

MAURITIAN
STANDARD

MS 254:2021

First edition
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Honey – Specifications

ICS 83.080.20



**Mauritius Standards Bureau
Moka**



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Foreword

This Mauritian Standard was drawn by the **Food Products Standards Committee** through its Subcommittee on Honey. It was approved by the **Standards Council** on 30 July 2021 and was notified in the Government Gazette on **04 September 2021**.*

This document was drafted in accordance with the editorial rules of the ISO/IEC Directives, Part 2.

In preparing this standard assistance was derived from the following document and is gratefully acknowledged:

- (i) CXS 12:1981 + AMD 2019, *Standard for Honey*
- (ii) SADC HT 108:2021, *Honey - Specification*

*** General notice No. 1342 of 2021.**

Honey — Specifications

1 Scope

This Mauritian Standard specifies requirements, methods of test and designation for honeys produced by honey bees intended for direct consumption.

This standard does not cover honey for industrial uses or as an ingredient in other foods.

2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

- | | |
|--------------------|--|
| MS 30 | <i>Labelling of prepackaged food</i> |
| MS 167 | <i>Recommended International Code of Practice - General principles of food hygiene</i> |
| ISO 21527-1 | <i>Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of yeasts and moulds — Part 1: Colony count technique in products with water activity greater than 0,95</i> |
| ISO 21527-2 | <i>Microbiology of food and animal feeding stuffs - Horizontal method for the enumeration of yeast and moulds - Part 2: Colony count technique in products with water activity less than equal to 0,95</i> |
| ISO 6579 | <i>Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of salmonella</i> |
| ISO 7002 | <i>Agricultural food products — Layout for a standard method of sampling from a lot</i> |
| ISO 7937 | <i>Microbiology of food and animal feeding stuffs - Horizontal method for the enumeration of Clostridium perfringens - Colony count technique</i> |
| ISO 16649-1 | <i>Microbiology of the food chain — Horizontal method for the enumeration of beta-glucuronidase-positive Escherichia coli — Part 1: Colony-count technique at 44 degrees C using membranes and 5-bromo-4-chloro-3-indolyl beta-D-glucuronide</i> |
| ISO 16649-2 | <i>Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of beta-glucuronidase-positive Escherichia coli — Part 2: Colony-count technique at 44 degrees C using 5-bromo-4-chloro-3-indolyl beta-D-glucuronide</i> |