

A.L. 213 ta' l-2004**ATT DWAR IS-SIGURTÀ FL-IKEL
(KAP. 449)****Regolamenti ta' l-2004 dwar l-Ghasel**

BIS-SAHHA tas-setghat moghtija bl-artikolu 10 ta' l-Att dwar is-Sigurtà fl-Ikel, il-Ministru tas-Sahha, l-Anzjani u Kura fil-Komunità ghamel ir-regolamenti li ġejjin:-

1. Dawn ir-regolamenti jistgħu jissejhu r-Regolamenti ta' l-2004 dwar l-Ghasel. Isem u dhul fis-sehh

1.1 Dawn ir-regolamenti jimplementaw il-provvedimenti tad-Direttiva tal-Kunsill 2001/110/EEC dwar l-ghasel.

2. Dawn ir-regolamenti ghandhom jidhlu fis-sehh fl-10 ta' Mejju, 2004, iżda:

2.1 prodotti li jaqghu taht l-iskop ta' dawn ir-regolamenti u li ma jikkonformawx ma' dawn ir-regolamenti, iżda li jikkonformaw mal-provvedimenti ta' l-Ordni ta' l-1999 dwar l-Ghasel (A.L. 78 ta' l-1999), jistgħu jitqeghdu fis-suq sa l-1 ta' Awissu, 2004;

2.2 prodotti li jaqghu taht l-iskop ta' dawn ir-regolamenti u li ma jikkonformawx ma' dawn ir-regolamenti, iżda li jikkonformaw mal-provvedimenti tal-Ordni ta' l-1999 dwar l-Ghasel (A.L. 78 ta' l-1999), u li twahhlet tikketta fuqhom qabel l-1 ta' Awissu, 2004, jistgħu jkomplu jinbieghu sakemm jiġu eżawriti l-ħażniet.

3. Dawn ir-regolamenti ghandhom japplikaw għall-prodotti mfissra fl-Ewwel Skeda. Dawn il-prodotti ghandhom jikkonformaw mal-htigiet imnizzlin fit-Tieni Skeda. Applikabilità

4. Ir-Regolamenti ta' l-2002 dwar Twahhil ta' Tikketti, Prezentazzjoni u Riklamar ta' Ogġetti ta' l-Ikel ghandhom japplikaw għall-prodotti mfissra fl-Ewwel Skeda, taht il-kundizzjonijiet li ġejjin: Ittikettjar ta' l-ghasel

4.1 il-kelma 'ghasel' tista' tintuża biss għall-prodott mfisser f'punt 1 ta' l-Ewwel Skeda, u ghandha tintuża fil-kummerċ sabiex tiddekrivi dak il-prodott:

4.2 L-ismijiet ta'prodotti msemija f'punti 2 u 3 ta' l-Ewwel Skeda ghandhom japplikaw biss ghall-prodotti mfisra hemmhekk u ghandhom jintużaw fil-kummerç sabiex jiddeskrivuhom. Dawn l-ismijiet jistgħu jinbidlu ma' l-isem sempli 'ghasel', hlief fil-każ ta' ghasel msoffi, ghasel fix-xehda, ghasel li jikkonsisti f'biċċa xehda shiha jew mqatta' bl-ghasel b'kollox mgharrqa fl-ghasel u ghasel ghat-tisjir.

Madanakollu:

(a) fil-każ ta' ghasel ghat-tisjir, il-kliem 'intiż ghat-tisjir biss' ghandhom jidhru fuq it-tikketta fil-prossimità immedjata ta' l-isem tal-prodott:

(b) hlief fil-każ ta' ghasel msoffi u ghasel ghat-tisjir, l-ismijiet tal-prodotti jistgħu jiġu miżjuda b'informazzjoni li tirreferi għal:

- l-origini, minn żahar jew pjanti, jekk il-prodott ikun ġej kollu kemm hu jew fil-parti l-kbira mis-sors indikat u jipposjedi l-karatteristiċi organolettiċi, fiżikokimiċi u mikroskopiċi tas-sors,

- l-origini reġjonali, territorjali jew topografika, jekk il-prodott ikun ġej kollu kemm hu mis-sors indikat,
- kriterji speifiċi ta' kwalità:

4.3 Meta ghasel ghat-tisjir jintuża bhala ingredjent f'ikel b'aktar minn ingredjent wiehed, il-kelma 'ghasel' tista' tintuża fl-isem tal-prodott ta' l-ikel shih minflok il-kliem 'ghasel ghat-tisjir'. Madanakollu, fil-lista ta' l-ingredjenti, ghandhom jintużaw il-kliem msemija f'punt 3 ta' l-Ewwel Skeda.

4.4 Ghandha ssir indikazzjoni fuq it-tikketta tal-pajjiż jew pajjiżi ta' oriġini minn fejn ġie mehud l-ghasel. Madanakollu, jekk l-ghasel origina f'aktar minn Stat Membru wiehed tal-Komunità Ewropea jew pajjiż terz wiehed, dik l-indikazzjoni tista' tinbidel ma' wahda minn dawn li ġejjin, skond il-każ:

- 'tahlita ta' ghasel mill-UE'
- 'tahlita ta' ghasel minn barra l-UE'
- 'tahlita ta' ghasel mill-UE u minn barra l-UE'.

4.5 Għall-iskop tar-Regolamenti ta' l-2002 dwar Twahhil ta' Tikketti, Prezentazzjoni u Riklamar ta' Ogġetti ta' l-Ikel, u b'mod partikolari tar-regolament 14, il-partikolaritajiet li ghandhom jiġu indikati skond ir-regolament 4(4) ta' dawn ir-regolamenti ghandhom

jiġu kkunsidrati bhala indikazzjonijiet għall-finijiet tar-regolament 5(1) tar- Regolamenti ta' l-2002 dwar Twahhil ta' Tikketti, Prezentazzjoni u Riklamar ta' Ogġetti ta' l-Ikel.

4.6 Fil-każ ta' għasel imsoffi u għasel għat-tisjir, kontenituri kbar, pakki li fihom aktar minn kontenitur wiehed kif ukoll dokumenti kummerjali, għandhom jindikaw b'mod ċar l-isem shih tal-prodott, skond il-punt 2(b)(viii) u punt 3 ta' l-Ewwel Skeda.

5. Il-verifika tal-konformità ta' l-għasel mal-provvedimenti ta' dawn ir-regolamenti għandha ssir skond il-metodi adottati mill-Kummissjoni Ewropea skond il-proċedura mnizzla fl-Artikolu 7(2) tad-Direttiva tal-Kunsill 2001/110/EEC ¹, jew, fin-nuqqas ta' metodi bħal dawn, billi jintużaw, kull fejn possibli, metodi validati internazzjonalment, bħalma huma dawk approvati mill-Codex Alimentarius.

Verifika ta'
konformità

Ismijiet, Deskrizzjonijiet ta' Prodotti u Definizzjonijiet

1. **Ghasel** huwa s-sustanza helwa naturali prodotta min-nahla *Apis mellifera* min-nektar tal-pjanti jew minn taqtiriet li jnixxu minn partijiet hajjin ta' pjanti jew tnixxijiet ta' insetti li jerdghu l-pjanti u li jkunu fuq partijiet hajjin tal-pjanti, li n-nahal jiġbru, jibdlu billi jgħaqqduhom ma' sustanzi speifiċi tagħhom, jiddepożitaw, inixxfu, jahżnu u jerfghu fix-xehdiet biex dawn isiru u jimmaturaw.

2. Il-xorta ewlenin ta' ghasel huma dawn li ġejjin:

(a) *skond l-origini*

(i) ghasel taż-żahar tal-fjura
ghasel li jittiehed min-nektar tal-pjanti:

(ii) ghasel li terhi pjanta jew fjura mill-weraq jew miz-zokk ghasel li jittiehed l-aktar minn tnixxijiet ta' insetti li jerdghu l-pjanti (*Hemiptera*) u li jkunu fuq il-parti hajja tal-pjanta jew minn tnixxijiet ta' partijiet hajjin tal-pjanti:

(b) *skond il-mod ta' produzzjoni u/jew preżentazzjoni*

(iii) ghasel fix-xehda

ghasel mahzun min-nahal fiċ-ċelluli ta' xehdiet mhux użati ghad-duqqajs mibnijin ġodda jew f'saffi rqaq ta' bażi tax-xehda magħmulin biss mix-xema' tan-nahal u mibjugh f'xehdiet shah issiġillati jew f'sezzjonijiet ta' dawn ix-xehdiet:

(iv) ghasel li jikkonsisti f'biċċa waħda bl-ghasel b'kollox mgħarrqa fl-ghasel
ghasel li jkun fih biċċa ghasel fix-xehda jew aktar:

(v) ghasel skulat

ghasel mehud bl-iskular ta' xehdiet mingħajr duqqajs wara li jitnehha l-ghatu:

(vi) ghasel mehud mix-xehda bi zmiratur

ghasel mehud bi zmiratur wara li jitnehha s-siġill minn xehdiet mhux użati ghad-duqqajs:

(vii) ghasel fix-xehda mgħoddi minn pressa

ghasel mehud bl-ippressar ta' xehdiet mhux użati ghad-duqqajs bl-applikazzjoni ta' shana moderata li ma taqbiżx 1-45 grad Celsius jew mingħajrha:

(viii) ghasel imsoffi

ghasel mehud billi jitnehha materjal barrani inorganiku jew organiku b'tali mod illi jirrizulta fi tnehhija sinifikattiva tat-trab tal-fjur.

3. **Ghasel ghat-tisjir**

Ghasel li huwa:

(a) tajjeb ghal uzu industrijali jew bhala ingredjent f'ikel iehor li mbaghad jiġi pproessat u li

(b) jista':

- ikollu toghma jew riha barranija, jew
- ikun beda jiffermenta jew iffermenta, jew
- kien imsahhan iżżejjed

IT-TIENI SKEDA

Kriterji ta' Kompożizzjoni ta' l-Ghasel

L-ghasel jikkonsisti essenzjalment minn forom diversi ta' zokkor, l-aktar fruttożju u glukozju, kif ukoll sustanzi ohra bhalma huma aidi organii, enzimi u partielli solidi li ġejjin mill-ġbir tal-ghasel. Il-kulur tal-ghasel ivarja minn kważi minghajr kulur sa kannella skur. Il-konsistenza tista' tkun fluwida, magħquda jew parzjalment sa kompletament kristallizzata. It-toghma u r-riha jvarjaw, iżda jiġu mill-pjanta ta' oriġini.

Meta jitqiegħed fis-suq bhala ghasel jew jintuża f'xi prodott intiż għal konsum mill-bniedem, l-ghasel ma jista' jiġi miżjud miegħu l-ebda ingredjent ta' l-ikel, inkluż additivi ta' l-ikel, u lanqas jistgħu jiżdienu affarijiet ohra għajr ghasel. L-ghasel għandu, sa fejn possibli, jkun hieles minn materjal organiku jew inorganiku estraneju għall-kompożizzjoni tiegħu. Bl-eċċezzjoni ta' punt 3 tal-Ewwel Skeda, ma jistax ikollu xi toghma jew riha barranija, ikun beda jiffermenta, ikollu aċidità mibdula artifiċjalment jew jiġi msahhan b'tali mod illi l-enzimi naturali jiġu meqruda jew titnaqqas l-attività tagħhom b'mod sinifikanti.

Minghajr hsara għal punt 2(b)(viii) ta' l-Ewwel Skeda, l-ebda trab tal-fjur jew xi kostitwent partikolari għall-ghasel ma jista' jitnehha hlief fejn dan ma jistax jiġi evitat waqt it-tnehhija ta' materjal barrani organiku jew inorganiku.

Meta jitqiegħed fis-suq bhala ghasel jew jintuża f'xi prodott għal konsum mill-bniedem, l-ghasel għandu jissodisfa dawn il-kriterji ta' kompożizzjoni li ġejjin:

1. Kontenut ta' zokkor

- 1.1 Kontenut ta' fruttożju u glukozju (it-total tat-tnejn)
- ghasel taż-żahar tal-fjura mhux anqas minn 60 g/100 g
 - ghasel li terhi pjanta jew fjura mill-weraq jew miz-zokk, tahlitiet ta' ghasel li terhi pjanta jew fjura mill-weraq jew miz-zokk ma' ghasel taż-żahar tal-fjura mhux anqas minn 45 g/100 g
- 2.2 Kontenut ta' sakkarozju
- b'mod ġenerali mhux aktar minn 5 g/100 g
 - *Robinia pseudoacacia*, alfalfa (*Medicago sativa*), *Banksia menziesii*, *Hedysarum*, *Eucalyptus camadulensis*, *Eucryphia lucida*, *Eucryphia milliganii*, *Citrus* spp. mhux aktar minn 10 g/100 g
 - *Lavandula* spp., *Borago officinalis* mhux aktar minn 15 g/100 g

2. Kontenut ta' ilma

- b'mod ġenerali mhux aktar minn 20 %
- ghasel tax-xaghri (*Calluna*) u ghasel għat-tisjir b'mod ġenerali mhux aktar minn 23 %
- ghasel tax-xaghri għat-tisjir (*Calluna*) mhux aktar minn 25 %

3. Kontenut ta' materjal li ma jinħallx fl-ilma

- b'mod ġenerali mhux aktar minn 0.1 g/100 g
- għasel fix-xehda mgħoddi mill-prensa mhux aktar minn 0.5 g/100 g

4. Konduttività ta' l-elettriku

- għasel mhux imnizzel hawn taht, u taħlitiet ta' dawn il-forom ta' għasel mhux aktar minn 0.8 mS/cm
- għasel li terhi pjanta jew fjura mill-weraq jew miz-zokk u għasel tal-qastan kif ukoll taħlitiet ta' dawn hlief dawk imnizzlin hawn taht mhux aktar minn 0.8 mS/cm
- eċċezzjonijiet: *Arbutus unedo*, *Erica*, ewkaliptus, lumiell (*Tilia* spp.), *Calluna vulgaris*, *leptospermum*, *Melaleuca* spp.

5. Aidu hieles

- b'mod ġenerali mhux aktar minn 50 milliekwivalenti ta' aċidu għal kull 1000 gramma
- għasel għat-tisjir mhux aktar minn 80 milliekwivalenti ta' aċidu għal kull 1000 gramma

6. Attività ta' *diastase* u idroksimetilfurfural (HMF) determinati wara l-ipproessar u t-taħlit

- (a) Attività ta' *diastase* (skala Schade)
- b'mod ġenerali, hlief għasel għat-tisjir mhux anqas minn 8
 - forom ta' għasel b'kontenut ta' enzimi naturalment baxx (eż. għasel taċ-ċitru) u kontenut ta' HMF ta' mhux aktar minn 15 mg/kg mhux anqas minn 3
- (b) HMF
- b'mod ġenerali, hlief għasel għat-tisjir mhux aktar minn 40 mg/kg (soġġett għall-provvedimenti taħ (a), it-tieni entrata)
 - forom taħ għasel ta' oriġini dikjarata minn reġjuni bi klima tropikali u taħlitiet ta' dawn il-forom ta' għasel mhux aktar minn 80 mg/kg

¹ OJ L 10, 12.1.2002, p.47

L.N. 213 of 2004

**FOOD SAFETY ACT
(CAP. 449)**

Honey Regulations, 2004

IN exercise of the powers conferred by article 10 of the Food Safety Act, the Minister of Health, the Elderly and Community Care has made the following regulations:-

Citation and coming into force.

1. The title of these regulations is the Honey Regulations, 2004.

1.1 These regulations implement the provisions of Council Directive 2001/110/EEC relating to honey.

2. These regulations shall come into force on 10th May, 2004 provided that:

2.1 products falling within the scope of these regulations which do not conform with these regulations but which conform with the provisions of the Honey Order (L.N. 78 of 1999), may be placed on the market until the 1st August, 2004;

2.2 products falling within the scope of these regulations which do not conform with these regulations but which conform with the provisions of the Honey Order (L.N. 78 of 1999), and which were labelled before the 1st August, 2004, may continue to be marketed until stocks are exhausted.

Applicability

3. These regulations shall apply to the products defined in the First Schedule. These products shall meet the requirements set out in the Second Schedule.

Labelling of honey

4. The Labelling, Presentation and Advertising of Foodstuffs Regulations, 2002 (L.N. 5 of 2002) shall apply to the products defined in the First Schedule, subject to the following conditions:

4.1 the term 'honey' shall be applied only to the product defined in point 1 of the First Schedule, and shall be used in trade to designate that product;

4.2 the product names referred to in points 2 and 3 of the First Schedule shall apply only to the products defined therein and shall be used in trade to designate them. These names may be replaced by the simple product name 'honey', except in the case of filtered honey, comb honey, chunk honey or cut comb in honey and baker's honey. However,

(a) in the case of baker's honey, the words 'intended for cooking only' shall appear on the label in close proximity to the product name;

(b) except in the case of filtered honey and baker's honey, the product names may be supplemented by information referring to:

— floral or vegetable origin, if the product comes wholly or mainly from the indicated source and possesses the organoleptic, physico-chemical and microscopic characteristics of the source,

— regional, territorial or topographical origin, if the product comes entirely from the indicated source,

— specific quality criteria;

4.3 Where baker's honey has been used as an ingredient in a compound foodstuff, the term 'honey' may be used in the product name of the compound food instead of the term 'baker's honey'. However, in the list of ingredients, the term as referred to in point 3 of the First Schedule shall be used.

4.4 The country or countries of origin where the honey has been harvested shall be indicated on the label. However, if the honey originates in more than one Member State of the European Community or third country that indication may be replaced with one of the following, as appropriate:

- 'blend of EC honeys',
- 'blend of non-EC honeys',
- 'blend of EC and non-EC honeys'.

4.5 For the purpose of the Labelling, Presentation and Advertising of Foodstuffs Regulations, 2002, and in particular regulation 14 thereof, the particulars to be indicated according to regulation 4.4 of these regulations shall be

considered as indications according to regulation 5.1 of the Labelling, Presentation and Advertising of Foodstuffs Regulations, 2002.

4.6 In the case of filtered honey and baker's honey, bulk containers, packs and trade documents shall clearly indicate the full product name, as referred to in point 2(b)(viii) and point 3 of the First Schedule.

Verification of compliance

5. Verification of compliance of honey with the provisions of these regulations shall be carried out using the methods adopted by the European Commission in accordance with the procedure laid down in Article 7(2) of Council Directive 2001/110/EC¹, or, in the absence of such methods, using, whenever possible, internationally validated methods such as those approved by Codex Alimentarius.

FIRST SCHEDULE

Names, Product Descriptions and Definitions

1. Honey is the natural sweet substance produced by *Apis mellifera* bees 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 honeycombs to ripen and mature.

2. The main types of honey are as follows:

(a) *according to origin:*

(i) **blossom honey** or **nectar honey**

Honey obtained from the nectar of plants;

(ii) **honeydew honey**

Honey obtained mainly from excretions of plant sucking insects (*Hemiptera*) on the living part of plants or secretions of living parts of plants;

(b) *according to mode of production and/or presentation:*

(iii) **comb honey**

Honey stored by bees in the cells of freshly built broodless combs or thin comb foundation sheets made solely of beeswax and sold in sealed whole combs or sections of such combs;

(iv) **chunk honey** or **cut comb in honey**

Honey which contains one or more pieces of comb honey;

(v) **drained honey**

Honey obtained by draining decapped broodless combs;

(vi) **extracted honey**

Honey obtained by centrifuging decapped broodless combs;

(vii) **pressed honey**

Honey obtained by pressing broodless combs with or without the application of moderate heat not exceeding 45 °C;

(viii) **filtered honey**

Honey obtained by removing foreign inorganic or organic matter in such a way as to result in the significant removal of pollen.

B 3744

3. Baker's honey

Honey which is:

(a) suitable for industrial uses or as an ingredient in other foodstuffs which are then processed and

(b) may:

- have a foreign taste or odour, or
- have begun to ferment or have fermented, or
- have been overheated.

ANNEX II

Composition Criteria For 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 to entirely crystallised. The flavour and aroma vary, but are derived from the plant origin.

When placed on the market as honey or used in any product intended for human consumption, honey shall not have added to it any food ingredient, including food additives, nor shall any other additions be made other than honey. Honey must, as far as possible, be free from organic or inorganic matters foreign to its composition. With the exception of point 3 of the First Schedule, it must not have any foreign tastes or odours, have begun to ferment, have an artificially changed acidity or have been heated in such a way that the natural enzymes have been either destroyed or significantly inactivated.

Without prejudice to point 2(b)(viii) of the First Schedule, no pollen or constituent particular to honey may be removed except where this is unavoidable in the removal of foreign inorganic or organic matter.

When placed on the market as honey or used in any product intended for human consumption, honey must meet the following composition criteria:

1. Sugar content**1.1. Fructose and glucose content (sum of both)**

- blossom honey not less than 60 g/100 g
- honeydew honey, blends of honeydew honey with blossom honey not less than 45 g/100 g

1.2. Sucrose content

- in general not more than 5 g/100 g
- false acacia (*Robinia pseudoacacia*), alfalfa (*Medicago sativa*), Menzies Banksia (*Banksia menziesii*), French honeysuckle (*Hedysarum*), red gum (*Eucalyptus camadulensis*), leatherwood (*Eucryphia lucida*, *Eucryphia milliganii*), *Citrus* spp. not more than 10 g/100 g
- lavender (*Lavandula* spp.), borage (*Borago officinalis*) not more than 15 g/100 g

2. Moisture content

- in general not more than 20 %
- heather (*Calluna*) and baker's honey in general not more than 23 %
- baker's honey from heather (*Calluna*) not more than 25 %

3. Water-insoluble content

- in general not more than 0,1 g/100 g
- pressed honey not more than 0,5 g/100 g

4. Electrical conductivity

- honey not listed below, and blends of these honeys not more than 0,8 mS/cm
- honeydew and chestnut honey and blends of these except with those listed below not more than 0,8 mS/cm
- exceptions: strawberry tree (*Arbutus unedo*), bell heather (*Erica*), eucalyptus, lime (*Tilia* spp.), ling heather (*Calluna vulgaris*), manuka or jelly bush (*leptospermum*), tea tree (*Melaleuca* spp.)

5. Free acid

- in general not more than 50 milli-equivalents acid per 1 000 grammes
- baker's honey not more than 80 milli-equivalents acid per 1 000 grammes

6. Diastase activity and hydroxymethylfurfural content (HMF) determined after processing and blending

- (a) Diastase activity (Schade scale)
 - in general, except baker's honey not less than 8
 - honeys with low natural enzyme content (e.g. citrus honeys) and an HMF content of not more than 15 mg/kg not less than 3
- (b) HMF
 - in general, except baker's honey not more than 40 mg/kg (subject to the provisions of (a), second indent)
 - honeys of declared origin from regions with tropical climate and blends of these honeys not more than 80 mg/kg

¹ OJ L 10, 12.1.2002, p.47