

COMMERCIAL ITEM DESCRIPTION

HONEY

The U.S. Department of Agriculture (USDA) has authorized the use of this Commercial Item Description (CID).

1. SCOPE. This CID covers honey, packed in commercially acceptable containers, suitable for use and under inspection or surveillance by Federal, State, local governments, and other interested parties. This CID includes, but is not limited to, regulatory, quality, and/or authenticity requirements. **Please note: This document does not guarantee purchase of this item by USDA.**¹

2. USER NOTES.

2.1 User *must* specify the following:

- Type(s), source(s), floral source(s), preparation(s), color(s), grade(s), and agricultural practice(s) of the honey desired (Sec. 3).
- Analytical and authenticity tests to be performed (Sec. 7).
- When analytical requirements are different than specified (Sec. 7.2).
- When compliance with analytical requirements must be verified (Sec. 7.2).
- When emerging analytical methods for economic adulteration are to be performed (Sec. 7.5).
- When analytical testing for residues are to be performed (Sec. 7.6).
- Manufacturer's/distributor's certification (Sec. 10.3) or USDA certification (Sec. 10.4).

2.2 User *may* specify the following:

- Food Defense (Sec. 10.1) and Manufacturer's Quality Assurance (Sec. 10.2). User may specify one of the following combinations: Sec. 10.1.1 with 10.2.1 or 10.1.2 with 10.2.2.
- Packaging requirements other than commercial (Sec. 11).

3. CLASSIFICATION. The honey must conform to the following list which must be specified by the user.

¹ USDA purchase specifications are available at: <https://www.ams.usda.gov/selling-food/product-specs>.

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Types, sources, floral sources, preparations, colors, grades, and agricultural practices.^{2, 3, 4,}
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- Type I** - Liquid
- Type II** - Granulated
- Type III** - Creamed
- Type IV** - Comb
- Type V** - Chunk

Source A - Blossom or nectar **Source B** -
Honeydew

- Floral source 1** - Unifloral
- Floral source 2** - Multifloral

- Preparation a** - Raw
- Preparation b** - Unfiltered/unstrained
- Preparation c** - Filtered
- Preparation d** - Strained

- Color of Type I (1)**³ - Water white
- Color of Type I (2)** - Extra white
- Color of Type I (3)** - White
- Color of Type I (4)** - Extra light amber
- Color of Type I (5)** - Light amber
- Color of Type I (6)** - Amber
- Color of Type I (7)** - Dark amber

- Color of Types IV and V (a)**⁴ - White
- Color of Types IV and V (b)** - Light amber
- Color of Types IV and V (c)** - Dark amber

U.S. Grade A
U.S. Grade B
U.S. Grade C
Substandard

² Information provided by the National Honey Board <https://www.honey.com/about-honey/forms-of-honey>.

³ In accordance with the U.S. Standards for Grades of Extracted Honey
https://www.ams.usda.gov/sites/default/files/media/Extracted_Honey_Standard%5B1%5D.pdf.

⁴ In accordance with the U.S. Standards for Grades of Comb Honey
https://www.ams.usda.gov/sites/default/files/media/Comb_Honey_Standard%5B1%5D.pdf.

⁵ Not all options are available from every manufacturer. Check with the manufacturer/distributor for availability.

Agricultural practice (i) - Conventional

Agricultural practice (ii) - Organic

4. MANUFACTURER’S/DISTRIBUTOR’S NOTES. Manufacturer’s/distributor’s products must meet the requirements of the:

- Processing guidelines (Sec. 5).
- Salient characteristics (Sec. 6).
- Analytical, authenticity, and residue requirements: *as specified by the user* (Sec. 7).
- Manufacturer’s/distributor’s product assurance (Sec. 8).
- Regulatory requirements (Sec. 9).
- Quality assurance provisions: *as specified by the user* (Sec. 10).
- Packaging requirements other than commercial: *as specified by the user* (Sec.11).

5. PROCESSING GUIDELINES.

5.1 Processing. The honey must be processed in accordance with *Current Good Manufacturing Practice* (CGMP) (21 Code of Federal Regulations (CFR) Part 110) or the *Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117) in effect on the date of the solicitation, contract, or purchase order, and as applicable to the production facility. For honey produced and imported into, or produced and packed within the United States, the product and facilities that produce, pack, store, or otherwise handle the product must be compliant with the Food and Drug Administration (FDA) Food Import Program requirements. This includes but is not limited to, the facility being registered with FDA, complying with all FDA requirements such as sanitation, being subject to FDA review and approval, providing required product documentation, and ensuring that all labeling and packaging is informative and truthful.^{6, 7}

5.2 Food defense. The honey must be processed and transported in accordance with *Mitigation Strategies to Protect Food Against Intentional Adulteration* (21 CFR Part 121). This document identifies the kinds of preventive measures food manufacturers, processors, or handlers may take to minimize the risk that food under their control will be subject to tampering or other malicious, criminal, or terrorist actions. The implementation of enhanced food security preventive measures provides for the security of a plant’s production processes and includes the storage and transportation of pre-production raw materials, other ingredients, and post-production finished product.

5.3 Organic ingredients. When organic honey is specified by the user, the organic honey must be produced, handled, and labeled in accordance with the USDA organic regulations by an operation that is certified organic in accordance with the requirements of the National Organic

⁶ <https://www.fda.gov/ForIndustry/ImportProgram/default.htm>.

⁷ <https://www.fda.gov/food/guidanceregulation/guidancedocumentsregulatoryinformation/ucm389501.htm>.

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Program (7 CFR Part 205). A Certificate of Organic Production or Handling must be provided to verify that the product was processed and handled in accordance with the USDA organic regulations.

6. SALIENT CHARACTERISTICS.

6.1. Definitions. For the purpose of this CID, the following definitions apply.

6.1.1 Honey. Honey is a sweet, syrupy substance produced by honey bees from the nectar of plants or from secretions of living parts of plants or excretions of plant-sucking insects on the living part of plants, which the bees collect, transform by combining with specified substances of their own, deposit, dehydrate, store, and leave in the honeycombs to ripen and mature. Honey consists essentially of different sugars predominantly glucose and fructose as well as other substances derived from the collection of nectar by honey bees for conversion into honey. The color of honey varies from nearly colorless to dark brown; the consistency can be fluid, viscous, or partly to entirely crystallized. The flavor and aroma vary but are derived from the plant origin.

6.1.1.1 Blossom or nectar honey. Honey which comes from the nectars of plants.

6.1.1.2 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.

6.1.2 Adulterated honey. Honey is deemed adulterated as described in accordance with Title 21 - Food and Drugs, Chapter 9 - Federal Food, Drug and Cosmetic (FD&C) Act, Subchapter IV - Food, United States Code (U.S.C.) §342.⁸

6.1.3 Liquid honey. Honey that has been separated from the comb by centrifugal force, gravity, straining, or by other means.

6.1.4 Granulated. Honey is a super-saturated glucose solution that naturally crystallizes/ granulates. The rate of the granulation is a function of the honey's fructose/glucose ratio, the amount of foreign material in the honey and the temperature at which it is stored. Most honey will granulate or crystallize naturally. Granulation is not an indicator of adulteration.

6.1.5 Creamed honey. Creamed honey, or honey spread, consisting of crystallized honey has a smooth consistency because of its extremely fine crystals. For making this product, honey is heated to liquefy it, strained and 'seeded' by adding variable quantities of crystallized honey depending on the season, type of honey, and percent of moisture. The honey is then poured into retail containers and stored in a cool room for several days to 'set up' or crystallize.

⁸ 21 USC 342: Adulterated Food <https://www.gpo.gov/fdsys/granule/USCODE-2011-title21/USCODE-2011-title21-chap9-subchapIV-sec342>

6.1.6 Comb honey. Comb honey, which is honey stored by bees in the cells of freshly built broodless combs and is sold in sealed whole combs or sections of such combs.

6.1.7 Chunk honey. Comb honey in a container with liquid honey poured around it in accordance with the U.S. Standards for Grades of Comb Honey.⁹

6.1.8 Raw honey. Honey as it exists in the beehive or as obtained by extraction, but not filtered. Raw honey may contain fine particles, pollen grains, air bubbles, comb, propolis and other defects normally found in suspension.

6.1.9 Unfiltered/unstrained honey. Honey that has not been filtered or strained as described by the U.S. Standards for Grades of Extracted Honey¹⁰ and may include extracted or non-extracted honey and whereas most of the fine particles, pollen grains, air bubbles, comb, propolis and other defects normally found in suspension may be present.

6.1.10 Filtered honey. Honey of any type defined in the U.S. Standards for Grades of Extracted Honey¹⁰ that has been filtered to the extent that all or most of the fine particles, pollen grains, air bubbles, comb, propolis and other defects normally found in suspension have been removed. Such honey is not filtered to less than 1.0 micron (μm)¹¹.

6.1.11 Strained honey. Honey of any type defined in the U.S. Standards for Grades of Extracted Honey¹⁰ that has been strained to the extent that most of the particles, including comb, propolis, or other defects normally found in honey have been removed. Grains of pollen, small air bubbles, and very fine particles would not normally be removed.

6.2 Labeling. The honey will be labeled in accordance with the FDA *Guidance for Industry: Proper Labeling of Honey and Honey Products*.¹²

6.2.1 Country of origin labeling (COOL) for packed honey. The use of a label in conjunction with packaged honey must declare legibly and permanently the one or more names of the one or more countries of origin of the lot or container of honey, preceded by the words ‘product of’ or other words of similar meaning. Country of origin labeling is required by the Tariff Act of 1930, 19 U.S.C. 1304(a), and is enforced by U.S. Customs and Border Protection (CBP) under regulations (19 CFR Part 134). The Tariff Act requires that every imported item be conspicuously and indelibly marked in English to indicate its country of origin to the ultimate purchaser. The FDA provides guidance on COOL on behalf of CBP at: www.fda.gov.

⁹ See footnote 4 on page 2.

¹⁰ See footnote 3 on page 2.

¹¹ A unit of length equal to 1/1000 (0.001) millimeter.

¹² <https://www.fda.gov/food/guidanceregulation/guidancedocumentsregulatoryinformation/labelingnutrition/ucm389501.htm>.

6.2.2 Country of origin labeling per the Agricultural Marketing Act of 1946.¹³ The Agricultural Marketing Act (AMA) of 1946, 7 U.S.C. 1621 *et seq* as amended by the 2008 Farm Bill, requires that all packaged honey, domestic and imported, bearing a grade mark or grade statement, continuous inspection mark or statement, sampling mark or statement, or any combination of marks or statements of the USDA, must also bear the countries of origin on the container of honey. This listing of the countries of origin must be printed legibly and permanently, placed in close proximity, and of comparable size to the certificate, mark, or statement, and preceded by the words ‘Product of’ or other words of similar meaning.

6.2.3 U.S. Grades. When the honey is labeled with a U.S. Grade, the quality of the honey must be consistent with Grades A, B, C, or Substandard as described in the United States Standards for Grades of Extracted Honey¹⁴ and the United States Standards for Grades of Comb Honey.¹⁵

6.2.4 Name of the food. In accordance with FDA’s honey-specific Compliance Policy Guidance (CPG) 515.300¹⁶: “A honey may be labeled with the name of the plant or blossom provided that the particular plant or blossom is the chief floral source of the honey, such as ‘Orange Blossom Honey’ or ‘Clover Honey’, and provided that the honey producer is in a position to demonstrate that the plant or blossom designated on the label constitutes the chief floral source of the honey.” In the case of imports, labeling must be deemed informative and truthful by FDA in compliance with their Food Import Program requirements.

6.3 Additional ingredients. The honey will not contain any additional food ingredients including food additives.

6.4 Flavor and aroma. The honey flavor and aroma will be appropriate for the source specified by the user. The honey must be free from objectionable or foreign flavors or odors, reasonably free from caramelization, free from smoke, fermentation, chemical and other causes except for the predominant floral source.

7. ANALYTICAL REQUIREMENTS.

7.1 Laboratory procedures. The USDA, Agricultural Marketing Service (AMS), Science and Technology Program (S&TP), Laboratory Approval and Testing Division (LATD) has developed *Procedure for Using Performance-Based Criteria to Select Appropriate Method of Analysis* (see Sec. 13.1.3) to establish performance-based criteria for selecting an appropriate method of analysis to provide information about a specific characteristic; and for expected performance capabilities of the laboratory conducting the analysis.

¹³ https://www.ams.usda.gov/sites/default/files/media/Agricultural_Marketing_Act_Of_1946%5B1%5D.pdf.

¹⁴ See footnote 3 on page 2.

¹⁵ See footnote 4 on page 2.

¹⁶ FDA Honey-specific Compliance Policy Guidance is available on line at: <https://www.fda.gov/ICECI/ComplianceManuals/CompliancePolicyGuidanceManual/ucm074437.htm>.

7.2 Table I. Analytical and physical testing and reporting requirements. When specified by the user, the following analytical and physical requirements for the honey must conform to those in Table I. The analyses must be made in accordance with the following methods from the AOAC International Official Methods of Analysis (OMA) or as specified in Table I. At the user's discretion, any result not conforming to the analytical requirements may be cause for rejection of the lot.

7.3 Analytical verification. User must specify manufacturer's/distributor's certification (Sec. 10.3) or USDA certification (Sec. 10.4).

7.4 USDA verification procedures. When USDA certification (Sec. 10.4) is specified by the user, analytical testing must be performed on subsamples of packages randomly selected from the lot. The number of subsamples must be based on USDA inspection service sampling procedures and plans (7 CFR §52.38). The contents of each selected random package will be used to create a composite sample that will be used in the analytical testing.

TABLE I. Analytical and physical testing and reporting

Test	Requirement	Method	Reported as
Sample preparation		920.180	Not applicable
Water insoluble solids: Extracted honey	Not more than 0.5 gram (g) per 100 g for pressed honey and not more than 0.1 g per 100 g for other than pressed honey	920.181	Nearest 0.1 g
Moisture/refractive index	Less than 21.0 g per 100 g. In accordance with AOAC method 969.38B, and/or Table II, U.S. Standards for Grades of Extracted Honey ¹⁷ , and/or the USDA Extracted Honey Grading Manual ¹⁸	969.38B, or U.S. Standards for Grades of Extracted Honey ¹⁷ and the USDA Extracted Honey Grading Manual ¹⁸	Nearest 0.1 g per 100 g
Fructose and glucose content (sum of both): Honeys not listed immediately below	Not less than 60.0 g per 100 g	977.20	Nearest 0.1 percent

¹⁷ See footnote 3 on page 2.

¹⁸ USDA Extracted Honey Grading Manual is available at: https://www.ams.usda.gov/sites/default/files/media/Extracted_Honey_Inspection_Instructions%5B1%5D.pdf.

TABLE I. Analytical and physical testing and reporting

Test	Requirement	Method	Reported as
Fructose and glucose content (sum of both): Honeydew honey, blends of honeydew honey with blossom honey	Not less than 45.0 g per 100 g	977.20	Nearest 0.1 percent
Sucrose: honeys not listed immediately below	Not more than 5.0 g per 100 g	977.20	Nearest 0.1 g per 100 g
Sucrose: Alfalfa, Citrus, False Acacia, French Honeysuckle, Menzies Banksia, Red Gum, Leatherwood, Eucryphia milligani	Not more than 10.0 g per 100 g	977.20	Nearest 0.1 g per 100 g
Sucrose: Lavender, Borage	Not more than 15.0 g per 100 g	977.20	Nearest 0.1 g per 100 g
Typical sugars in honey: Fructose	27.25 - 44.26 g per USDA Technical Bulletin 1261	977.20	Nearest 0.01 g per 100 g
Typical sugars in honey: Glucose	22.03 - 40.75 g per USDA Technical Bulletin 1261	977.20	Nearest 0.01 g per 100 g
Typical sugars in honey: Maltose	2.74 - 15.98 g per USDA Technical Bulletin 1261	977.20	Nearest 0.01 g per 100 g

TABLE I. Analytical and physical testing and reporting

Test	Requirement	Method	Reported as
Filtering ¹⁹	Not filtered to less than 1.0 μm ²⁰	USDA Extracted Honey Grading Manual ²¹	Nearest 5 μm ²⁰
Color Type I, Extracted Honey	See U.S. Standards for Grades of Extracted Honey ²²	985.25 or U.S. Standards for Grades of Extracted Honey ²² and the USDA Extracted Honey Grading Manual ²¹	Visual examination in accordance with the method
pH	3.4 - 6.1	945.27	Nearest 0.1 value
Microscopy	Grams of filth in accordance with the test method	970.66	Nearest 1.0 g

¹⁹ Only tested for honey that is filtered.
²⁰ See footnote 11 on page 5.²¹ See footnote 18 on page 8.²² See footnote 3 on page 2.

7.5 Table II. Emerging analytical methodology for economic adulteration. The following listed methods in Table II are given as a resource and are not exhaustive or meant to indicate the most comprehensive or robust panel of tests for economic adulteration. Methods for determining economic adulteration in honey are emerging or improving rapidly, and thus appropriate and up-to-date, reproducible and validated methods should be utilized as they become available. For further guidance, please reference LATD's *Procedure for Using Performance-Based Criteria to Select Appropriate Method of Analysis* (see Sec. 13.1.3) for USDA, AMS, S&TP current thinking. Methods utilized for determining economic adulteration of honey must be selected based on utility, availability, and whether the methods meet the needs and requirements of the stakeholders involved.

TABLE II. Emerging analytical methodology for economic adulteration

Test	Requirement
Ultra-filtration	Filtered to less than 0.1 μ m ²³
C-4 Sugars (cane sugar/corn sugar) Isotope Ratio ²⁴	Absence of C-4 sugars
Electrical Conductivity: Honeys and blends not listed immediately below	Not more than 0.8 milliSiemens (mS) per centimeter (cm)
Electrical Conductivity: Honeydew and chestnut honey and blends of these. Exceptions: Strawberry tree, Bell Heather, Eucalyptus, Lime, Lind Heather, Manuka or Jelly bush, and Tea tree	Not less than 0.8 mS per cm

7.6 Table III. Residues. The following table lists additional concerns in honey. For further guidance, please reference LATD's *Procedure for Using Performance-Based Criteria to Select Appropriate Method of Analysis* (see Sec. 13.1.3) for USDA, AMS, S&TP current thinking.

²³ See footnote 11 on page 5.

²⁴ Stable Carbon Isotope Ratio Analysis (SCIRA) - determined by the ¹³C/¹²C isotope ratio which is different in C₄ or CAM plants (including cane and corn sugar) when compared to C₃ plants (most flowering plants from which bees collect nectar). <http://agris.fao.org/agris-search/search.do?recordID=US1997091120>.

TABLE III. Residues

Test	Requirements
Pesticide residue ^{25, 26, 27} : Coumaphos (40 CFR §180.189)	Not more than 150 parts per billion (ppb)
Pesticide residue ^{25, 26, 27} : Amitraz (40 CFR §180.287)	Not more than 200 ppb
Pesticide residue ^{25, 26, 27} : Tau-Fluvalinate (40 CFR §180.427)	Not more than 20 ppb
Antibiotics residue ²⁸ : sulfonamides, tetracyclines, streptomycin, fluoroquinolone, chloramphenicol, nitrofurans, and tylosin	Not permitted

8. MANUFACTURER’S/DISTRIBUTOR’S PRODUCT ASSURANCE. The manufacturer/distributor must certify that the honey provided meets the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same honey offered for sale in the commercial market. The user reserves the right to require proof of conformance.

9. REGULATORY REQUIREMENTS. The delivered honey must comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the honey in the commercial marketplace. Delivered honey must comply with all applicable provisions of the FD&C Act, the Fair Packaging and Labeling Act, and regulations promulgated thereunder.

²⁵ Limits established by the Environmental Protection Agency (EPA) and enforced by FDA.

²⁶ Tolerances for pesticide chemical residues in food are available at: <https://www.gpo.gov/fdsys/pkg/CFR-2016-title40-vol26/pdf/CFR-2016-title40-vol26-part180.pdf>.

²⁷ Mandatory Procedures for Domestic Honey Exported to the European Union is available at: <https://www.ams.usda.gov/services/imports-exports/honey>.

²⁸ Antibiotics residue is not permitted in imported honey products in accordance with <https://www.gpo.gov/fdsys/pkg/CFR-2016-title21-vol6/pdf/CFR-2016-title21-vol6-sec530-41.pdf>.

10. QUALITY ASSURANCE PROVISIONS. *User must specify 10., or 10.4. User may specify one of the following combinations: 10.1.1 with 10.2.1, or 10.1.2 with 10.2.2.*

10.1 Food defense. When required by the user, a Food Defense Systems Survey (FDSS) must be conducted by USDA, AMS, Specialty Crops Program (SCP), Specialty Crops Inspection (SCI) Division. Food defense requirements include a documented and operational food defense plan that provides for the security of a plant's production processes and includes the storage and transportation of pre-production raw materials and other ingredients and post-production finished product. The plan must address the following areas: (1) food security plan management; (2) outside and inside security of the production and storage facilities; (3) slaughter, when applicable, and processing, including all raw material sources; (4) shipping and receiving; (5) storage; (6) water and ice supply; (7) mail handling; (8) personnel security; and (9) transportation, shipping, and receiving.

10.1.1 FDSS. When required by the user, a FDSS must be conducted by USDA, AMS, SCP, SCI Division. The FDSS verifies that operators of food establishments have implemented measures to minimize the risk of tampering or other criminal actions against the food under their control. An AMS FDSS verifies the participating company's adherence to the *Mitigation Strategies to Protect Food Against Intentional Adulteration* (21 CFR Part 121).

10.1.2 Food defense section of the Plant Systems Audit (PSA). When required by the user, a food defense audit will be conducted as part of the PSA. The audit will be conducted by USDA, AMS, SCP, SCI Division auditors. This verifies that operators of food establishments have implemented measures to minimize the risk of tampering or other criminal actions against the food under their control. The food defense section of the PSA verifies the participating company's adherence to the *Mitigation Strategies to Protect Food Against Intentional Adulteration* (21 CFR Part 121).

10.2 Manufacturer's quality assurance. When required by the user, the product manufacturer will be required to provide evidence, by certificate that the manufacturing plant has undertaken one of the following quality assurance measures within 12 months prior to providing a bid or no later than 10 business days from the date of the awarding of the contract. Failure to provide this documentation within the proper time frame may result in the contract being terminated for cause.

10.2.1 Plant survey. A plant survey conducted by USDA, AMS, or other survey performed by a third-party auditing service is required within 12 months prior to the date of the awarding of the contract. The plant survey audit verifies that, at the time of the survey, the manufacturer produces products in a clean, sanitary environment in accordance with CGMP (21 CFR Part 110) or the *Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117) in effect on the date of the solicitation, contract, or purchase order, and as applicable to the production facility.

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10.2.2 PSA. A PSA conducted by USDA, AMS, or other audit performed by a third-party auditing service is required within 12 months prior to the date of the awarding of the contract. The PSA verifies the manufacturer's capability to produce products in a clean, sanitary environment in accordance with CGMP (21 CFR Part 110) or the *Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117) in effect on the date of the solicitation, contract, or purchase order, and as applicable to the production facility, and verifies that the manufacturer has in place an internal quality assurance program.

10.3 Manufacturer's/distributor's certification. When required by the user, the manufacturer/distributor must certify that the honey distributed meets or exceeds the requirements of this CID. The manufacturer/distributor must certify via a Certificate of Conformance or other adequate documentation (*as specified by the user*) that the honey meets the analytical requirements specified in Sec. 7 of this CID.

10.4 USDA certification. When required by the user that product quality and acceptability or both be determined, the USDA, AMS, SCP, SCI Division inspectors, must be the certifying program. SCI Division inspectors must certify the quality and acceptability of the honey in accordance with SCI Division procedures, which include selecting random samples of the honey, evaluating the samples for conformance with the salient characteristics and analytical requirements of this CID and other contractual requirements, and documenting the findings on official SCI Division score sheets and/or certificates. In addition, when required by the user, SCI Division inspectors will examine the honey for conformance to the U.S. Standards for Condition of Food Containers (7 CFR Part 42) in effect on the date of the solicitation.

11. PACKAGING. Preservation, packaging, packing, labeling, and case marking must be commercial unless otherwise specified by the user.

12. USDA INSPECTION NOTES. When Sec. 10.4 is specified by the user, USDA certification must include evaluation of the quality and condition of samples of honey and compliance with requirements in the following areas:

- Processing guidelines (Sec. 5).
- Salient characteristics (Sec. 6).
- Analytical, authenticity, and residue requirements *when specified by the user* (Sec. 7). When USDA analytical testing is specified, SCI Division inspection personnel must select samples and submit them to the USDA, AMS, S&TP laboratory for analysis.
- Packaging requirements (Sec. 11 or *as specified by the user*).

13. REFERENCE NOTES.

13.1 USDA services.

13.1.1 USDA certification. For USDA certification contact: **Associate Director, Inspection Operations, SCI Division, SCP, AMS, USDA, Room 1536 South Building, STOP 0240, 1400 Independence Avenue, SW, Washington, DC 20250-0240, telephone (202) 720-2482, fax (202) 720-0393, or via E-mail: Nathaniel.Taylor@usda.gov.**

13.1.2 USDA FDSS, plant survey, and PSA. For a USDA FDSS, plant survey, and PSA contact the **Chief, Auditing Services Branch, SCI Division, SCP, AMS, USDA, Room 0711 South Building, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-5021, fax (866) 230-9168, or via E-mail: SCAudits@usda.gov.**

13.1.3 Analytical testing and technical information. For USDA technical information on analytical testing, contact the **LATD, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-4089 or via E-mail: KerryR.Smith@usda.gov.**

13.2 Sources of documents.

13.2.1 Sources of information for nongovernmental documents are as follows:

Copies of the AOAC International OMA may be obtained from: **AOAC International, 2275 Research Boulevard, Suite 300, Rockville, MD 20850-3250, telephone (301) 924-7077. Internet address: <http://www.aoac.org> for nonmembers and <http://www.eoma.aoac.org> for members and AOAC OMA subscribers.**

Additional information about honey is available from: **National Honey Board, 11409 Business Park Circle, Suite 210, Firestone, CO 80504-9200, telephone (303) 776-2337 or on the Internet at: www.honey.com.**

Additional information about honey is available from: **American Beekeeping Federation, 3525 Piedmont Road, Building 5, Suite 300, Atlanta, GA 30305-1509, telephone (404) 760-2875 or on the Internet at: www.abfnet.org.**

Copies of the Codex Alimentarius standards may be downloaded free from: **Codex Alimentarius, U.S. Codex Office, Room 4861 South Building, Food Safety and Inspection Service, USDA, 1400 Independence Avenue, SW, Washington, D.C. 20250-3700, telephone (202) 205-7760 or (202) 720-2057, fax (202) 720-3157. Internet address: <http://www.fao.org/fao-who-codexalimentarius/codex-texts/list-standards/en/>.**

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Information on SCIRA testing of honey is available from: **Food and Agriculture Organization of the United Nations, Viale delle Terme di Caracalla, 00153 Rome, Italy, telephone (+39) 06-57051 or via E-mail: FAO-HQ@fao.org. Internet address: <http://agris.fao.org/agris-search/search.do?recordID=US1997091120>.**

13.2.2 Sources of information for governmental documents are as follows:

Applicable provisions of the U.S. Standards for Condition of Food Containers are contained in 7 CFR Part 42, the National Organic Program are contained in 7 CFR Part 205, the Fair Packaging and Labeling Act are contained in 16 CFR Parts 500 to 503, the Country of Origin Marking are contained in 19 CFR Part 134, the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199, and 530, and the Tolerances and Exemptions for Pesticide Chemical Residues in Food are contained in 40 CFR Part 180. These documents may be purchased from: **Superintendent of Documents, New Orders, P.O. Box 979050, St. Louis, MO 63197-9000. Credit card (Visa, MasterCard, Discover/NOVUS, and American Express) purchases may be made by calling the Superintendent of Documents on (866) 512-1800, (202) 512-1800. These documents may also be obtained free of charge on the Internet at: <http://www.gpo.gov/fdsys/browse/collectionCfr.action?collectionCode=CFR>.**

Copies of the Guidance for Industry: Proper Labeling of Honey and Honey Products is available online from: **FDA, CFSAN on the Internet at: <https://www.fda.gov/food/guidanceregulation/guidancedocumentsregulatoryinformation/ucm389501.htm>.**

Copies of the FDA Honey-specific Compliance Policy Guidance is available online from: **FDA, CFSAN on the Internet at: <https://www.fda.gov/ICECI/ComplianceManuals/CompliancePolicyGuidanceManual/ucm074437.htm>.**

Copies of the Agricultural Marketing Act of 1946 is available on online from: **USDA, AMS on the internet at: https://www.ams.usda.gov/sites/default/files/media/Agricultural_Marketing_Act_Of_1946%5B1%5D.pdf.**

Copies of the USDA Extracted Honey Grading Manual and the USDA Instruction for Inspection of Honey (Comb) may be obtained from: **USDA, AMS, SCP, SCI Division, 831 Mitten Road, Room 200, Burlingame, CA 94010, telephone (650) 552-9073, fax (650) 552-9147, or via E-mail: depot@usda.gov or on the Internet at: <http://www.ams.usda.gov/grades-standards/how-purchase-equipment-and-visual-aids>.**

Questions and comments on the U.S. standards and inspection instructions for fruits, vegetables, and other specialty products may be directed to: **USDA, AMS, SCP, SCI Division, Riverside**

Business Park, 100 Riverside Parkway, Suite 101, Fredericksburg, VA 22406-1016 or on the Internet at: <http://www.ams.usda.gov/grades-standards>.

Copies of this CID and the U. S. Standards for Condition of Food Containers (7 CFR Part 42) are available from: **Director, SCI Division, SCP, AMS, USDA, Room 1536 South Building, STOP 0240, 1400 Independence Avenue, SW, Washington, D.C. 20250-0240, via E-mail: CIDS@usda.gov or on the Internet at: <http://www.ams.usda.gov/grades-standards/cids> and <https://www.gpo.gov/fdsys/pkg/CFR-2015-title7-vol2/pdf/CFR-2015-title7-vol2-part42.pdf>.**

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