



# Utah's Honey Rules

Utah's honey rules are designed to standardize the identity and labeling requirements for honey that is produced, packed, repacked, distributed and sold in the state. These rules protect consumers and the industry by reducing economic fraud activity, such as diluting pure honey with low-cost syrups and misrepresenting product claims.

## Standard of Identification

Honey cannot be heated or processed to an extent where essential composition is changed or the quality is impaired. Chemical or biochemical treatments can not be used to influence honey crystallizations.

## Definitions

The rules provide legal definitions so that real honey products do not have to compete with adulterated or misrepresented products.

**Honey:** A natural sweet substance produced by honeybees from nectar of plants or secretions of living parts of plants which bees collect.

**Comb Honey:** Honey that is stored in cells of freshly built broodless combs and sold in sealed whole combs or sections.

## Raw Honey

Raw honey is defined by Utah Agricultural Code 4-5-20

- 1) [Honey] as it exists in the beehive or as obtained by extraction, settling, or straining;
  - 11) That is minimally processed; and
  - 111) That is not pasteurized
- \*Straining is a process of removing particulates from honey with a metal or fabric screen or cloth. The mesh must be large enough to allow pollen, enzymes and minerals through.

## Food labeled as Honey

- Must meet the definition standards.
- Food that contains honey with flavorings, spices or other additives must be distinguished in the food name from honey in declared ingredients.
- If the honey came predominately from a particular plant, then it can be designated according to the floral source.
- Honey can be designated according to style:
  - ⇒ Liquid or crystalline, if in this state or a mixture of this state.
  - ⇒ Chunk honey or honey with comb, if pieces of honey comb are present.

## Testing

If you are interested in testing your honey for purity or economic adulteration, honey testing labs can be found at The National Honey Board's website:

<http://www.honey.com/honey-industry/honey-testing-and-regulations/find-a-honey-testing-lab/>

## Resources

More information can be found on the Utah Department of Agriculture and Food's website:

<http://ag.utah.gov/food-safety-consumers.html>

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