

Extract from the Bio Suisse Standards

Beekeeping and Honey Processing

Based on the Bio Suisse Standards, part II, 5.8 and part III, 11.2

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, 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.