



HONEY EXPORT AND PROCESSING GUIDELINES

Honey Processing Establishments

1. An establishment should be located in an area, which is reasonably free from objectionable odours, smoke, dust and other contaminants.
2. The establishment must be completely separated from any other buildings used for industrial, commercial, agricultural, residential or other purposes.
3. Environmental impact assessment report should be submitted to the competent authority in accordance with existing environmental laws before approval and construction is done.
4. Persons wishing to erect an export-processing establishment for honey must apply and obtain approval of, the Director of Livestock Production, Ministry of Agriculture, Livestock and Fisheries.

Product separation

Adequate separation of honey reception area, processing hall, packaging and storage

1. To reduce contamination if a retail business is carried on within the official premises of the establishment, customers should have access only to the rooms where such business is conducted and should be excluded from the rest of the honey establishment.
2. Where practical, key process activities should be clearly segregates to AVOID any contamination.
3. Where separation is not possible especially in small honey packaging areas, good process lay out is essential to reduce contamination.

Structural layout

The design and layout should be made such as to prevent contamination of honey. The following minimum requirements should be maintained in the construction of a honey-processing establishment.

- a. A properly built room for reception, weighing and inspection.
- b. A processing hall with facilities for processing honey.
- c. A dry storeroom of adequate size and distribution.
- d. The material used should be impervious, easily cleaned and resistant to wear and corrosion.
- e. Floors should be constructed by dense acid-resistant, waterproof concrete or terrazzo with a fine finish and walls be smooth and flat and made of concrete.
- f. Wall and floor junctions should facilitate cleaning.
- g. Parts of floors where wet operations are conducted should be well drained.
- h. Floors should be kept clean and free from accumulation of water.
- i. Ceilings should be of good height and, as far as structural conditions permit, be smooth and designed so that they are easy to keep clean.
- j. The buildings should be rodent-proofed.
- k. All signs of damage to the building should be dealt with immediately and repair compatible with the original finish.

Process Equipment

1. All equipment should be positioned to have easy access to cleaning.
 2. All frame works in and around equipment should be in tubular sections to minimize accumulation of debris, facilitate cleaning and reduce build up of micro and macro organisms
 3. An ample supply of hot water at not less than 82°C (degrees centigrade) should be furnished and used for the cleaning of equipment, floors and the like, which are subject to contamination of remnants or spillage of honey.
- 1 All incoming honey should have:
 - a. Records of delivery including date coding
 - b. A batch identification system to facilitate good product rotation and traceability
 - c. Source of honey if sourced within Kenya or country of origin if imported



2. It is not sufficient to assume that the product is honey. The identity of each consignment of honey should be checked to verify that it is what it purports to be.
3. The batch identification system must be used throughout the process and on all documentation to guarantee traceability and product recall.
4. All honey containers or packaging material must be traced to a coded source or supplier
5. Honey must be stored or packed in containers meant for the purpose.
6. Honey batch containers must be clean and well maintained.
7. Equipment and utensils used for preparing, processing or otherwise handling honey must be of such material as will make them easily cleaned and disinfected and must, be made of stainless steel or other material resistant to honey corrosion such as plastic and glass.
8. All compatible materials, which present a microbiological cross contamination risk or taint risk, must be completely segregated.

Personnel Standards

Pre-employment health checks and annual checks

- a. No establishment should employ, in a department where honey is handled, any person affected with communicable diseases in transmissible stage.
- b. No establishment should maintain any person affected with communicable diseases in a transmissible stage in a department where honey is handled
- c. All company employees must be required to complete an appropriate examination and medical questionnaire prior to commencing work.
- a. 2
- d. Persons suffering from any infectious diseases, in particular intestinal disorders, sore throat, cough and open suppurating wounds, must not be permitted to work in contact with honey.
- e. Persons suffering from infectious illness must be declared medically fit by a doctor before being allowed to return to work.
- f. Any person while engaged in or about the establishment in handling of honey must wear suitable protective clothing including head covering and boots all of which articles should be readily washable and kept as clean as is reasonably practicable.
- g. Bi annual medical examinations by all employees should be undertaken by the processor

Hand washing Discipline

- a. Provision must be made to ensure that hands are kept clean for persons engaged in handling honey by using non perfumed bacterial soap and be kept dry after washing.
- b. Any employee of the establishment who handles any honey should in all cases, after visiting the toilet rooms or urinals wash their hands before handling honey or equipment used in the preparation of honey.
- c. Wash basins must be supplied with materials for cleaning the hands and single use hand towels or other equipment for drying hands. Hand operated taps and ceramic sinks should be avoided because of their potential contamination risk.

Staff Facilities – Toilets and change rooms

Every establishment shall furnish adequate sanitary facilities and accommodation.

Specially required are the following:

- a. Dressing rooms, toilet rooms and urinals in sufficient numbers, ample size and conveniently located
- b. Modern lavatory accommodations with hot and cold water and towels or other equipment for drying hands (their use should be supervised)
- c. Toilet rooms and urinals shall have separate drainage
- d. All toilets must be adequately lit and ventilated and separated from production areas and supplied with hand washing facilities
- e. Separate male and female toilets must be provided which are adequate for the number of employees and must comply with the minimum requirements under the law
- f. No person shall in an establishment change his clothes in any part containing honey



- g. Adequate changing facilities must be provided to facilitate personnel changing into protective clothing
- h. Changing rooms and the entire establishment must not be used for eating, drinking and smoking

3 Product Handling Practices

Control of product containers and packaging material

All containers used for honey purposes must be clean, dry and in good condition to avoid foreign body contamination

All containers and packaging material must offer adequate protection from external sources of contamination

Containers used for preparing, processing or otherwise handling honey should be of such material as will make them easily cleaned and disinfected and shall, be made of stainless steel or other material resistant to honey corrosion e.g. food grade plastic

Quality Assurance

1. Honey must be prepared in accordance with hygienic considerations contained in relevant legislations.
2. Honey must be practically free from inorganic and organic matters foreign to its composition, such as insect debris, brood or grains of sand when offered for sale or is used in any product for human consumption.
3. The processor must have a comprehensive system of quality assurance and monitoring to ensure the processing of safe, legal product in compliance with the agreed standards.
4. The processor must have properly trained staff to maintain agreed quality standards, with clearly defined responsibilities covering all aspects of operations.
5. The quality assurance department should be always operational when processing is in progress.
6. Adequate resources must be made available for the quality assurance department to fulfill its tasks.
7. Where chemical, physical or microbiological analysis is required, sample must be analysed by approved laboratories and sample storage areas provided.
8. The results of the check together with any corrective actions taken in response to adverse results must be legibly documented and held for a minimum period required by legislation.

Authority of Quality Assurance Department to stop processing and packaging of suspect honey

1. Quality Assurance Department must have the authority to accept or reject honey for processing and packaging.
2. In case of stoppage, the reasons for it must be explained to management and appropriate corrective action taken.

4 Packaged product specifications

1. Honey processed must conform to Kenyan standards and be safe for human consumption. Samples must be analysed in accredited laboratories for pesticides, antibiotics and heavy metals.
2. Honey must be processed according to accepted specifications. Suspect honey must clearly be identified as such and dealt with accordingly
3. Honey must not have contaminants such as veterinary drugs, pesticides and heavy metals above the maximum residue limits as prescribed for the time being in existing legislations.
4. In cases where residues and substances above the critical limits are detected, the consignment must be condemned and destroyed.
5. Honey judged unfit for human consumption must be incinerated as by way of disposal or as in accordance with existing legislations.
6. Quality complaints should be recorded when received, investigated and a report made as a basis for the corrective action and company records



Honey Export Procedures

Product presentation

1. From time to time, the importer and exporter must be subjected to honey residue monitoring and cost shall be met by the exporter, packer or processors.
2. The following information should appear on the packaging material and in the accompanying documents:
 - a. Name of the product and lot identification
 - b. The country of origin
 - c. Name and official registration number of the honey-processing establishment
 - d. In case of honey collecting centre, the name of group and registration number of the group
 - e. Address of the producer, processor or packer shall appear on the container
 - f. Expiry date
4. Samples of honey, water, or any other article in the establishment should be taken at the expense of the management of the establishment, as often as may be deemed necessary for the efficient conduct of the inspection.
5. Honey may be designated by the name of the geographical or topographical region if the honey was produced exclusively within the area referred to in the designation.
6. Honey may be designated according to floral or plant source if it comes wholly or mainly from that particular source and has the organoleptic, physiochemical and microscopic properties corresponding with that origin for example, acacia honey.
7. Where honey has been designated according to floral or plant source then the common name or the botanical name of the floral source shall be in close proximity to the word "honey".
8. Where the honey has been designated according to floral, plant source, or by the name of a geographical or topographical region, then the name of the country where the honey has been produced shall be declared.
9. Honey may be designated according to the method of removal from the comb such as extracted honey, pressed honey or drained honey.
10. Honey may also be designated according to the physical state for example, liquid, crystallized, comb honey or chunk honey.

Export Procedure

1. Be a registered company.
2. Obtain a certificate of origin from KRA-EU, AGOA, COMESA, GSP
3. Full fill Buyer specific requirements and obtain analysis certificate for the pesticides, heavy metals and antibiotics, from KEBs, KEPHIS, or University of Nairobi.
4. A chemical analysis to ascertain the physical status of honey is also necessary.
5. Obtain a public health Export certificate from the competent authority.
- If exporting to the USA registration with the United States Food and Drug Administration (USFDA) is mandatory refer to (www.usfda.gov)

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