

BEE NEWS

May 2021

Issue 118

Monthly newsletter of the Sunshine Coast
BeeKeepers Inc.

www.sunshinecoastbeekeepersinc.org.au



Photo by Kathy Lynch, bees feasting on white hazlewood flowers

President's Report

A big thanks to Gillian and Ian Meyers for their great organization of the "Best Honey in the World Competition".

Congratulations to Katie on her winning entry. She now has to back it up at the show to establish her superiority as a honey producer.

Start getting your entries ready for the show but first check the web site for some tips and all questions will be answered at the May meeting.

Bruce Wallace's generous donation of prizes for

NEXT MEETING

Saturday, 29 May at the Club House, 43
Farrell Street Yandina.

Morning tea and catch up starts 9.30am,
BYO plate of food to share.

Meeting to start at 10.00am.

the special raffle will boost the club's coffers by some \$300.00.

Stage 2 of the complex development will be completed with grant funds on hand. There will then be some tidying up with internal walls and installation of air conditioning to finish.

Members' help at the working bee on Saturday was very much appreciated. We were able to get most of the stock on shelves but still have surplus desks and fittings to dispose of to finish the job.

A couple of members have unfortunately experienced some AFB problems, so we will be organizing a pallet for Steritech in the next month or so. Let me know how many boxes you have. They need to be packed into rubbish bags and clearly marked with your name.

Look forward to catching up with everyone at the next meeting on 29th May. Keep well and bee safe.

Alby Taylor



Katie Livock accepts her trophy for Best Honey in the World from Alby Taylor



Everyone helped with tasting the entries in the Best Honey in the World competition



Tasting the entries

Upcoming Events

May

- Preparing and entering the Sunshine Coast Agricultural Show, which is on 11 -13 June. Entries close 8 June. Volunteers for the Club Stand are required.

June

- Sunshine Coast Agricultural Show, 11 - 13 June.

June - July

- Australian Honey Bee 2021 Research Conference, from 28 June to 3 July, Perth Western Australia: <http://www.crchoneybeeproducts.com/australasian-honey-bee-2021-research-conference-2/>

Mentors for New Beekeepers

Beerwah - Bruce Wallace
0418 833 997

Backall Range - John Baker
0418 791 149

Buderim - Rod Hutchinson
0411 477 241

Caloundra - Ian Meyers 0423
231 754

Coolum / Perigian - Katie Livock 0414 843 342, Sarah Keast 0435 388 425

Maroochy River - Tony Minto
0419 661 843

Woombye - Chris Johnson, Shane Simpson 0407 520 078

Yandina / North - John Writer
0409 118 888

Call for Volunteers

Volunteers are needed for the Club's display at the Sunshine Coast Show, which runs from 11 to 13 June.

The plan is to have a relaxing time at the Club's stand and help patrons who may have questions about the Club and beekeeping in general. Honey and wax will also be available for sale. Help will also be needed for setting up on the 10 June. All help will be appreciated.

You will be issued with a complimentary day pass for the day/days you nominate even if that is only for half a day.

Please contact John Baker if you can help on 0418791149 or email mail@johngbaker.com.au.

Sunshine Coast Show

At the end of this newsletter is detailed information about the Sunshine Coast Show. [Here is a link for the application form.](#)

See also a [very helpful article on the Ipswich and Wide Bay website](#) about how to prepare honey for a show.

Swarms

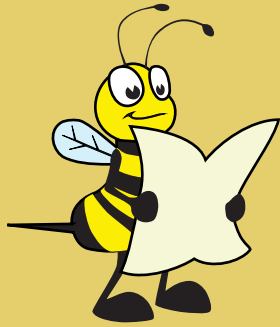
Northern Sunshine Coast:
John Writer, 0409 118 888.

Southern Sunshine Coast: Ian Meyers, 0412 694 058.

Maleny and surrounds: John Baker, 0418 791 149.

Bee Buddy Register

For those members who would like a mentor, and for those who are happy to mentor, contact the Cub Secretary Bill Spencer (secretarysbees@gmail.com, 0419 149 947).



BEES IN THE NEWS

Agrifutures April 2021

Plan Bee is a national genetic improvement program using innovative breeding technologies to transform the performance of honey bees in Australia.

Any beekeepers who want to find out more about the program can reach out directly to Dr Nadine Chapman, nadine.chapman@sydney.edu.au, 02 9351 2267

Agrifutures May 2021

Agrifutures Australia Honey Bee and Pollination Program is seeking the services of an individual or organisation to undertake an assessment of hazard reduction burns and how these may affect honey bees and provide a literature review of these affects.

ABC Rural April 2021

Sweet Justice beekeeping beckons for keen parolees from Malmsbury Youth Justice Centre. A Kyneton beekeeper is setting up her own social enterprise to offer young men employment on parole

Clare Moore runs Sweet Justice, a rehabilitation program in the Malmsbury

Youth Justice Centre. She is hoping to help boost a struggling honey industry.

BeeAware February 2021

Learn about Asian Hornets with Bee Biosecurity Officer Rebecca Laws

BeeAware April 2021

The importance of exotic mite surveillance in Australian beekeeping

China Airways flies thousands of bees to Vancouver

On the evening of 8 April, one of China Airlines' A350-900s arrived in Vancouver from Taipei carrying thousands of bees. The shipment of bees, originating in Australia, will be released at various locations across the province of British Columbia to pollinate fruit trees.

Millions of bees killed from ongoing effects of NSW floods

Di McQueen-Richardson's bee farm at Coutts Crossing on the New South Wales mid-north coast is still suffering from the ongoing impact of the once-in-a-century flood. Just over a month after her farm was hit by the natural disaster, the growing number of decimated hives on the property has surpassed 100. They have had to start hand feeding the bees that did survive.

This old bee house: study deems hive boxes drafty, inefficient

Entomology Today
Researcher: Daniel Cook
University of Technology Qld
European honey bees suffer

Workshops for New Beekeepers

The usual Beekeeper Course in June has been postponed due to the Sunshine Coast Show.

Check online for when the next Course is scheduled:

www.sunshinecoastbeekeepersinc.org.au/workshops.



* Freepik

The Club Online

To save our members time searching online, the Club's website has links to the best beekeeping information and websites we can find.

www.sunshinecoastbeekeepersinc.org.au

Also, check out our Facebook page for more Club news.

www.facebook.com/pg/sunshinecoastbeekeepersaustralia/posts/?ref=page_internal

from an astonishing array of problems...it's death by a thousand cuts. A new paper in the Journal of Economic Entomology adds another knife: the typical house beekeepers provide for honey bees. It's a wooden box based on a nineteenth century design that leaks and gains heat just like you'd expect it would.

The authors compared the heat loss of a standard wooden box to a polystyrene model where the internal temperature was a honey bee-idyllic 35 C and the outside temp was 25 C. The polystyrene version's heat loss was 23 percent of the amount lost by the wooden box. Cook notes that about half the heat loss is through the lid; therefore, "a well insulated lid could reduce stress in the hive and increase forager availability."



Kathy Lynch

Beekeeper of the Month - Kathy Lynch

Each month in our newsletter we aim to profile one of our Club Members so we can all get to know each other a little better. Our May BoM is Kathy Lynch.

Kathy joined the club in August 2019 because she wanted to know more about bees and what she could do to help them help the world. Kathy lives on a beautiful 45 acre property in Verrierdale with creeks and forest, and which adjoins the Eumundi Conservation Park – so a fantastic environment for bees.

Kathy's first hive (a nuc) arrived in November 2019. She was so excited, however, one disaster after another brought nothing but dismay. Low numbers, small hive beetle infestation, a new queen, another new queen, low brood numbers, empty frames for brood frames, another queen (but this time the bees did it themselves), sugar syrup, queen fondant – you name it, she did it. But still low numbers. She cried, as many bees died, more were never born, the slime out from the beetle infestation was disheartening, and the cost!

So, in September 2020 Kathy bought a full hive from John Writer – complete with 10 frames of brood, a queen and honey stores. One month later, a nine frame honey super was installed, and in another month the first kilogram of honey was harvested (60kgs was the total harvest—yummy). All was great - well, nearly, the first bee hive was still in brood only setup, low in numbers and low in food. However, Kathy has learnt so much from the bee club through bee buddies, a mentor, and helping out at bee courses and hive inspections, that she is now less stressed about the health of her bees.

It is now May 2021, the bee numbers in Kathy's first hive are ok; she is just hoping they survive the winter as she really wants her first hive to do well too and harvest some honey (it is a flow hive). If all goes well, she is planning to split her good hive

Some of Kathy's hives at her Verrierdale property



(aka hive number two or the 'yellow hive') as she has all the components for a third hive.

Lessons learnt:

- Be patient.
- If uncertain, ask for advice.
- Go to the Bee Club meetings.
- Participate at the bee courses or hive inspections as you will be amazed with what you can learn.
- It is better to have at least two hives. So have one ready as you always seem to need spare frames.



Honey products made by Kathy



Yandina hive inspections carried out on 9 May

Yandina Hive Maintenance

9 May 2021, notes taken by Kathy Lynch

General note: All hives appear to be going downhill, possibly due to limited food sources close by. Some hives may not survive the winter. Nuc not very active, queen appears to be sluggish. The possibility of the killing off of the Singapore Daisy may have negatively impacted our bees.

Hive 1

Brood: OK. Walk away split last inspection. New queen sighted and marked. Reasonable brood and bee numbers. Replaced poor frames with capped honey frames.

Super 1: OK.

Hive 2

Brood: WEAK. Queen laying minimum eggs, i.e. (40) bee numbers very low.

Weak, empty frames. A number of frames replaced with capped honey frames.

Hive 3

Brood: WEAK. Hardly any larvae, queen not sighted, some dark brood, weak hive.

Super: Nil notes.

Hive 4

Brood: WEAK. Hardly any larvae, queen not sighted some dark brood weak hive.

Super: Nil notes.

Hive 5

Brood: WEAKish. Queen sighted. Minimal larvae, some capped brood capped honey numbers minimal.

Super: Swapped a few empty frames with honey frames (capped and nectar).

Hive 6

Brood: Weak hive. Replaced a number of frames with stickies

Hive 7

Brood: WEAK. Numbers not great, not much of anything. Swapped empty frames with stickies.

Super 1: Nil notes.

Super 2: Nil notes.

Hive 8

Brood: Queen sighted and marked. Hive ok.

Flow Hive

Brood 1: OK, but a few SMB, replaced DE in tray.

Brood 2: OK.

Super: Not checked.

Top Bar Hive

Not checked.

Native Hive

Not checked.

2020 - 2021 Executive and Committee

President	Alby Taylor	presidentscbees@gmail.com	0418 882 282
Vice-President Publicity	Katie Livock	vicepresidentscbees@gmail.com	0414 843 342
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Committee Newsletter Editor	Linda Blackwell	lineb@internode.on.net	0409 848 466
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Disclaimer

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SECTION 20 – APICULTURE

CHIEF STEWARD: David Lee - 0414 757220

ENTRIES ONLINE: www.sunshinecoastshow.com.au

ENTRIES CLOSE 5.00pm Tuesday **8th June 2021**

NO LATE ENTRIES WILL BE ACCEPTED.

Non Members: \$3.00

PRIZE MONEY: Refer individual Classes

JUDGING: Wednesday 9th June 2021 at 9.30am

Note: All honey entries MUST be supplied in a round 500 gram glass jar with a white lid.

These jars are available for purchase at the Show Office if required.

Jars to be filled within 6mm from the top.

Incorrect levels may result in loss of points.

PLEASE READ SCHEDULE CAREFULLY

CONDITIONS:

1. Entries must be the bonafide property of the entrant.
2. Entry forms must reach the Show Office by 5.00pm on Tuesday 8th June 2021.
3. Class tickets to be printed out when entering on line. If unable to print, please ask for assistance from the office. **Please place your entry ticket on your honey jar with a rubber band. DO NOT use cellotape.**
4. Exhibits can be delivered to the Show Office during the week prior to the Show from 9.00am to 4.00pm. Exhibits will be judged on Wednesday, 9th June 2021 and must be delivered to the Show Office no later than 5.00pm on Tuesday 8th June 2021.
5. Quality will be the first consideration in judging.
6. Exhibits may be collected on Sunday, June 13th after 5.00pm. Remaining entries will be available from the Pavilion on Monday June 14th between 8.00am and 10.00am after which remaining items will be disposed of unless prior arrangements have been made with the Chief Steward.
7. Exhibitors must present their nomination receipt to collect entries.
8. Exhibitors are not permitted to interfere with the judging process.
9. Provisions are made for awarding 1st, 2nd & 3rd place in each class. Judges may withhold any or all places if exhibits are not of acceptable standard.
10. There is no limit of the number of entries which may be made by an exhibitor;
11. Every care will be taken of exhibits but no responsibility will be accepted for loss or damage;
12. To comply with insurance all entrants must complete a Waiver (attached & available on website);

DISCLAIMER: The Sunshine Coast Agricultural Show Society (SCASS) shall not be responsible for any accident that may be caused to or by an exhibitor, members of the general public or competitor and will not, under any circumstances, be responsible for any losses or non-delivery of livestock or entries of any kind, or any injury or damage done thereby. Persons contravening any of SCASS's rules/regulations shall forfeit any prize awarded. SCASS reserves the right to refuse or cancel, or require any entry to be removed at any time. Exhibitors shall accept the decision of the Stewards/Judges appointed by SCASS as final. The decisions of the Sunshine Coast Agricultural Show Society Committee are final.

PLEASE NOTE: ALL Honey entries MUST be entered into the General Honey Class of 20000. Stewards will then sub-categorise each entry into the relevant sections accordingly.

SHOWING YOUR HONEY

BY SKAIDRA + ATHOL CRAIG

The honey stand at the show always attracts constant interest from show patrons in the products on display and the beekeeping industry in general. Stewards prepare the stand to show entries, products and beekeeping activities to their best advantage. And manning the counter are experienced local beekeepers very keen to talk about apiculture and answer all the enquiries.

All in all it is a great way to promote our industry at all levels - the amateur with 2 hives to the apiarist with 1000 hives.

The central focus of this display is the entries section of nine classes of honey, comb honey and beeswax. And the success of this competition relies on the support of beekeepers and the quality of their entries.

Having entered our honey in shows over many years and observed many judges at work, we have gleaned the following guide for preparing quality show entries.

Be aware of judging criteria :

- Density : Measured on a refractometer; more dense honey scores high points.
- Aroma : Judged when the lid is removed from the jar.
- Flavour : The judge tastes a small sample.
- Colour : Judged in relation to allocated class, which ranges from :

• Light • Amber • Golden • Dark

- Clearness and Brightness : Cloudy dull honey loses points.
- Finish : Quality of jar ; No imperfections ; Appropriate air space under lid - fill to 6mm of the top.
- Total score is judged out of 100 points (most points are allocated for density and flavour).

Select your honey :

During the year we all experience the excitement of producing a special honey crop - great flavour and aroma, very clear and dense. Right then is the time to put aside about 1.5 kg - make sure you select a frame of honey that is fully capped on both sides, and preferably gather the honey by hand, rather than mechanically extracted.

First drain the honey through a colander, then strain through muslin. Store honey in a glass jar in a cool, dark place. Avoid exposure to moisture, air and heat. Tag jars with date, and source/site.

Prepare your entries :

- Obtain the Show Schedule for Apiculture.
- A few weeks before the show take out your samples and decide which ones to enter - some may be ready for the granulated class.
- Obtain 2 x 500g jars with white metal lids for each entry. They must be clear and unmarked, preferably new. Wash jars in hot soapy water, rinse & dry well.
- Fill jars, remove any blemishes and stand for 24 hours. During this time it's good to stand the jars in direct sunlight for an hour (no more) - this seems to energise the honey.
- Skim off any froth until a space of 6mm from the brim (this is a requirement of the judges). Check and polish jar and lid. Make sure this is completed a few days before delivery to allow for final settling. Always keep the jars still and upright.
- Deliver to the steward on time.
- Also consider entering the whipped honey, comb honey and beeswax classes, but that is another story.

The floral sources and the bees have done their best to produce a quality honey and you have added your skill in preparing it to its best advantage. It can take only one hive and one proud beekeeper to produce a quality winning entry.

So go ahead and make the steward happy, and give the judges a hard time!

LIQUID HONEY

PLEASE NOTE: ALL Liquid Honey entries MUST be entered into the General Honey Class of 20000. Stewards will then sub-categorize each entry into the relevant sections accordingly.

With regard to the candy and creamed honey there will be no distinction based upon the colour of the honey.

Class 20000 - General Honey - 500g Jar

Class 20001 - Light Honey - 500g Jar

Class 20002 - Pale Amber Honey - 500g Jar

Class 20003 - Medium Amber Honey - 500g Jar

Class 20004 - Golden Amber Honey - 500g Jar

Class 20005 - Dark Honey - 500g Jar

COMB HONEY

Class 20006 - Comb in Liquid Honey (Chunk Honey) - 500g Jar - Filled to 5mm from top of jar.

Class 20007 - Frame of Comb Honey - One frame FULLY capped frame of honey.

Class 20008 - Container of Comb/Burcomb - Any size, any shape, be adventurous!

GRANULATED HONEY

Class 20009 - Granulated Honey - 500g Jar - Filled to 5mm from top of jar.

WHIPPED HONEY

Class 20010 - Whipped Honey - 500g Jar - Filled to 5mm from top of jar.

BEES WAX

Class 20011 - Beeswax - Moulded Block - 1 Block approx. 500g - Natural coloured wax.

Class 20012 - Beeswax – Art - Any format can be moulded, sculpted, painting, collage - HAVE FUN.

CHAMPION HONEY OF THE SHOW - Judged from all Honey Entries-
Prize \$50 voucher from Burnett Beekeeping Supplies

RESERVE CHAMPION HONEY OF THE SHOW - Prize \$25 voucher from Burnett Beekeeping
Voucher



Chemicals and Bees

If the bee disappeared off the surface of the globe then man would have only four years of life left. No more bees, no more pollination, no more plants, no more animals, no more man.

Albert Einstein

Chemicals approved for use IN THE HIVE for the control of small hive beetle and wax moth

1. Diamacetous Earth

Diamaceous Earth is thought to cause water loss from the insects thereby dessicating them and this is enhanced by DE absorption of lipids from the insect cuticle.

DE works better at low ambient relative humidity because it is drier and has enhanced capacity to absorb fluids. The effect of DE is reduced at high relative humidity.

2. Vegetable Oils

Can be used in silver bullets and drowns the beetles. Take care not to spill any oil on the bees as it will kill them. Do not use peanut oil - this is an allergen and would need to be declared in respect of any honey sold. Remove the beetle traps when moving the hives to prevent spillage.

3. Apithor traps

These traps use Fipronil and are registered for use in a beehive colony.

The beekeeper can buy Fipronil in a tube and make their own beetle traps or buy Apithor traps ready to go which are placed on the baseboard of the hive to control small hive beetle.

Remember Fipronil is a broad based insecticide

that is banned in the United States and in Europe.

Chemicals approved for use OUTSIDE THE HIVE for management of small hive beetle and wax moth

1. Phosphene gas

Use well away from the hive as this gas is toxic to bees and humans. It is used for gassing frames to kill all stages of the small hive beetle and the wax moth.

Place the frames in a polystyrene box, place the phosphene gas tablet on a plastic lid or in a plastic bag with a hole, tape the box closed and leave for a few days. Air the frames well before placing back in the hive.

An alternative and much safer method of treating frames is placing them in a freezer for 9 hours or in a cold room for 4 days.

Once treated place frames in a black plastic sealed bag.

2. Permethrin

The National Registration Authority has approved the off-label use of Permethrin to treat the ground surrounding beehives or ground intended for hive placement. The permit applies to products containing 500g/L Permethrin as their only active ingredient.

Applications are only to be used when beetles or larvae have been observed in or around hive.

Apply in late evening when bees are less active.

Apply the solution (prepared as per instructions on the container) to thoroughly wet ground in an area 45-60cm wide in front of each hive.

Repeat applications at 30-day intervals.

Effects on hives of other chemicals used in agriculture or the home garden

We need to be well informed when using any chemical around the house and garden.

Chemical herbicides and insecticides, by their nature, change the environment into which they are introduced: they kill plants or pests. Some chemicals are dangerous, and can kill or seriously injure non-targeted species. Often, herbicides and insecticides are used too easily; they should only be used under controlled conditions and as a last resort.

1. Glyphosate

Monsanto's popular glyphosate-based herbicide, Roundup, for instance, has been proven to suffocate human cells, and can be potentially linked to an array of health problems like cancer, autism, heart disease, and depression.

Not only does glyphosate affect human health, but it has also been proven to be a major cause of Colony Collapse Disorder, the phenomenon that occurs when honeybees die off at record rates.

2. Neonicotinoids

Neonicotinoids (neonics) are a class of insecticides that share a common mode of action that affects the central nervous system of insects, resulting in paralysis and death.

Registered in Australia for a wide range of crops including cotton, canola, cereals, potato and many vegetable crops and fruits. These chemicals were banned by the EU in April 2018.

Studies show that neonicotinoid residues accumulate in pollen and nectar of treated plants and represent a potential risk to pollinators.

3. Sulfoxaflor

Registered first in 2013 with great controversy, sulfoxaflor is a new insecticide of the sulfoximine class and has a chemical profile similar to neonicotinoids. After a court decision, EPA reregistered sulfoxaflor in Australia in 2016 restricting applications in attempts

to reduce exposure to bees. But even with reduced use of sites, and restricted application timing, the systemic toxicity of sulfoxaflor ensures that these measures will not be adequately eliminating the use of this chemical.

4. Pyrethroids

This class of chemicals has also been shown to impair bee learning and foraging behavior. Pyrethroids are frequently associated with bee kills and have been found to significantly reduce bee fecundity, decrease the rate at which bees develop to adulthood, and increase their immature periods. Pyrethroids are widely detected in pollen.

5. Fipronil

As mentioned above, this broad-use insecticide is banned in the United States and Europe, but is legal in Australia and is mainly used in cotton in Queensland. Fipronil is used to control ants, beetles, fleas, ticks termites, mole crickets, thrips, rootworms and weevils.

Fipronil is also used in the apithor which is placed on the baseboard of hives to control hive beetle.

Fipronil is widely used for indoor and turf pest control

Evidently, fipronil is an insecticide and is highly toxic to insects. It has been shown to reduce behavioral function and learning performances of honeybees.

6. Organophosphates

Organophosphates, like malathion and naled, are used in mosquito control programs, which can also put bees at risk. Both are highly toxic to bees and other non-target species, and bee kills associated with ULV spraying have been reported. Residues on plants and other surfaces left behind from mosquito spraying indirectly expose bees to these pesticides. Pollen, wax, and honey have all been found to contain residues.

Commonly used organophosphates include Malathion, parathion, diazinon, fenthion, dichlorvos, chlorpyrifos and ethion.

References

Naik,N., Cultivating Plants that Poison Bees, Butterflies and Birds, Pesticides and You Vol 35 No 4 Winter 2015-16

Connelly,D Honeybee pesticide Poisoning – A Risk management tool for Australian farmers and beekeepers, Rural Industries Research and Development Corporation

B.W.Cribb, S.J.Rice, D.M.Leemon, Aiming for the management of the small hive beetle, *Aethina tumida*, using relative humidity and diatomaceous earth, *Apidologie* 2013



Labelling Honey for Sale

Food Standards Code labelling requirements

The *Food Standards Code* sets out when food for sale needs to have a label, or have information displayed in connection with its sale, and what information is required (s 1.2.1 FSC).

If food is sold at the premises where it is made, produced and packaged (i.e. the “farm gate”), it only needs certain information displayed in connection with its sale, it doesn’t need a label. Otherwise, food for sale that is in a package, i.e. honey, does need a label.

Country of Origin food labelling

The *Country of Origin Food Labelling Information Standard 2016* commenced on 1 July 2016, and requires most food suitable for retail sale in Australia to carry country of origin information. Retail sale of food in Australia is defined as: food sold to the public in stores or markets, online or from vending machines. Packaged food offered for sale must carry country of origin labelling.

Honey is a priority food under the Standard, and as such, honey packaging must carry a graphic and text-based label known as a “standard mark” i.e. the yellow kangaroo on a green triangle plus text and percentage indicator bar.



The Government has created an online tool that helps with assessing whether you need a country of origin mark, and then generating a downloadable logo in PDF or PNG formats to use on your label: <https://business.gov.au/products-and-services/product-labelling/country-of-origin-labelling-online-tool>.

Summary of information to be displayed with honey sold at the farm gate

- (a) name of the food, i.e. honey;
- (b) advisory statements and declarations – only in relation to products with pollen or royal jelly;
- (c) if a nutrition or health claim is made and requires nutrition information to prove—a nutrition information panel; and
- (d) information about the origins of the food or its ingredients.

Summary of labelling requirements for honey sold at markets etc.

- (a) name of the food, i.e. honey;
- (b) lot identification;
- (c) name and address of supplier;
- (d) advisory statements, warning statements, declarations – only in relation to products with pollen or royal jelly;
- (e) a statement of ingredients;
- (f) date marking information;
- (g) storage conditions and directions for use;
- (h) a nutrition information panel; and
- (i) a graphic and text based label indicating country of origin.

Honey sold at the farm gate	Honey sold at markets etc.
<p>Name of the food, i.e. honey</p> <p>Food named and sold as “honey” must be honey and contain no less than 60% reducing sugars and no more than 21% moisture.</p> <p>It is best to market and sell honey indicating its exact geographical origin.</p> <p>It is acceptable to name honey according to its floral source provided accurate, e.g. Australian Yellow Box Honey. The source of the honey such as yellow gum, mixed floral, etc, can be included but is NOT mandatory.</p>	
	<p>Lot identification</p> <p>Harvest or extraction date or the packing date. Best before date may be difficult to correlate.</p>
	<p>Name and address of supplier</p> <p>It is acceptable to use your name or a registered business name. The label must also have a full street address including street name and number town or suburb and state.</p>
<p>Advisory / warning statements - only in relation to products that contain pollen or royal jelly</p> <p>Honey on its own does not require any health or allergy warning statements. You do NOT have to declare presence of pollen, propolis or royal jelly unless it has been added intentionally.</p> <p>Similarly labelling does NOT have to carry a warning about not feeding honey to infants under 12 months of age due to risk of botulism.</p>	
	<p>Statement of ingredients</p> <p>Ingredients labelling for honey is simple so long as it is only honey. Ingredients must be listed in order of descending weight.</p>
	<p>Date marking information</p> <p>Date marking is not required for foods with a best before date of 2 years or more. Honey will remain marketable after 2 years so long as the packaging is intact and is stored correctly - this may require directions for use and storage.</p>
	<p>Storage conditions and directions for use</p> <p>This code requires directions for use and storage if specific conditions are required. “Store in a cool, dry place” is sufficient.</p>

Honey sold at the farm gate	Honey sold at markets etc.																																	
	<p>Nutrition information panel</p> <p>Honey does not fall into the list of foods that are exempt from carrying a nutrition information panel.</p> <p>Food Standards Australia New Zealand (FSANZ) has developed a honey nutrition label template calculator: https://www.foodstandards.gov.au/industry/npc/Pages/nutrition-panel-calculator.aspx</p> <p>The following table has been generated from this website as an example, and relates to a 500g container of honey with honey nominated as the only ingredient.</p> <table border="1" data-bbox="810 752 1267 1160"> <thead> <tr> <th colspan="3">NUTRITION INFORMATION</th> </tr> </thead> <tbody> <tr> <td colspan="3">Servings per package: 66</td> </tr> <tr> <td colspan="3">Serving size: 15 g</td> </tr> <tr> <th></th> <th>Average Quantity per Serving</th> <th>Average Quantity per 100 g</th> </tr> <tr> <td>Energy</td> <td>210 kJ</td> <td>1400 kJ</td> </tr> <tr> <td>Protein</td> <td>0 g</td> <td>0.2 g</td> </tr> <tr> <td>Fat, total</td> <td>0 g</td> <td>0 g</td> </tr> <tr> <td>- saturated</td> <td>0 g</td> <td>0 g</td> </tr> <tr> <td>Carbohydrate</td> <td>12.3 g</td> <td>82.1 g</td> </tr> <tr> <td>- sugars</td> <td>12.3 g</td> <td>82.1 g</td> </tr> <tr> <td>Sodium</td> <td>2 mg</td> <td>14 mg</td> </tr> </tbody> </table>	NUTRITION INFORMATION			Servings per package: 66			Serving size: 15 g				Average Quantity per Serving	Average Quantity per 100 g	Energy	210 kJ	1400 kJ	Protein	0 g	0.2 g	Fat, total	0 g	0 g	- saturated	0 g	0 g	Carbohydrate	12.3 g	82.1 g	- sugars	12.3 g	82.1 g	Sodium	2 mg	14 mg
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<p>Information about the origins of the food or its ingredients</p> <p>Honey is a priority food under the <i>Country of Origin Labelling Standard</i>. If the honey is sold in a package that is NOT required to have a label under the Food Standards Code, i.e. it is sold where it is produced - at the farmgate, then you must be able to provide information about the origins of the honey to a purchaser. This so the purchaser can comply with the relevant requirements if they use the honey in a product or otherwise on-sell it.</p>	<p>A graphic- and text- based label indicating country of origin</p> <p>Honey is a priority food under the <i>Country of Origin Labelling Standard</i>. If the honey is sold in a package that is required to have a label under the Food Standards Code, then its label must include a Country of Origin Label.</p> <p>The Government has created an online tool that helps with assessing whether you need a label, and then generating a downloadable file to use on your label: https://business.gov.au/products-and-services/product-labelling/country-of-origin-labelling-online-tool</p>																																	

References

ACCC, March 2021, *A guide for business: Country of Origin food labelling*, page 20 (Accessed 20 May 2021 at <https://www.accc.gov.au/system/files/Country%20of%20origin%20food%20labelling.pdf>)

Food Standards Australia New Zealand, *Food Standards Code* (Accessed 20 May 2021 at <https://www.foodstandards.gov.au/code/Pages/default.aspx>)

B-Qual Australia, December 2018 newsletter, *Are you up to date with the new food label laws?*, page 4 (Accessed 20 May 2021 at <https://bqual.com.au/Assets/files/BQ%20December%20news.pdf>).