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Royal jelly – Specifications

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Mauritius Standards Bureau
Moka

National foreword

This Mauritian Standard is identical with the ISO Standard **ISO 12824:2016**, *Royal jelly – Specifications* published by the International Organization for Standardization (ISO). It was adopted by the Mauritius Standards Bureau on the recommendation of the **Food Products Standards Committee** and approval of the **Standards Council** on **30 November 2016**. It was notified in the Government Gazette on **24 December 2016***.

For the purposes of this standard the following change should be made:

- the word “International Standard” should be replaced by “Mauritian Standard”.



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Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

The procedures used to develop this document and those intended for its further maintenance are described in the ISO/IEC Directives, Part 1. In particular the different approval criteria needed for the different types of ISO documents should be noted. This document was drafted in accordance with the editorial rules of the ISO/IEC Directives, Part 2 (see www.iso.org/directives).

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights. Details of any patent rights identified during the development of the document will be in the Introduction and/or on the ISO list of patent declarations received (see www.iso.org/patents).

Any trade name used in this document is information given for the convenience of users and does not constitute an endorsement.

For an explanation on the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the WTO principles in the Technical Barriers to Trade (TBT) see the following URL: [Foreword - Supplementary information](#).

The committee responsible for this document is ISO/TC 34, *Food products*.

Royal jelly — Specifications

1 Scope

This International Standard specifies the production and sanitary requirements for royal jelly and establishes a series of organoleptic and chemical test methods to control royal jelly quality. It also specifies the requirements of transport, storage, packaging and marking for royal jelly. This International Standard applies to the royal jelly production (collecting, preliminary processing and packaging) and trade links. This International Standard is not applicable to royal jelly products in which other foods are mixed.

2 Normative references

The following documents, in whole or in part, are normatively referenced in this document and are indispensable for its application. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 4833-1, *Microbiology of the food chain — Horizontal method for the enumeration of microorganisms — Part 1: Colony count at 30 °C by the pour plate technique*

ISO 21528-2, *Microbiology of food and animal feeding stuffs — Horizontal methods for the detection and enumeration of Enterobacteriaceae — Part 2: Colony-count method*

ISO 6579, *Microbiology of food and animal feeding stuffs — Horizontal method for the detection of Salmonella spp.*

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

3.1

royal jelly

mixture of secretions from hypopharyngeal and mandibular glands of worker bees, free from any additive

Note 1 to entry: It is the food of larval and adult queens. It is a raw and natural food, unprocessed except for filtration which does not undergo addition of substances. The colour, the taste and the chemical composition of royal jelly are determined by absorption and transformation by the bees fed with the following two types of foods during the royal jelly production time:

— type 1: only bee's natural foods (pollen, nectar and honey);

— type 2: bee's natural food and other nutrients (proteins, carbohydrates, etc.).

3.2

10-HDA

10-hydroxy-2-decenoic acid

characteristic material of royal jelly