



Code of Practice: Processing of Bee Products

Part 4: Identification and Control of Risk Factors
Related to Wholesomeness and Labelling

Prelims

Amendment 0

July 2005

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Disclaimer

IMPORTANT DISCLAIMER

Every effort has been made to ensure the information in this report is accurate.

NZFSA does not accept any responsibility or liability whatsoever for any error of fact, omission, interpretation or opinion that may be present, however it may have occurred.

Website

A copy of this document can be found at: <http://www.nzfsa.govt.nz/animalproducts/index.htm>

Review of Code of Practice

This code of practice will be reviewed, as necessary, by the New Zealand Food Safety Authority. Suggestions for alterations, deletions or additions to this code of practice, should be sent, together with reasons for the change, any relevant data and contact details of the person making the suggestion, to:

Assistant Director (Production and Processing)

New Zealand Standards Group

New Zealand Food Safety Authority

P O Box 2835

Wellington

Telephone: 04 463 2500

Facsimile: 04 463 2643

Amendment Record

It is important that this publication is kept up-to-date by the prompt incorporation of amendments.

To update this publication when you receive an amendment, remove the appropriate outdated pages, destroy them, and replace them with the pages from the new issue. Complete instructions will be given on the covering letter accompanying the amendment. File the covering letter at the back of the publication and sign off and date this page.

If you have any queries, please ask your local verifier.

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1 Introduction

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1.1 Purpose of this document

The operator must identify in their risk management programme (RMP) any risk to the wholesomeness of the product, and any risk from false or misleading labelling that is reasonably likely to occur. The operator must also document the control measures for effectively addressing any identified risk factor.

To assist operators meet this requirement, the NZFSA, in consultation with an industry working group, has developed this document. It shows the identification of risk factors related to wholesomeness and labelling for a generic process covering the extraction, processing and packing of honey; and the processing of dried pollen.

An operator whose products and processes are adequately covered by the risk factor identification in sections 2 and 3 of this document can use these sections for developing their RMP. These sections can be copied into the RMP, or they can be incorporated into the RMP by reference (i.e. by using the RMP templates given in Part 5). The operator may need to make some changes to ensure that the risk factor identification accurately reflects the products and processes covered by their RMP.

When the risk factor identification in sections 2 and 3 of this document does not adequately cover an operator's product or process, the operator will need to carry out their own risk factor identification. The approach and format shown should be used by the operator as a guide or pattern for their own application.

1.2 Wholesomeness

Wholesomeness, means that the product does not contain or have attached to it, enclosed with it, or in contact with it; anything that is offensive, or whose presence would be unexpected or unusual in product of that description. Examples of wholesomeness risk factors relevant to honey are fermented honey and the presence of foreign objects that are not considered as physical hazards (e.g. insect parts).

1.3 False or misleading labelling

Animal products intended for the New Zealand market must meet all relevant legislative requirements related to labelling including:

- The Animal Product Regulations 2000, regulations 8 and 19;
- Part 7 of the current Animal Products (Specifications for Products For Human Consumption) Notice;
- Parts 1.1A and 1.2 of the Australia New Zealand Food Standards Code;
- Part 1 of the Food (Safety) Regulations 2002; and where applicable;
- Section 3 of Industry Standard 7: Byproducts.

When identifying risk factors, consideration should be given to the type and intended use of the product, the intended consumer (animal or human), specific consumer groups (e.g. religious groups, people with allergies) and requirements for authenticating certain claims (e.g. organic, GM free).

Those operators who export their products will also need to consider the labelling requirements of the relevant market. These requirements may be additional to those needed in the RMP.

Risk factors related to wholesomeness and labelling are discussed in detail in the [Risk Management Programme Manual](#).

2 Identification and Control of Risks To Wholesomeness

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Table 1: Summary of identified risk factors and controls related to wholesomeness of honey

Risk factor	Source or cause of risk factor	Control measures for preventing/minimising the risk factor
Fermented honey	High moisture content	<ul style="list-style-type: none"> • Proper draining and drying of equipment • Preventing water or steam from getting into the product • Proper storage
	High yeast level	<ul style="list-style-type: none"> • Hygienic practices • Cleaning and sanitation
Insect and insect parts	Bees and other insects	<ul style="list-style-type: none"> • Removal of live bees • Covering of equipment • Pest control • Proper storage of supers • Filtering • Freezing or fumigation of comb honey
Other foreign matter that are not considered as physical hazards (e.g. wood, propolis, wax, other debris)	From frames, capping surfaces	<ul style="list-style-type: none"> • Maintenance of frames in good condition • Hygienic practices • Cleaning and sanitation • Proper storage of supers • Filtering

Table 2: Summary of identified risk factors and controls related to wholesomeness of dried pollen

Risk factor	Source or cause of risk factor	Control measures for preventing/minimising the risk factor
Mouldy pollen	High moisture content	<ul style="list-style-type: none"> • Rejection of mouldy pollen at receipt • Drying to correct moisture content
	Improper holding temperature	<ul style="list-style-type: none"> • Proper freezing of fresh pollen
	Improper packaging and/or storage	<ul style="list-style-type: none"> • Proper packaging and storage of dried pollen
Foreign matter that are not considered as physical hazards (e.g. wood, wax, insect parts, other debris)	Contaminants from hives, bees and other debris collected in or surrounding pollen traps	<ul style="list-style-type: none"> • Supplier agreements covering good hive maintenance and practices; hygienic collection; incoming material specifications • Rejection of fresh pollen with high levels of foreign matter • Sieving and cleaning

3 Identification and Control of Risks from False or Misleading Labelling

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Table 3: Summary of identified risk factors and controls related to false or misleading labelling of honey and other bee products

Risk factor	Source or cause of risk factor	Control measure for preventing/minimising the risk factor
All products		
Incorrect details on label or transportation outers, e.g. <ul style="list-style-type: none"> • type of product • claims (e.g. organic) • product description • lot id or batch number 	Incorrect label design	Procedures for ensuring correct label design and compliance to regulatory requirements
	Processing errors, e.g. <ul style="list-style-type: none"> • Wrong identification of drums • Wrong product put in a pre-labelled container • Wrong label or information put on product (e.g. date, batch number) 	Procedures for ensuring correct packaging and labelling of products