

Extract from the Bio Suisse Standards

## **Beekeeping and Honey Processing**

Based on the Bio Suisse Standards, part II, 5.8 and part III, 10.2

### **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 synthetic 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.

### **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.
- The honey must be stored in a dry, cool and dark place.

### **3. Packaging**

- The following packaging materials are prescribed for the purposes of trade or storage: chrome steel, tinplate (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.