



## LCHY5.6X Honey Standard

**1. IDENTIFICATION:** This product is made from sugars and honeys of different origins.

**2. APPLICATION:** Fruit beverages, food Industrial applications, bakery, dairy, ice cream, soft drinks / drinks, fruit prep, ready meals, jams, syrups.

<b>3. CHARACTERISTICS:</b>	<b>Test</b>	<b>Units</b>	<b>Parameters</b>	<b>Analytical method</b>
3.1 PHYSICO-CHEMICAL:	° Brix (uncorr)		80.0 – 82.0	IFU N.8. Determination of soluble solids ( Indirect method by refractometry)
	Acidity	(%w/w) ACA	0.01 – 0.2	IFU N.3 Titratable acidity
	pH	pH units	3.5 - 5.0	IFU N.11 Determination of pH value
3.2 ORGANOLEPTICS:	Color		Typical	Organoleptic method
	Taste		Typical not cooked	Organoleptic method
	Flavour		Typical of honey	Organoleptic method
3.3 MICROBIOLOGICS:	Total Count	CFU/ml	< 1000	IFU N.2. Microbiological. Total count of potencial spoiling microorganism of fruits and related products.
	Yeast	CFU/ml	<500	IFU N.2 Mod. Microbiological. Yeast and Moulds Count Procedure.
	Moulds	CFU/ml	< 100	IFU N.2 Mod. Microbiological. Yeast and Moulds Count Procedure

**4. INGREDIENTS:** Glucose Fructose Syrup, Sugar, honey, colour: caramel and natural aroma.

### 5. PACKAGING OPTIONS:

5.1 FILLING: Non Aseptic

5.2 PACKAGING: New metal conical drum 270 Kg net weight

5.3 STORAGE: Ambient

5.4 SHELF LIFE 12 Months



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## 6. OBSERVATIONS:

- 6.1 PRODUCTION CONDITIONS: The product is prepared in accordance with the "General Principles of Food Hygiene" recommended by the Codex Alimentarius Commission.
- 6.2 CODING AND LABELLING: The packaging materials comply with the requirements of the relevant version of the Regulation (EC) No1935/2004 and its implementation measures.  
Packing list and Certificate of Analysis are provided for each delivery.
- 6.3 ALLERGENS: Do not contain substances causing allergies or intolerance, for which labelling is required, as defined in annex II of the Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers, amending Regulations (EC) No 1924/2006 and (EC) No 1925/2006 of the European Parliament and of the Council, and repealing Commission Directive 87/250/EEC, Council Directive 90/496/EEC, Commission Directive 1999/10/EC, Directive 2000/13/EC of the European Parliament and of the Council, Commission Directives 2002/67/EC and 2008/5/EC and Commission Regulation (EC) No 608/2004.
- 6.4 GMO: No GMO have been used in the processing of the product. All ingredients are considered NOT genetically modified or not derived from genetically modified organisms as defined by the EC regulations 1830/2003/EC on labeling and traceability and 1829/2003/EC on genetically modified food and feed and their amending legislation.
- 6.5 PESTICIDES, HEAVY METALS: According with the Regulation (EC) No 1881/2006 and subsequent amendments setting maximum levels for certain contaminants in foodstuffs. According with the Regulation (EC) No 396/2005 and subsequent amendments on maximum residue levels of pesticides.

This product specification describes the composition and properties of our product to the best of our knowledge. It replaces all previous versions and this technical specification will come into force with the acceptance of the contract without any signature need. Due to raw material variations deviations from this specification may occur within good manufacturing practise in order to standardize our product. The permissibility of our product may be limited to certain applications. It's the duty of the user to insure that the use of our product and the placing on the market of the food made with it complies with local applicable legal requirements, taking also into consideration specific needs.