CAHFSA
CARIBBEAN AGRICULTURAL HEALTH & FOOD SAFETY AGENCY

AN INSTITUTION OF THE CARIBBEAN COMMUNITY

HONEY LABELLING

Know What's in Your Jar!





Introduction

Honey is a natural sweet substance produced by honey bees from plant nectar or secretions associated with plants. Bees collect, transform, dehydrate and store these substances in honeycombs, where the honey ripens and matures. Honey consists mainly of natural sugars, particularly fructose and glucose, along with small quantities of enzymes, organic acids and other naturally occurring substances.

Key Points

Helps consumers identify what they are purchasing and make informed choices.

Prevents misleading claims about purity, quality and origin, while supporting traceability and accountability.

Promotes fair competition, strengthens consumer confidence and supports regional trade.

Main Facts

What Information Should Appear on a Honey Label?

1. **Product Name** – The product must be clearly identified as "Honey". Under CROSQ CRS 18:2011, this name must appear on the principal display panel.
2. **Net Content** – Declare the quantity in metric weight, e.g. 250 g, 500 g or 1 kg.
3. **Name and Address of the Responsible Business** – Identify the manufacturer, packer, distributor, importer or other responsible business operator, as applicable.
4. **Country of Origin** – Under CROSQ CRS 18:2011, this is the country where the producing hives are kept.
5. **Batch or Lot Identification** – Supports traceability and product identification during investigations, withdrawals or recalls.
6. **Date Marking and Storage Instructions** – Provide an appropriate Best Before date and storage instructions where necessary.
7. **Honey Grade** – Under CROSQ CRS 18:2011, liquid honey should be identified using the correct grade designation: Grade A1 Honey; Grade A2 Honey; Honeydew Honey or Grade B1 Honey; Industrial Honey or Grade B2 Honey.





Key Message

According to Codex CXS 12-1981, honey sold as honey must not contain added sugars, water, food additives or other food ingredients.

Healthy Agriculture. Safe Food. Stronger Caribbean.

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HONEY LABELLING
CLAIMS AND CONSUMER INFORMATION

SAFE FOOD | HEALTHY AGRICULTURE | STRONGER CARIBBEAN













KEY INFORMATION

Can Honey Be Labelled According to Its Origin?

- **Floral Origin:** Honey may be identified by a particular floral or plant source when it originates wholly or mainly from that source and has the corresponding characteristics.
- **Geographical Origin:** Honey may be named after a geographical area only when it meets the relevant requirements for production within that area.
- **Stingless Bee Honey:** CROSQ CRS 18:2011 specifically addresses honey produced by indigenous stingless bees. Such products must be identified as "Stingless Bee Honey".

DATA AND INSIGHTS

- Different forms of honey include Liquid Honey, Comb Honey, Chunk Honey, and Crystallised Honey. The product description should accurately reflect its form, and CROSQ requires relevant special forms to be identified on the principal display panel.
- Under Codex CXS 1-1985, single-ingredient foods are generally exempt from declaring an ingredients list, so pure honey does not ordinarily require one.
- **Important:** A product containing added sugar syrup, flavourings or other ingredients must not be presented as pure honey.

GUIDANCE AND BEST PRACTICES

Beware of Misleading Claims:

- Terms such as "100% Pure", "Raw", "Organic", "Natural", or "Locally Produced" should be truthful, substantiated and consistent with applicable requirements.
- A label must not create a false impression about the honey's identity, composition, origin or quality.

What Should Consumers Check?

- Check that the product is clearly identified.
- Look for the country of origin and responsible business.
- Verify net weight, batch code and date marking.
- Review the honey grade and any special origin claims.
- Be cautious of unsupported claims about purity or health benefits.

OUR COMMITMENT

Honey should not be given to infants younger than 12 months, due to the risk of infant botulism.

TOGETHER FOR A SAFER, HEALTHIER CARIBBEAN

Truthful honey labelling protects consumers, supports genuine producers and strengthens confidence in Caribbean honey products.

References: Codex Alimentarius CXS 12-1981 — Standard for Honey; Codex Alimentarius CXS 1-1985 — General Standard for the Labelling of Prepackaged Foods; CROSQ CRS 18:2011 — Specification for Honey, Sections 5.5 and 6; CDC guidance on honey consumption and infant botulism.

CONTACT US
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