

Saint Kitts and Nevis Regulation for Honey

Introduction

This regulation is enacted to ensure the quality, safety, and integrity of honey produced and imported into Saint Kitts and Nevis. It aims to protect consumers, maintain fair competition, and align local standards with international best practices.

Description of Honey

Honey consists essentially of different sugars, predominantly fructose and glucose as well as other substances such as organic acids, enzymes and solid particles derived from honey collection. The colour of honey varies from nearly colourless to dark brown. The consistency can be fluid, viscous or partly entirely crystallised. The flavour and aroma vary but are derived from the plant origin.

1 Scope

This regulation applies to all honey, whether produced locally or imported, sold within Saint Kitts and Nevis for human consumption. It covers labeling, quality standards, composition, and testing requirements for all honey products. It also applies to all honeys produced by honeybees and covers all styles of honey presentations which are processed and ultimately intended for direct consumption.

2 Terms and Definitions

2.1

blossom honey or nectar honey

honey which comes from nectars of plants

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comb honey

honey stored by bees in the cells of freshly built combs and sold in sealed comb cells

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filtered honey

honey processed to remove foreign substances without altering its composition

2.4

honey

the natural sweet substance produced by honeybees from the nectar of plants or from secretions of living parts of plants or excretions of plant sucking insects on the living parts of plants, which the bees collect, transform by combining with specific substances of their own, deposit, dehydrate, store and leave in the honeycomb to ripen and mature

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honeydew honey

honey which comes mainly from excretions of plant sucking insects (Hemiptera) on the living parts of plants or secretions of living parts of plants

2.6

imported honey

any honey that enters St. Kitts and Nevis from foreign countries for commercial purposes

2.7

local honey

honey produced within the borders of Saint Kitts and Nevis by local apiarists

2.8

tropical honey

honey produced by bees in tropical regions, where the climate is typically hot and humid

3 Essential Composition and Quality Factors

3.1 Natural Product

3.1.1 Honey shall remain a natural product, and no food additives, substances, or flavorings may be added.

3.2 Chemical Composition

3.2.1 The allowable moisture content shall not exceed 20%. The allowable limit for tropical honey shall not exceed 24%.

3.2.2 The allowable fructose and glucose content should not be less than 60g/100g.

3.2.3 The allowable sucrose content should not exceed 5g/100g.

3.2.4 The allowable water insoluble solids content should not exceed 0.1g/100g.

3.2.5 Honey should meet minimum standards for moisture content, sugars, and acid levels. The allowable moisture content should not exceed 20%.

3.2.6 The maximum allowable hydroxymethylfurfural (HMF) level should be 40 mg/kg, except for tropical honeys, which may be set at 80 mg/kg.

3.2.7 No additives are permitted in this product.

3.3 Heavy Metals

3.3.1 Honey shall be free from heavy metals in amounts which may represent a hazard to human health. The maximum limits for heavy metals in honey are:

- a) Lead (Pb): 0.1 mg/kg
- b) Cadmium (Cd): 0.03 mg/kg
- c) Arsenic (As): 0.1 mg/kg
- d) Mercury (Hg): 0.01 mg/kg

NOTE All other heavy metals shall be in accordance with Codex Alimentarius Commission standard for Honey.

3.4 Residue Limits

3.4.1 The allowable pesticide residues, veterinary drug residues, or other residue contaminants content shall not exceed 0.01g/kg

3.4.2 Honey shall not contain pesticide residues, veterinary drug residues, or contaminants that exceed the permissible levels injurious to human health.

3.4.3 Honey shall not contain pesticide residues, veterinary drug residues, or contaminants that exceed the permissible levels established by the Bureau of Standards.

3.5 Genetically Modified Honey

3.5.1 Honey that contains traces of pollen from genetically modified crops should be clearly labeled as GMO honey.

3.6 Prohibition of Mixing

3.6.1 Imported honey shall not be blended:

- a) with local honey unless explicitly labeled as such, and
- b) with any like substances such as syrups (e.g. corn syrup, high fructose syrup, etc.).

3.7 Prohibition on Poorly Processed Honey

3.7.1 Honey that has been overheated or processed improperly, resulting in degradation of its natural enzymes and nutrients, shall be prohibited.

3.8 Prohibition of Non-Compliant Packaging and Storage

3.8.1 Honey that has been stored or packaged in materials that could contaminate the product (e.g., improper plastics or metals) shall be prohibited.

3.8.2 Packaging shall not alter the composition, taste, or safety of the honey.

4 Labelling Requirements

4.1 Mandatory Label Information

The following should be included all products being sold as honey:

- a) product name "honey" or its specific category (e.g., "comb honey"),
- b) country of origin should be clearly stated on all imported honey,
- c) the production or harvest date and expiration date shall be included, and
- d) labels should list the floral source or geographic origin if applicable.

112 **4.2 Misleading Labels Prohibited**

113 **4.2.1** Labels shall not imply health benefits, false geographic origin, or contain inaccurate claims
114 regarding the honey's quality or content.

115 **4.3 Imported Honey Certification**

116 **4.3.1** All honey entering SKN shall be certified by the competent authority in the country of origin.

117 **4.3.2** Documentation shall verify that the honey complies with the St. Kitts and Nevis standards
118 and regulations.

119 **5 Importation Controls and Testing**

120 **5.1 Mandatory Testing**

121 **5.1.1** All imported honey is subject to testing by the Saint Kitts and Nevis Bureau of Standards
122 (SKNBS) to verify its chemical composition, safety, and purity before being cleared for sale.

123 **5.2 Sampling and Analysis**

124 **5.2.1** Honey shall be randomly sampled at the border or point of entry as necessary.

125 **5.2.2** Laboratory analysis shall confirm compliance with moisture content, HMF levels, and
126 absence of contaminants such as antibiotics, pesticides, veterinary drugs or heavy metals.

127 **5.2.3** The methods of sampling and analysis to be employed for the determination of the
128 compositional and quality factors shall be done in accordance with Codex Alimentarius
129 Commission standard for Honey.

130 **5.3 Quarantine and Detention**

131 **5.3.1** Honey that fails to meet regulatory standards will be detained and may be re-exported or
132 destroyed.

133 **5.3.2** SKNBS will maintain authority to quarantine honey shipments until testing confirms
134 compliance.

135 **6 Responsibilities of Importers and Producers**

136 **6.1 Importer Responsibilities**

137 **6.1.1** Importers shall ensure that all honey is accompanied by a certificate of analysis from the
138 exporting country.

139 **6.1.2** Importers are responsible for maintaining documentation for each honey shipment,
140 including test results and certificates.

141 **6.2 Producer Responsibilities**

142 **6.2.1** Local honey producers should register with SKNBS and comply with ongoing quality
143 assurance checks.

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7 Enforcement and Penalties

7.1 Enforcement

7.1.1 The SKNBS will be responsible for enforcing this regulation, conducting inspections, and monitoring compliance.

7.2 Penalties

7.2.1 Violations of this regulation, including the sale of non-compliant honey or failure to properly label products, will result in fines, revocation of licenses, or the destruction of contaminated products.

8 Amendments and Updates

8.1 This regulation will be subject to periodic review to ensure that it remains aligned with international honey standards and addresses emerging food safety challenges.