

Extract from the Bio Suisse Standards

Beekeeping and Honey Processing

1. Beekeeping

Bio Suisse certification for individual honey producers / producer groups may be obtained directly on the basis of organic certification according to Council Regulation (EC) No 834/2007 and confirmation by the inspection body that the following conditions have been met:

- No Synthetically produced essential oils (e.g., synthetic thymol) are used to combat Varroa mites. The thymol content in wax must not exceed 5.0 mg/kg.
- The honey has a maximum water content of 18%.
- Confirmation has been furnished that no high conservation value areas (e.g., primary forests) have been cleared if the beekeeper also runs a farming operation.
- If a beekeeper is also the farming operations manager of a farm, the farm must be fully certified in accordance with the EU organic regulations or equivalent. If this is not the case, then the beekeeper may not be approved as a honey producer for Bio Suisse certification (including as a member of a producer group).

2. Honey extraction and processing

- Equipment and containers used for processing honey must be made of food-grade materials.
- The honey may be filtered through a sieve to remove wax particles, but the mesh width should not be smaller than 0.2 mm.
- Crystallized honey may be heated by means of the Melitherm system or in a water bath for a maximum of 72 hours; the temperature should not exceed 40 °C.
- Deep-freezing to delay crystallisation: maximum of 12 months.
- The deep-freezing of honey must be declared.

3. Packaging

- The following packaging materials are prescribed for the purposes of trade or storage: chrome steel, tinfoil (without rust spots) and food-grade plastics. Packaging materials containing chlorine (e.g. PVC) are not permitted.
- Retail packaging overseas may only be done with the consent of Bio Suisse.