advertisement, or claim as to the qualitative properties or otherwise of honey, shall appear on the container of honey or mixtures of bee products, on its lid, cap or stopper, or on the label or any leaflet, however attached to the container, unless directly relevant to the marketing or production of the product, and scientifically and factually verifiable.

Inspection and handling of samples

10. (1) An inspector may in any consignment of honey or mixtures of bee products open as many containers and inspect the contents thereof and remove samples of such contents for the purpose of further inspection or analysis, as he may deem necessary, for which he must issue a receipt.

(2) An inspector shall satisfy himself that the samples so extracted are representative of the product in the consignment concerned.

(3) Samples of honey and the honey in mixtures of bee products shall be prepared as follows for analysis:

(a) In the case of non-heat sensitive tests --

(i) if free from crystallisation, mix thoroughly by stirring;

(ii) if crystallised, place closed container in a water-bath without submerging and heat for 30 minutes at 60 degrees Celsius, then if necessary heat at 65 degrees Celsius until liquefied. Occasional stirring during heating is essential. Mix thoroughly and cool rapidly to room temperature as soon as sample liquefies;

if still in comb, separate from comb by carefully crushing the comb and straining the honey through sieve of 35 mesh. If portions of comb or beeswax pass through sieve, heat sample to 40 degrees Celsius in a water bath and strain through cheese cloth in a hot water funnel; and

if honey is granulated in the comb, heat at 65 degrees Celsius until beeswax is liquefied, cool and remove beeswax, then stir.

(b) In the case of heat sensitive tests --

(i) samples are prepared without heating;

(ii) if free from crystallisation, mix thoroughly by stirring; and

(iii) if still in comb, separate from the comb by carefully crushing the comb and straining the honey through a sieve of 35 mesh.

Additional requirements

11. Subject to the provisions of these regulations, honey and mixtures of bee products, and any other foodstuff containing honey and/or bee products shall --

(a) comply with the applicable requirements prescribed by the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972), as applied by the Department of Health; and

(b) in the case of imported products, comply with the conditions as stipulated by the prescribed permit issued in terms of the Agricultural Pests Act, 1983 (Act No. 36 of 1983), as applied by the Department.

PART II
SPECIFIC STANDARDS FOR HONEY AND MIXTURES OF BEE PRODUCTS

Table 1: Liquid Honey and Creamed Honey

Quality Factor	Choice Grade	Industrial Grade
(a) Colour and clarity	Uniform in colour and clear or, for creamed honey, uniform and creamy	*
(b) Taste	A taste typical of that of honey derived from the predominant source or sources. It shall be well ripened and free from any foreign taint or objectionable aroma or flavour, such as is caused by overheating, smoke or other unnatural taints	As for Choice Grade
(c) Visible insoluble particles	Free from visible particles which at 55 degrees Celsius will not pass through a sieve of 35 mesh	*

Not to Choice Grade specifications in one or more respects.

Table 2: Comb Honey

Quality Factor	Choice Grade	Industrial Grade
(a) Appearance	Shall be undamaged and uniform	*
(b) Beeswax foundation (if used)	The comb shall be drawn out on light mass beeswax foundation	*
(c) Cells containing pollen	Not more than 25 per cent	*
(d) Uncapped cells	At least 85 per cent of the cells must be capped	*
(e) Cells containing brood	None	None
(f) Cells in which brood has been reared/brown or black cells	None	*
(g) Taste	A taste typical of that of honey derived from the predominant source or sources. It shall be well ripened and free from any foreign taint or objectionable aroma or flavour, such as is caused by over-heating, smoke or other unnatural taints	As for Choice Grade

Not to Choice Grade specifications in one or more respects.

Table 3: Chunk Honey

Quality Factor	Choice Grade
(a) Appearance of comb	The chunks of comb honey shall be suspended in liquid honey and at least 85 per cent of the cells of the comb must be capped
(b) Chunk of comb	Choice Grade comb honey shall be used
(c) Added liquid honey to produce the nett mass	Choice Grade liquid honey shall be used to completely immerse the piece of comb
(d) Taste	A taste typical of that of honey derived from the predominant source or sources. It shall be well ripened and free from any foreign taint or objectionable aroma or flavour, such as is caused by over-heating, smoke or other unnatural taints

Table 4: Mixtures of Bee Products

Quality Factor	Choice Grade
(a) Added honey	Choice Grade honey shall be used

No. R. 835

25 Augustus 2000

WET OP LANDBOUPRODUKSTANDAARDE, 1990
(WET No. 119 VAN 1990)

**REGULASIES BETREFFENDE DIE GRADERING, VERPAKKING EN
MERK VAN HEUNING EN MENGSELS VAN BYEPRODUKTE BESTEM VIR
VERKOOP IN DIE REPUBLIEK VAN SUID-AFRIKA**

Die Minister van Landbou het kragtens artikel 15 van die Wet op Landbouprodukstandaarde, 1990 (Wet No. 119 van 1990) -

- (a) die regulasies in die Bylae uitgevaardig; en
- (b) saamgelees met artikel 3(2) van die genoemde Wet, die regulasies gepubliseer by Proklamasie No. R. 69 van 16 Maart 1973 en Goewermenskennisgewing No. R. 2336 van 19 Oktober 1979 herroep.

Woordomskrywing

1. In hierdie regulasies het enige woord of uitdrukking waaraan 'n betekenis in die Wet geheg is, daardie betekenis, en beteken --

"additief" 'n voedseladditief soos omskryf in die regulasies uitgevaardig kragtens die Wet op Voedingsmiddels, Skoonheidsmiddels en Ontsmettingsmiddels, 1972 (Wet No. 54 van 1972);

"angellose bye" insekte van die Melliponinae orde;

"besending" 'n hoeveelheid van heuning of mengsels van byeprodukte wat op 'n gegewe tydstip onder dekking van dieselfde dokument afgelewer word;

"besigheidsadres" (a) 'n adres in die Republiek, wat die straat- of wegnommer (indien 'n nommer toegeken is), die naam van die straat of weg en die naam van die stad, dorp of voorstad en, in die geval van 'n plaas, die naam van die plaas en die lândrosdistrik waarin dit geleë is insluit en, (b) in die geval van ingevoerde heuning en mengsels van byeprodukte, die adres van die produsent of verskaffer of invoerder of verpakker of verkoper of verspreider, met dien verstande dat in die geval waar die verskaffer of invoerder of verpakker of verkoper of verspreider in die Republiek gestasioneer is, die adres die fisiese adres, soos in (a) beskryf, sal wees;

"bestraling" doelbewuste blootstelling aan ioniserende straling en het "bestraalde" 'n ooreenstemmende betekenis;

"blomheuning" ("bloeiselheuning") enige linksdraaiende heuning uitsluitlik afkomstig van die nektar van blomme;

"broed" die onvolwasse stadiums van bye, d.w.s eiers, larwes of papies;

"byeprodukte" produkte geproduseer of ge-oes deur heuningbye of angellose bye, soos heuning, byewas, bywerk (stopwas/propolis) en koninginjellie;

"byewas" die was deur heuningbye of angellose bye geproduseer;

"byewasvel" 'n vel suiwer byewas, op albei kante gebosseleer met die basisse van die selle van die koek;

"bywerk" (propolis/stopwas) die harsagtige materiaal gewoonlik van plantaardige oorsprong wat deur bye gebruik word om die korf of nes te isoleer, waterdig en higiënies te maak;

"datum van verpakking" die datum waarop die heuning of mengsels van byeprodukte in die houers daarvan verpak is;

- "Departement" die Nasionale Departement van Landbou;
- "die Wet" die Wet op Landbouprodukstandaarde, 1990 (Wet No. 119 van 1990);
- "dpm" dele per miljoen;
- "gefiltreerde heuning" heuning wat onder druk deur 'n filter gestuur is;
- "gekristalliseerde heuning" stroopheuning wat tot 'n meerdere of mindere mate gekristalliseer is;
- "gesnyde koekheuning" koekheuning wat in toepaslike groottes gesny en in geskikte houers verpak is;
- "grootmaatheuning" heuning wat in die handel verkoop word in houers van 25 kg en meer;
- "helderheid" die mate van afwesigheid in stroopheuning van alle sigbare en vasgevangte lugblasies, stuifmeel of ander deeltjies;
- "heuning" die soet voedingsmiddel afkomstig van die nektar van blomme, suikeragtige uitskeidings van insekte, plantsappe of suikeragtige uitskeidings van lewende plantdele anders as blomme, nadat dit deur heuningbye of angellose bye versamel, gedeeltelik verander en in die koek opgegaan is;
- "heuningbye" insekte van die genus *Apis*;
- "heuningdouheuning" enige regsdraaiende heuning hoofsaaklik afkomstig van die suikeragtige uitskeidings van lewende plantdele anders as blomme of van die suikeragtige uitskeidings van insekte op lewende plantdele, nadat dit deur heuningbye of angellose bye versamel, gedeeltelik verander en in die koek opgegaan is;
- "HMF-inhoud" die hoeveelheid (mg/kg) hidroksimetiel-furfural aanwesig in heuning;
- "inspekteur" die Uitvoerende Beampte of 'n beampte onder sy beheer;
- "koek" die sellulêre wasstruktuur waarin bye heuning en/of stuifmeel opgaan;
- "koekheuning" heuning wat nog in die vars geboude, broedlose selle van die koek verseël is;
- "koninginjelle" die afskeidings van die hipofaringeale klier van die werkerby;
- "lot" 'n bepaalde hoeveelheid heuning of mengsels van byeprodukte hoofsaaklik onder dieselfde toestande verpak en identifiseerbaar deur 'n unieke nommer of die datum van verpakking;
- "onsuiwerhede" alle stowwe wat aan die voorkoms, aanvaarbaarheid of eetbaarheid, of geur of aroma van die produk, afbreuk sal doen;
- "onverhitte heuning" heuning waarvan die temperatuur nie bo 38 grade Celsius deur die produsent of die verpakker verhoog is nie;
- "produsent" 'n persoon wat bye aanhou ten einde heuning en/of ander byeprodukte te produseer;
- "rou heuning" ongefiltreerde, onverhitte heuning, d.w.s. heuning wat sal voldoen aan die spesifikasies en vereistes van Keurgraad vloeibare heuning indien so verwerk;
- "ryp heuning" heuning met die minimum voginhoud en die maksimum aktiewe ensieme, verseël in die selle;
- "sel" een enkele seskantige kompartement van 'n koek;
- "sifgrootte" dat die volgende maasgrootte gelykstaande sal wees aan die ooreenkomstige standaard metrieke afmeting, 35 maas = 420 mikron of 0.42 mm;

"stroopheuning" heuning na skeiding van die koek;

"stuifmeel" die manlike bevrugtingsaad van flora wat in die helmknoppe van bloeisels voorkom en somtyds deur bye versamel en gestoor word as voedsel;

"stukheuning" stukke gesnyde koekheuning wat in 'n medium van stroopheuning dryf;

"suikerrietheuning" heuning geproduseer van suikerriet;

"surrogaatheuning" enige voedingsmiddel bestaande uit 'n voedingsstof of mengsel van stowwe wat gemaak is om na heuning te aard;

"Uitvoerende Beampte" die beampte kragtens artikel 2(1) van die Wet aangewys;

"vergiette heuning" heuning wat deur 'n sif vergiet is deur middel van sy eie gewig, d.w.s. swaartekrag;

"verpakker" enige persoon wat byprodukte verpak;

"verroomde heuning" gekristalliseerde stroopheuning doelbewus verwerk tot 'n egalig-romerige bestandheid met 'n gladde smeerbare tekstuur;

"vervalsingsmiddels" enige nie-byprodukt, bygevoeg by (natuurlike) byprodukte; en

"vloeibare heuning" heuning in 'n vloeibare toestand.

Bestek van regulasies

2. (1) Hierdie regulasies is van toepassing op die gradering, verpakking en merk van heuning en mengsels van byprodukte bedoel vir verkoop in die Republiek van Suid-Afrika, waartoe en onder omstandighede waarin 'n verbod in terme van artikel 3 van die Wet betreffende die verkoop van heuning en mengsels van byprodukte toepasbaar is; en

(2) alle surrogaatheuning is spesifiek uitgesluit van hierdie regulasies met die uitsondering van die spesifikasies van regulasie 9.

Vereistes vir verkoop

3. (1) Heuning en mengsels van byprodukte mag in terme van artikel 3 van die Wet vir verkoop aangebied word indien –

- (a) die heuning en mengsels van byprodukte aan die graadvereistes in regulasie 5 bedoel, voldoen;
- (b) die heuning en mengsels van byprodukte aan die standaard vir die grade in regulasie 6 bedoel, voldoen;
- (c) die houers waarin heuning en mengsels van byprodukte verpak is aan die vereistes vir houers soos in regulasie 7 bedoel, voldoen;
- (d) die houers betrokke op die wyse soos in regulasie 8 voorgeskryf, gemerk is;
- (e) die houers betrokke aan die merkbepelings soos in regulasie 9 bedoel, voldoen;
- (f) die heuning en mengsels van byprodukte van onsuiverhede, additiewe en vervalsingsmiddels vry is; en
- (g) onderworpe aan die bepalings van paragrawe (a), (b), (c), (d), (e), en (f), die heuning en mengsels van byprodukte aan die toepaslike standaard soos uiteengesit in Tabela 1-4 in Deel II, voldoen.

(2) Die Uitvoerende Beampte kan iemand skriftelik, in die geheel of gedeeltelik, op die voorwaardes wat hy nodig ag, van die bepalings van subregulasie (1) vrystel.

Oortredings en strawwe

4. Iemand wat die bepalings van hierdie regulasies ootree of versuim om daaraan te voldoen is aan 'n misdryf skuldig en by skuldigbevinding strafbaar met 'n boete of gevangenisstraf volgens Artikel 11 van die Wet.

DEEL I

ALGEMENE STANDAARDE EN VEREISTES VIR HEUNING EN MENGSELS VAN BYPRODUKTE

Grade van heuning en mengsels van byprodukte

5. (1) Daar sal twee grade vir vloeibare heuning, verroomde heuning en koekheuning wees, naamlik Keurgraad en Nywerheidsgraad.

(2) Daar sal een graad vir stukheuning en vir mengsels van byprodukte wees, naamlik Keurgraad.

(3) Onderworpe aan die woordoms krywing vir rou heuning sal daar geen gradering van rou heuning wees nie.

(4) Die kristallisering van vloeibare heuning is 'n natuurlike proses en sal nie tot gevolg hê dat die heuning afgegradeer word nie.

(5) Wanneer enige gehaltfaktor by die standaard of spesifieke standaard vir verroomde of gekristalliseerde heuning in dispuut verkeer, moet 'n monster soos in regulasie 10(3) beskryf vloeibaar gemaak en daarna gegradeer word.

Standaard vir grade van heuning

6. (1) Heuning moet –

- (a) deeglik in die korf rypgemaak wees ten einde die korrekte voggehalte en ensiemaktiwiteit te bevat; en
- (b) vry wees van deeltjies vreemd tot die samestelling daarvan (soos skimmel, insekte of insek oorblyfsels, sand, ensovoorts).

(2) Heuning mag nie –

- (a) enige vreemde smake of geure hê nie;
- (b) gefermenteer of bruis wees nie; en
- (c) op so 'n wyse behandel wees dat die natuurlike ensieme vernietig of onaktief gemaak is nie.

(3) Enige van die volgende toepaslike toetse mag gekies word om die samestelling, gehalte en rypheid van heuning te bepaal, en as die heuning nie voldoen aan enige van die geselekteerde toetse nie, sal dit geag word as nie te voldoen aan die standaard vir grade van heuning nie:

- (a) Maksimum HMF inhoud - mag nie 40 mg/kg oorskry nie.
- (b) Maksimum digtheid - mag nie minder as 1.40875 g by 20 grade Celsius wees nie.
- (c) Maksimum as-inhoud - mag nie 0.6 persent oorskry nie.
- (d) Maksimum sukrose-inhoud - mag nie vyf persent oorskry nie.

- (e) Maksimum reduserende suiker-inhoud - mag nie minder as 65 persent in blomheuning of 60 persent in heuningdouheuning wees nie.
- (f) Fruktose : glukose verhouding - mag nie minder as 1.0:1 wees nie.
- (g) Diastase aktiwiteit - moet teenwoordig wees en moet 'n DN-waarde van nie minder as DN 4 wys op die Gothe-skaal nie.
- (h) Lund-toets - 'n neerslag van nie minder as 0.6 cm³ moet binne 24 uur verkry word.
- (i) Direkte en onmiddellike soortlike draaiing - van 'n waterige oplossing bevattende 26 g blomheuning in 'n totale volume van 100ml, mag nie minder linksdraaiend as minus 10 by 20 grade Celsius wees nie.
- (j) Maksimum suurinhoud mag nie hoër as 40 milli-ekwivalente suur per kg wees nie.
- (k) Amilo- en eritrodekstriene - toets vir die aanwesigheid daarvan moet negatief wees.
- (l) Prolien - ten minste 200 mg per kg moet teenwoordig wees.
- (m) Amilase inhoud - mag nie minder as 8 dpm wees nie.
- (n) Invertase inhoud - mag nie minder as 4 dpm wees nie.
- (o) Voginhoud - mag nie 20 persent oorskry nie.
- (p) Water onoplosbare vastestowwe inhoud in die vloeibare heuninggedeelte - mag nie meer as 0. persent wees nie.
- (q) Die verskil tussen die stabiele isotoop verhouding delta 13C (‰) van die heuning en die stabiele isotoop verhouding van die proteïeninhoud daarvan mag nie minder as 0.0 wees nie.

Verelstes vir houers

7. 'n Houer wat heuning of mengsels van byeprprodukte bevat moet –

- (a) gemaak wees van materiaal wat –
 - (i) geskik is vir die doel;
 - (ii) die inhoud daarvan teen besoedeling sal beskerm; en
 - (iii) nie die inhoud daarvan op enige wyse sal besoedel nie;
- (b) so sterk wees dat dit nie gedurende normale bergings-, hanterings- en vervoerpraktyke beskadig of vervorm sal word nie;
- (c) ongeskonde wees; en
- (d) deeglik toegemaak wees op 'n wyse deur die aard daarvan toegelaat.

Merkvereistes

8. (1) Behoudens die bepalinge van hierdie regulasies moet die vereiste merkvereistes in letters wat minstens 1 mm hoog is op enige houer wat heuning of mengsels van byeprprodukte bevat, verskyn.

(2) Enige houer wat heuning of mengsels van byprodukte bevat, moet duidelik en leesbaar met die volgende besonderhede gemerk wees:

- (a) Die naam van die produk in letters ten minste 4 mm hoog: Met dien verstande dat 'n ware beskrywing van die tipe heuning daarin bevat, soos verroomde of koek, die blom- of plantbron soos sonneblom, bokwiet, heuningdou of enige ander soortgelyke beskrywing soos die geografiese of topografiese oorsprong in letters van ten minste 4 mm hoog, bykomstiglik gebruik kan word.
- (b) Die naam en die besigheidsadres van die produsent of verpakker of verkoper van so 'n produk.
- (c) Die land van herkoms van die inhoud.
- (d) Die graad van die inhoud in letters ten minste 2 mm hoog.
- (e) Wanneer rou heuning bevat word, met die woorde "rou" of "onverwerk" in letters ten minste 2 mm hoog.
- (f) Wanneer suikerrietheuning in enige verhouding bevat word, dat dit suikerrietheuning bevat.
- (g) Wanneer mengsels van byprodukte bevat word, met die verhouding van byprodukte daarin bevat.
- (h) Die datum van verpakking.
- (i) Lot identifikasie op so 'n wyse dat die produsent, verpakker of verkoper wie se naam en adres op die houer verskyn die perseel waar die produk finaal saamgestel is, asook die lot, kan identifiseer of behulpsaam wees met identifikasie : Met dien verstande dat die datum van verpakking as lot identifikasie gebruik kan word, waar nodig.
- (j) Die woord "bestraal" of "geraduriseerd" in letters ten minste 3 mm hoog in die omgewing van die naam van die produk, wanneer die inhoud totaal of gedeeltelik bestaan uit heuning wat onderworpe was aan bestraling: Met dien verstande dat die aanduiding van die radura teken opsioneel is.
- (k) Die netto massa ooreenkomstig die Wet op Handelsmetrologie, 1973 (Wet No. 77 van 1973) soos toegepas deur die SABS.

(3) Enige houer wat heuning of mengsels van byprodukte in grootmaat bevat, maar nie in kleinhandel verkoop word nie, sal van die merkvereistes vrygestel wees indien die houer vergesel word van die betrokke handelsdokumente wat al die besonderhede soos vereis deur hierdie regulasies, weergee, met die volgende uitsonderings:

- (a) Die naam en besigheidsadres van die produsent of verpakker of verkoper van sodanige heuning moet op die houer verskyn.
- (b) Die graad van die inhoud mag van die handelsdokumente weggelaat word indien sodanige heuning nie gegradeer is nie.
- (c) Lot identifikasie van 'n houer op so 'n wyse dat die produsent, verpakker of verkoper wie se naam en adres op die houer verskyn die perseel waar die produk finaal saamgestel is, asook die lot, kan identifiseer of behulpsaam wees met identifikasie.
- (d) (i) Die woord "bestraal" of "geraduriseerd"; en
 - (ii) die land van oorsprong van die inhoud moet in letters ten minste 3 mm in hoogte op die houers, waarvan die inhoud totaal of gedeeltelik bestaan uit heuning wat onderworpe was aan bestraling, verskyn: Met dien verstande dat die aanduiding van die radura teken opsioneel is.

(4) Etiket op houers wat heuning of mengsels van byeprodukte bevat moet skoon en netjies wees, moet deeglik daarop geplak wees en mag nie oor ander etikette geplak wees nie, behalwe as 'n bykomstige etiket wat verwys na dieselfde produk in dieselfde houer.

Beperkte besonderhede op houers

9. (1) Geen bewoording, afbeelding of ander metode van begripsuitdrukking wat 'n wanvoorstelling uitmaak of wat, regstreeks of deur veronderstelling, 'n misleidende indruk kan skep van die inhoud, mag op enige houer wat heuning of mengsels van byeprodukte bevat, verskyn nie.

- (2) (a) Die woord "heuning" of enige verteenwoordiging daarvan, mag nie enige plek op enige surrogaatheuning, etiket of verpakking daarvan, verskyn nie; en
- (b) sou 'n surrogaatheuning enige heuning bevat, sal die woord "heuning" slegs voorkom in die lys van bestanddele van so 'n surrogaatheuning.

(3) Met uitsondering van heuning en mengsels van byeprodukte, mag geen ander produk se etiket, verpakking, handelsnaam, handelsmerk of prentevoorstellings so ontwerp wees dat dit veronderstel dat heuning die hoofbestanddeel is.

(4) Met uitsondering van die handelsnaam, radura teken, prentevoorstelling, logo of geregistreerde merk, merkvereistes voorgeskryf in regulasie 8, aanvullende merkvereistes toegelaat deur regulasie 11, inligting ten opsigte van kristallisering en die vloeibaarmaking van gekristalliseerde heuning en chemiese samestelling of voedingswaarde, mag geen ander naam, merk, beskrywing, advertensie of aanspraak op die gehalte eienskappe of andersins van heuning, op die houer, die deksel, dop of prop, of op die etiket of enige pamflet, enigsins aan die houer van heuning of mengsels van byeprodukte geheg, verskyn nie, tensy dit direk verband hou met die bemerking of produksie van die produk en wetenskaplik en feitlik kontroleerbaar is.

Inspeksie en hantering van monsters

10. (1) 'n Inspekteur mag in enige besending van heuning of mengsels van byeprodukte soveel houers oopmaak en die inhoud daarvan inspekteer, en monsters van die inhoud verwyder vir die doel van verdere ondersoek of ontleding, soos hy nodig ag, waarvoor hy 'n ontvangsbewys moet uitreik.

(2) 'n Inspekteur moet oortuig wees dat die monsters geneem verteenwoordigend is van die produk in die betrokke besending.

(3) Monsters van heuning en die heuning in mengsels van byeprodukte moet as volg vir ontleding voorberei word:

- (a) In die geval van hitte-onsensitiewe toetse –
- (i) indien vry van kristallisering, meng deeglik deur te roer;
- (ii) indien gekristalliseer, plaas geslote houer sonder onderdompeling in 'n waterbad en verhit vir 30 minute teen 60 grade Celsius, dan, indien nodig, verhit teen 65 grade Celsius totdat vloeibaar is. Ongereelde roering tydens verhitting is noodsaaklik. Meng deeglik en verkoel vinnig tot kamertemperatuur sodra die monster vervloei;
- (iii) indien nog in die koek, skei van die koek deur die koek versigtig fyn te druk en die heuning deur 'n sif met 35 maas te vergiet. Indien stukkie van die koek of byewas deur die sif gaan, verhit die monster in 'n waterbad tot 40 grade Celsius en vergiet deur kaasdoek in 'n warm water tregter; en
- (iv) indien die heuning in die koek gekristalliseer het, verhit teen 65 grade Celsius totdat die byewas gesmelt het, verkoel en verwyder die byewas en roer dan.

- (b) In die geval van hitesensitiewe toetse --
- (i) word die monsters voorberei sonder verhitting;
 - (ii) indien vry van kristallisatie, meng deeglik deur te roer; en
 - (iii) indien nog in die koek, skei van die koek deur die koek versigtig fyn te druk en die heuning deur 'n sif met 35 maas te vergiet.

Aanvullende Vereistes

11. Onderworpe aan die bepalings van hierdie regulasies moet heuning en mengsels van byprodukte en enige ander voedingsmiddel, bevattende heuning en/of byprodukte --

- (a) aan die toepaslike vereistes voorgeskryf deur die Wet op Voedingsmiddels, Skoonheidsmiddels en Ontsmettingsmiddels, 1972 (Wet No. 54 van 1972), soos toegepas deur die Departement van Gesondheid, voldoen; en
- (b) in die geval van ingevoerde produkte aan die bepalings soos gestipuleer deur die voorgeskrewe permit, uitgereik in terme van die Wet op Landbouplae, 1983 (Wet No. 36 van 1983), soos toegepas deur die Departement, voldoen.

DEEL II SPESIFIEKE STANDAARDE VIR HEUNING EN MENGSELS VAN BYPRODUKTE

Tabel 1: Vloeibare Heuning en Verroomde Heuning

Gehaltesfaktor	Keurgraad	Nywerheidsgraad
(a) Kleur en helderheid	Eenvormig van kleur en helder of vir verroomde heuning, eenvormig en romerig	*
(b) Smaak	'n Smaak tipies van heuning verkry van 'n dominante bron of bronne. Dit moet behoorlik ryp wees en vry van enige vreemde bysmaak of aanstootlike aroma of geur, soos veroorsaak deur oorverhitting, rook of ander onnatuurlike bysmake Vry van sigbare deeltjies wat teen 55 grade Celsius nie deur 'n sif van 35 maas sal gaan nie	Soos vir Keurgraad
(c) Sigbare onoplosbare deeltjies		*

Nie volgens Keurgraad spesifikasies ten opsigte van een of meer aspek.

Tabel 2: Koekheuning

Gehaltesfaktor	Keurgraad	Nywerheidsgraad
(a) Voorkoms	Moet onbeskadig en eenvormig wees	*
(b) Byewasvel (indien gebruik)	Die koek moet uitgebou wees op 'n ligte massa byewasvel	*
(c) Stuifineel bevattende selle	Nie meer as 25 persent nie	*
(d) Onverseelde selle	Ten minste 85 persent van die selle moet verseel wees	*
(e) Selle wat broed bevat	Geen	Geen
(f) Selle waarin broed uitgebrou is/bruin of swart selle	Geen	*
(g) Smaak	'n Smaak tipies van heuning verkry van 'n dominante bron of bronne. Dit moet behoorlik ryp wees en vry van enige vreemde bysmaak of aanstootlike aroma of geur, soos veroorsaak deur oorverhitting, rook of ander onnatuurlike bysmake	Soos vir Keurgraad

Nie volgens keurgraad spesifikasies ten opsigte van een of meer aspek.

Tabel 3: Stukheuning

Gehaltesfaktor	Keurgraad
(a) Voorkoms van koek	Die stukke koekheuning moet volledig in vloeibare heuning dryf en ten minste 85 persent van die selle van die koek moet verseel wees
(b) Koekstuk	Keurgraad koekheuning moet gebruik word
(c) Bygevoegde vloeibare heuning om die netto massa te berei	Keurgraad vloeibare heuning sal gebruik word om die stuk koek ten volle onder te dompel
(d) Smaak	'n Smaak tipies van heuning verkry van 'n dominante bron of bronne. Dit moet behoorlik ryp wees en vry van enige vreemde bysmaak of aanstootlike aroma of geur, soos veroorsaak deur oorverhitting, rook of ander onnatuurlike bysmake

Tabel 4: Mengsels van Byprodukte

Gehaltesfaktor	Keurgraad
(a) Bygevoegde heuning	Keurgraad heuning sal gebruik word