The background features a honeycomb pattern of brown hexagons. In the lower right, there is a wooden honey dipper with a striped head, and a single drop of golden honey is falling from it.

Honey Labeling Basics For Direct-to-Consumer Sales

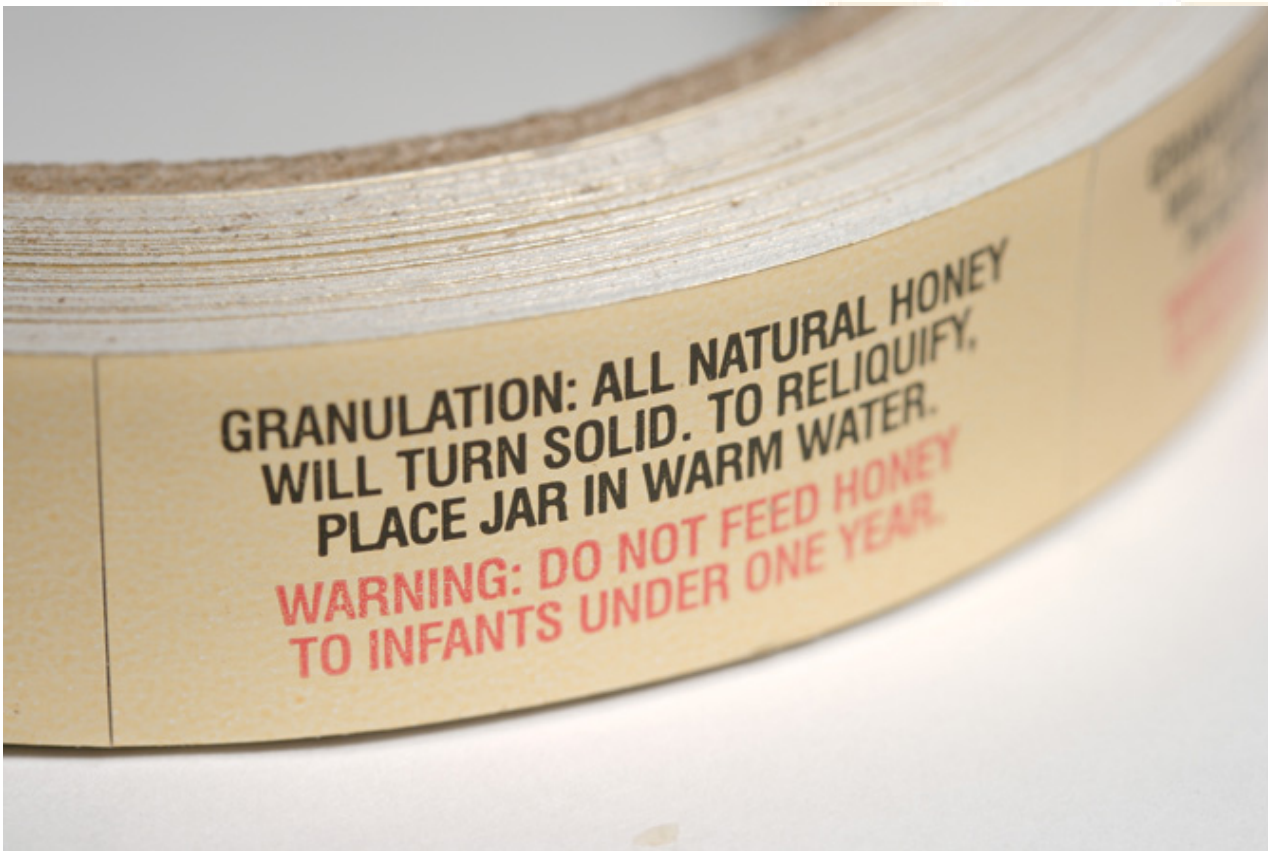
Idaho Honey Standards

IDAPA 02.06.16

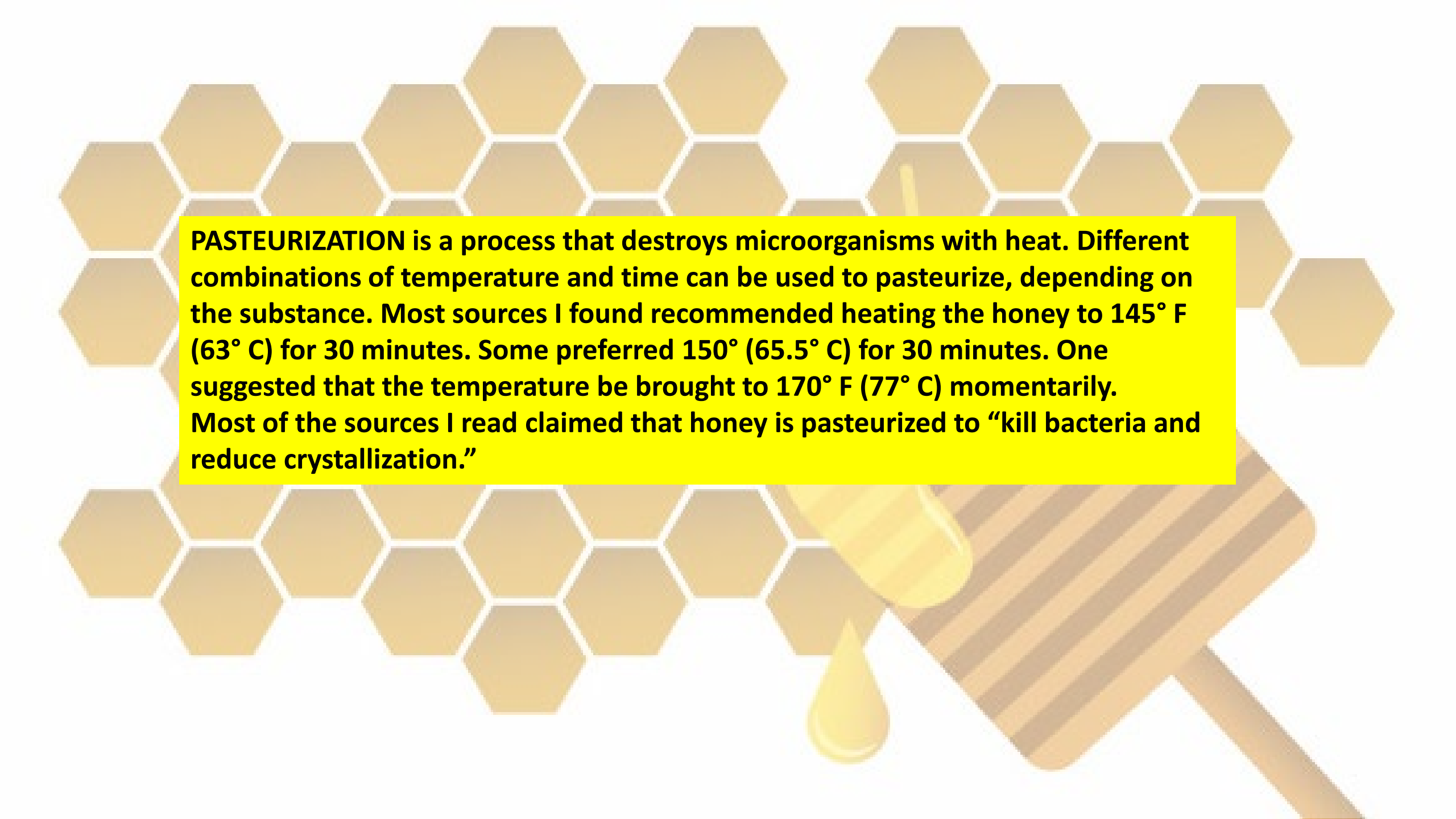
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UPC Code (bar Code)



PASTEURIZATION is a process that destroys microorganisms with heat. Different combinations of temperature and time can be used to pasteurize, depending on the substance. Most sources I found recommended heating the honey to 145° F (63° C) for 30 minutes. Some preferred 150° (65.5° C) for 30 minutes. One suggested that the temperature be brought to 170° F (77° C) momentarily. Most of the sources I read claimed that honey is pasteurized to “kill bacteria and reduce crystallization.”

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One ingredient. The way nature intended.

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Honey Labeling

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Honey Labeling



One of the most important decisions that a food marketer has to make is what to put on the label of a food product. It needs to appeal to the consumer and stand out from other food packages on the shelf. There are also legal considerations. And let's face it, when it comes to labeling a honey jar, there's limited space.

Basic Labeling Requirements

LABELS MUST COMMUNICATE THE FOLLOWING:

The "Common" Name of the Product

The word "honey" must be visible on the label. The name of a plant or blossom may be used if it is the primary floral source for the honey. Honey must be labeled with its common or usual name on the front of your package. (i.e. "Honey" or "Clover Honey")

Net Weight

The net weight of your product (excluding packaging), both in pounds/ounces and in metric weight (g) must be included in the lower third of your front label panel in easy-to-read type. (i.e. Net Wt. 16 oz (454 g)) When determining net weight, use the government conversion factor of 1

Cottage Foods

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IDAHO DEPARTMENT OF HEALTH & WELFARE
DIVISION OF PUBLIC HEALTH

4/24/2015

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2015 Proposed Updates to Idaho Food Code

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IDAHO DEPARTMENT OF HEALTH & WELFARE
DIVISION OF PUBLIC HEALTH

4/24/2015

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United States
Department of
Agriculture

Agricultural
Marketing
Service

Fruit and
Vegetable
Division

Processed
Products
Branch

United States Standards for Grades of Extracted Honey

Effective date May 23, 1985

- Guidance & Regulation**
- ▶ **Food Safety Modernization Act (FSMA)**
- The Law, Rules & Guidance
- How to Comment on FSMA
- Fact Sheets & Presentations
- Frequently Asked Questions
- FDA Actions to Date
- Archive

FDA Food Safety Modernization Act (FSMA)

The FDA Food Safety Modernization Act (FSMA), the most sweeping reform of our food safety laws in more than 70 years, was signed into law by President Obama on January 4, 2011. It aims to ensure the U.S. food supply is safe by shifting the focus from responding to contamination to preventing it.

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- ### Featured Announcements
- **Influencing Outcomes in the Global Food System: FDA's Evolving and Expanding Food Safety Role** - Deputy Commissioner Michael Taylor's 2015 Harvey Wiley Award Recipient Lecture
 - **Questions and Answers with Roberta Wagner and Joann Givens** - Laying the Foundation for FSMA Implementation
 - **The Future is Now for the Food Safety Modernization Act** - guest editorial by Michael R. Taylor in Food Safety News
 - **President's FY 2016 Budget Request: Key Investments for Implementing the FSMA** - includes Fact Sheets on 7 Budget Topics

Implementation Activity

- ### Most Popular
- Information by Topic
 - Full Text of the Law
 - Public Meetings

- ### Proposed Rules
- Produce Safety
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 - Preventive Controls for Food for Animals
 - Foreign Supplier Verification Programs (FSVP)
 - More Rules

- ### Resources
- FSMA Blog Posts
 - Foodborne Illness Outbreaks
 - Video Tutorial on FSMA
 - Video Tutorial on the Rulemaking Process



QUESTIONS?