



gs foods
Honey & Fruit Drying Specialists

HANDLING HONEY POWDER

The powder is used in wet and dry food systems, confectionery and health bars, powdered soups, sauces, gravies, custards, dressings, milk products and dry bakery premixes.

HONEY POWDER IS HYGROSCOPIC AND SPECIAL PRECAUTIONS ARE REQUIRED

- Never leave bags open.
- Fold down and preferably seal after opening.
- When mixing with other powders add all other ingredients to the mixer and add the honey powder last.
- Immediately turn on the mixer to mix the honey powder through.
- Plan the batch size if possible so that full bags of honey are added to the mix avoiding weighing with part bags left over.
- Large order bag size can be altered to suit the recipe. Limit is 10kgs per bag.



SPECIFICATIONS:

- Appearance: Gold to light gold colour
flavour: Strong distinct Honey flavour
- Packaging: 10 kg foil bags or smaller in cardboard shipper.
- Moisture: 2.5 % maximum
- Composition: Honey solids 70% - 100% to meet customer requirements.
- Particle size: All through 60 mesh or to meet customer's requirements.
- It incorporates maltodextrin, as a stabiliser, in honey solid levels below 100%.

NUTRITIONAL INFORMATION

| Average Quantity per 100 g | |
|----------------------------|---------|
| Energy | 1710 kJ |
| Protein | 0.2 g |
| Fat | 0 g |
| Carbohydrate | 97.2 g |
| Sugars | 73.7 g |
| Sodium | 35 mg |

Storage:
Below 25 C
and out of direct
sunlight.

Shelf life: 2 years

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