

**\*\*\*TRADUCCIÓN PÚBLICA (TRANSLATION)\*\*\***

**NATIONAL QUALITY PROTOCOL FOR HONEY.** INTRODUCTION: The objective of this document is to give beekeepers of the ARGENTINE REPUBLIC an additional tool for obtaining differentiated quality apicultural products. It shall be the basis for the drawing up of other similar documents, even more specialized. -----

To apply this Protocol it is necessary to use jointly other supplementary documents jointly: ----

- A guide of Good Apicultural Practice and Good Manufacturing Practice for Honey - SECRETARIAT OF AGRICULTURE, LIVESTOCK, FISHING AND FOOD, Year 2003. -----
- Procedure Manual “Bees diseases” – NATIONAL HEALTH SERVICE AND FARMING AND ANIMAL HUSBANDRY, Year 2004. -----
- Recommendations for the Control of *Varroa*” – Apicultural Health National Committee, Year 2001. -----
- SECRETARIAT OF AGRICULTURE, LIVESTOCK, FISHING AND FOOD Bulletins. Good Manufacturing Practice (GMP), and Sanitation Standardized Operative Procedure (SSOP). (according to its initials in Spanish (POES)).-----
- Sealings Notice NATIONAL SERVICE OF AGRICULTURAL AND FOOD HEALTH AND QUALITY.-----
- Recommendations on Honey Contamination with Artificial Food (Engineer Norberto GARCIA GIROU - SECRETARIAT OF AGRICULTURE, LIVESTOCK, FISHING AND FOOD, Year 2003). -----

The Protocols are dynamic documents, that is the reason why this Honey Quality Protocol, shall be able to be annually reviewed based on the needs coming from the apicultural field in general, or of the producer teams applying it. -----

In case of extraordinary situations the necessary amendments shall be assessed by the Consulting committee/ Apicultural Consultant. -----

Some definitions to be considered important are mentioned as follows: -----

**PROTOCOL OR CONDITIONS COMMUNICATION:** Established document by consensus and approved by a recognized institution, that gives – for common and repeated uses- rules, directives or characteristics for activities or their results. It is addressed to achieve an optimum level of ordinance in a given setting. Document of voluntary application. -----

**GOOD APICULTURAL PRACTICE:** It is a group of necessary measures to obtain healthy and harmless food (honey and other beehive products), protecting the environment, the workers’ health and the consumers. -----

**TRACEABILITY:** System capable of identifying the origin and destiny of a product. It is the capacity to follow the development of the production, manufacture and distribution stages of a foodstuff. -----

The traceability is based on a group of documents considered the records that are defined in the company system. -----

## 1.- PRODUCT TECHNICAL SPECIFICATIONS -----

### 1.1.- THE PRODUCT -----

The product to be audited shall be only packaged honey bromatologically safe, that shall be produced, harvested, processed, packaged, transported and stored under apicultural good practice and good manufacturing practice, pursuant to what was provided in this protocol.-----

Honey shall fulfill what is provided in the Argentinian Food Code. -----

### 1.2.- APPROVAL WITH REGULATORY ASPECTS -----

The products, producers and the people and institutions in charge of the process of production, extraction, storage, fractionation and/or warehousing of honey shall fulfill the regulation in force.-----

It is implicit the fulfillment of these regulations.-----

The technical specifications aim at describing all along the process of production, harvesting, extraction, packaging, transportation and storage of honey, technical characteristics that must be followed so that the final products can be fulfilled with this protocol.-----

The specifications essentially deal with the inner characteristics or the natural characteristics of the product in the different stages of the production. -----

If the product does not fulfill one or several specifications, it shall not be approved and/or rejected. -----

## 2.- TECHNICAL SPECIFICATIONS FOR THE PRODUCTION -----

### 2.1.- BEEKEEPING PRODUCTION -----

The activity shall be developed in farming areas of the ARGENTINE REPUBLIC. The apicultural establishment shall have to comply with the national rules in force, the provincial apicultural rules, taking into account what is ruled for its location site at the municipal level. ---

If there were industrial estates in the surroundings, the apiaries should be located at more than ONE POINT FIVE KILOMETERS (1.5 KM) since there is a risk of environmental pollution due to effluents and gases emissions that can be generated. -----

Special care shall be taken when installing apiaries next to porcine production (pig pen in an open yard) and farm animals due to the risk of contamination with waste products.-----

## 2.1.1.- MANIPULATION GOOD PRACTICE -----

Records of those data and manipulation practice that are done inside each apiary (health inspections, drug therapies, hives changes, alive material multiplication, honey supers addition, etc.).-----

It is recommended to use wood (frames for brood chambers, honey supers, removable frames and frames) of standardized size. IRAM 114001 rule shall be able to be used as reference. -----

The rest of the materials that are going to be used in the apiaries, hives and/or nuclei shall have to be made of wood or of any other inert and neuter element that does not contaminate and/or affect the honey quality. As there is the possibility of using another type of material, the corresponding consult shall be previously addressed to the technical official boards. -----

Fumers combustion material must be of vegetable type, trying to use fume in the colonies as less as possible. -----

Wood residues shall not be applied (shavings of wood and sawdust) nor combustion products derived from hydrocarbons (included the moment of setting on fire the fumer), cardboard, shit, paper used for newspapers, etc. -----

The fumers shall not be put on the upper part of the honey supers to avoid the combustion liquid spilling. The fumer shall have to be periodically cleaned. -----

For removing the bees it is recommended to use physical methods (air blowers) as well as the hitting of frames and/or brushing of them. If you remove bees with a blower, use it as less as possible.-----

It is forbidden to use any kind of chemical insect repellent to remove the bees from the hives nuclei, honey supers and/or frames or counteracting plundering.-----

The maintenance of the wood shall have to be done only with the treatments mentioned in Appendix 1 that is part of this Exhibit. All material that shall be incorporated to apiaries shall be first hand or previously disinfected by some of the methods that are mentioned in Appendix 1. -----

The nuclei shall have to be made of wood and/or pressed cardboard, with standard size frames. The maintenance shall be only with the products mentioned in Appendix 1. -----

It is suggested that the stamped wax of the frames be sterilized and free from viable spora of Loque Americana (*Paenibacillus larvae larvae*). -----

It is recommended that wax (honeycombs) of the frames of the brood chamber renewed according to pigmentation and time of usage. A renewal should be done according to the following criteria: -----  
Frames of the brood chamber: -----

- By pigmentation: renew it when the coloration reaches dark brown or when it is not possible to see through it. This process may be necessary after the first year of usage. -----
- By time of usage: those frames that do not reach the above mentioned pigmentation shall remain for more than THREE (3) seasons.-----

Frames of honey supers: pursuant to the previous criteria the frames shall not have to remain for more than THREE (3) seasons. -----

These recommendations should be taken into account because there is a relation with the use of frames in the chemical and microbial contamination.-----

The frames shall not be moved from the brood chambers to the honey supers frames.-----

## 2.1.2.- SANITARY MANIPULATION OF GOOD PRACTICE -----

In each apiary TWO (2) sanitary checks shall be performed at least per year, preferably at favourable seasons due to the coming up of signs of bees diseases: post harvest/autumn and spring. Special attention shall be paid to the brood chamber checking each of the frames that keep or kept the brood. -----

Sanitary sampling shall be carried out to diagnose adult and brood diseases. In case of doubt about the evidence of any infectious disease, it is recommended to consult a expert technician that evaluates the necessary appropriate therapy.-----

In Appendix 2 that is included in this Exhibit, the way to correctly send the samples to be analyzed at the sanitary bee laboratory is described. -----

It is essential that the producer appropriately gets information about every disease so that he carries out the correct decision making. -----

In Appendix 3 that is included in this Exhibit, some prophylactic measures are mentioned to design the appropriate sanitary strategy and minimize the usage of chemical substances for the control of bee diseases. -----

All the remarks and/or activities for sanitary manipulation shall be recorded in a “Sanitary Check Record”. -----

Health drug therapies shall only have the purpose of curing. No preventive therapies shall be allowed. The only veterinarian drugs allowed to be exclusively used in beekeeping shall be approved by HEALTH AND AGROFOOD QUALITY NATIONAL SERVICE, a decentralized board of the SECRETARIAT OF AGRICULTURE, CATTLE-RAISING, FISH AND FOOD of the MINISTRY OF THE ECONOMY AND PRODUCTION.-----

When it is necessary to apply a veterinarian drug for controlling bee diseases, the “withdrawal periods” shall be respected (see “Glossary”). When this period of withdrawal or restriction is respected, it is assured that there will be no traces of medication or its metabolites over the

maximum limit of residues (MLR). Therefore, innocuity of the final product shall be guaranteed. -----

If it were essential to apply the health therapy to an apiary in the nectar entering season, honey supers shall be removed at the moment of using the chemical treatment, they shall be removed from the production and they shall not be returned to production until the withdrawal period will be finished. No drug therapy shall be applied when honey supers are present in the hives. -----

Bee diseases sanitary manipulation shall be performed pursuant to the recommendations of the Bee Diseases Procedure Manual of the HEALTH AND AGROFOOD QUALITY NATIONAL SERVICE. In case of doubt ask for counselling of the technical personnel of National or Provincial Institutions. -----

#### 2.1.3.- ARTIFICIAL FEEDING MANIPULATION GOOD PRACTICE -----

Honey shall not be used to feed the bees in the hive so that the feeding with spores having brood diseases is avoided. -----

Cane sugar or corn syrup shall only be able to be used when it is extremely necessary due to weather problems. -----

Feeding shall exclusively have to be done when the hives are placed in the brood chambers and at a moment far from the honey season on the contrary product debris may appear in the honey supers, this shall be considered an adulteration of honey.-----

The amount and the feeding time is very important since in case the colony does not reach food processing, it can ferment running a sanitary risk. -----

All times they are artificially fed, the feeding amount and date shall be recorded.-----

Once the honey supers are placed devoted to harvest, bees shall not be fed with another substitute foodstuff. Reference "Honey Contamination with Artificial Foodstuff" – Norberto GARCIA GIROU – SECRETARIAT OF AGRICULTURE, CATTLE-RAISING, FISH AND FOOD, Year 2003. -----

#### 2.1.4.- GOOD HANDLING PRACTICE IN HONEY HARVEST -----

Honey supers and/or honey frames of honey supers shall be harvested. Honey shall not be harvested from brood chambers. -----

Frames with brood cells shall not be harvested either they will be opened or sealed or they have been previously used for brood. -----

For the harvest, hive lots are recommended per apiary. In order to do that, honey supers can be identified with a number (for example: to write the apiary number with a wax pencil in TWO (2) honey supers sides). -----

The percentage of operculated surface is suggested to be observed to evaluate honey humidity. In the region of La Pampa, those values range from SEVENTY-FIVE PER CENT (75%) to the EIGHTY PER CENT (80%). Do not harvest in rainy days or with high ambient temperature. -----

For dequeen see item 2.1.1. -----

The honey supers and the frames shall not be in direct contact with the ground, different tools such as clips, levers, frame supports, small carts, trays, etc. shall be able to be used. -----

## 2.2.- GOOD HANDLING PRACTICE IN THE TRANSPORT OF FILLED HONEY SUPERS ----

The transport shall be done using appropriate motor vehicles following sanitary rules, pursuant to what was established in the general regulations for food transport of the NATIONAL SERVICE OF AGROFOOD SANITATION AND QUALITY. -----

The honey supers transportation with brood chambers with alive material and/or foreign material or products that do not belong to the hive shall not be allowed. -----

The honey supers shall not be in direct contact with the floor of the vehicle. Trays or other devices shall be used to do that.-----

To guarantee a careful and safe transportation, honey supers shall be piled forming a solid structure, firmly tied to prevent them from moving and falling. -----

The motor vehicles shall have to be closed so that they do not allow the contamination of the honey supers with dust, soil, water or a mixture of them. It is recommended to cover them with a clean canvas. -----

## 2.3.- HONEY EXTRACTION HOUSE -----

The honey supers and frames have to be processed in the honey extraction house that fulfills the requirements mentioned in the Resolutions Number 353 dated the 23<sup>rd</sup> of April, 2002 and Number 186 dated the 2<sup>nd</sup> of May, 2003 extracted from the mentioned National Service. -

### 2.3.1.- GENERAL CONDITIONS -----

In these honey extraction houses the conditions mentioned in *Mercosur* Technical Ruling on "Sanitary Hygienic Conditions and Manufacturing Practice for Food Manufacturing/ Industrial Companies" shall be taken into account" (Resolution N° 80 dated the 11<sup>th</sup> of October, 1996 from the Mercosur Common Market) and the Apicultural and Manufacturing Good Practice

Guide for honey, SECRETARIAT OF AGRICULTURE, CATTLE-RAISING, FISH AND FOOD, year 2003. -----

The cleaning, disinfection and plague control shall be carried out pursuant to Sanitation Standardized Operative Procedure (according to its initials in Spanish= POES) to be developed and applied in the house, pursuant to Resolution N° 233 dated the 27<sup>th</sup> of February, 1998 of the AGROFOOD SANITATION AND QUALITY NATIONAL SERVICE decentralized board of the former SECRETARIAT OF AGRICULTURE, CATTLE-RAISING, FISH AND FOOD of the former MINISTRY OF THE ECONOMY AND PUBLIC WORKS AND SERVICES. -----

The mentioned Operative Procedure developed by the house shall mention the sanitation tasks and operations that shall be carried out before (the preoperative sanitation) and during the (operative sanitation) honey processing to prevent its direct contamination.-----

Honey in bulk or fractionated having as a storage destiny any place of the country, shall be stored in registered and authorized establishments and authorized pursuant to Resolution N° 220 dated the 7<sup>th</sup> of April, 1995 of the former ANIMAL SANITATION NATIONAL SERVICE decentralized board of the former SECRETARIAT OF AGRICULTURE, CATTLE-RAISING, FISH AND FOOD of the former MINISTRY OF THE ECONOMY AND PUBLIC WORKS AND SERVICES. -----

### 2.3.2.- PROCESSING CHARACTERISTICS -----

If there is a non approval detected during the different stages of the processing, it should be registered, and the material involved shall be immediately withdrawn from the process line and identified as a non approval label.-----

The following items are considered “non approval” during the process: -----

- Hive units and/or frames that are not hive units (supers).-----
- Frames with bee brood (open or close) or poorly dequeened.-----
- Hive units and/or frames that are directly in contact with the floor.-----
- Hive units and/or frames contaminated with soil, water or a mixture of both of them.-----
- Hive units and/or frames that have been attacked by bee moth.-----
- Honey combs with more than EIGHTEEN PER CENT (18%) of humidity. -----
- Unfastened and dismounted frames.-----
- Dirty, used or reconditioned drums, damaged and/or without the healthy sanitary varnish.-----

### 2.3.3.- FILLED HONEY SUPERS RECEPTION AND DISCHARGE -----

Each received lot must be registered with the extraction lot number, pursuant to Resolution N° 186/03. The gross and net weights of each extraction lot shall be written down. -----

Honey shall have a weight lower than EIGHTEEN PER CENT (18 %) of humidity (included).--

#### 2.3.4.- FILLED HONEY SUPERS WAREHOUSE -----

During storage, humidity and temperature conditions shall be controlled, the normal levels should not be exceeded resulting alterations in honey characteristics. -----

#### 2.3.5.- HONEY PROCESSING -----

The method of separation that will be used shall not have to increase the hydroxymethyl furfural (HMF) content in the honey to evaluate the machinery. -----

The centrifuges separating honey from wax work in a cold atmosphere and its use is recommended. If they are not available, it is recommended to control the hydroxymethyl furfural (HMF) increase in honey to evaluate the machinery. -----

#### 2.3.6.- DRUMS FILLING -----

Each drum should be identified and sealed and the corresponding numbers should be recorded. In case by any chance the seal is broken, the person in charge of the room shall be the only one person responsible for this and shall record the cause of it. -----

#### 2.3.7- PACKAGES -----

For honey packaging any package that fulfills the requirement "safe for being in contact with foodstuff" shall be used. -----

The drums shall be able to be sealed and identified with the model label that is mentioned in Appendix 7 included in this Annex. This label shall include additional information about the honey at the moment of selling it. -----

#### 2.4.- FRACTIONATION -----

The last stage shall be the fractionation in packages for retail sale. It shall be done in a room with the maximum hygienic measures pursuant to what was provided at the mentioned Resolution N°220/95.-----

Filtration is frequently used in different kinds of honey crystallizing in a short period. Such procedure requires the use of filters that keep a high percentage of pollen grains besides impurities. It is compulsory to mention the process on the product label. -----

On some occasions, as a last stage previous to fractionation, pasteurization shall be carried out. This consists of a thermal therapy aiming at dissolving the crystals and decreasing the activity of yeasts and moulds without lowering the essential characteristics of honey. A measure to test the good development of this process is to see the levels of hydroxymethyl furfural (HMF) and/or diastatic activity before and after doing it. The result shall be better if the increase of hydroxymethylfurfural (HMF) is lower.-----



Pasteurization equipment is capable of increasing temperature up to a desirable level and cooling quickly honey after the necessary time of action. Pasteurization is not the same as heating". Heating can damage some parameters of honey. -----

Filtration as well as pasteurization shall be indicated in the product labeling. -----

#### 2.4.1.- HOW THE PRODUCT IS SUPPLIED AND LABELLING -----

Honey is supplied in bulk (drums of approximately THREE HUNDRED KILOGRAMS (300 kg) or fractionated; in this case it shall be kept in their own combs, packaged with comb parts or in packages of different sizes. -----

The identification of the drums for honey in bulk shall be the one indicated by the above mentioned Resolution N° 186/03 in the region geographically represented on a map of the drums pursuant to what is provided in the above mentioned Resolution N° 121 dated October 23, 1998 of the former SECRETARIAT OF AGRICULTURE, CATTLE-RAISING, FISH AND FOOD of the former MINISTRY OF THE ECONOMY AND PUBLIC WORKS AND SERVICES. -----

The honey fractionated in containers for retail sale shall fulfill the provisions of the Argentinian Food Code.-----

#### 2.4.2.- TRANSPORTATION -----

The transport of drums with honey in bulk up to the warehouse shall be carried out using a dispatch document or purchase voucher signed by the seller as well as the buyer, where the proving data shall be clearly stated in the region geographically represented on a map of the drums pursuant to what was established in Resolution N° 186/03 under item D, numerals 3 or 4, showing a coincidence with the columns "Lot identification" and "Destiny" from the Movements Book (Annex II from the above mentioned resolution). -----

Likewise the Movements Record Book for Storage or Storage rooms shall be compulsory used, if necessary. -----

The transportation of containers with fractionated honey to be stored shall be carried out using the data mentioned in Section E, item 2.2. -----

The transport of honey packaged with final destiny at the moment of exportation, without having started all the necessary errands corresponding to HEALTH AND AGROFOOD QUALITY NATIONAL SERVICE shall be undoubtedly done supported by a dispatch document or purchase voucher. -----

In no cases these products to be exported shall be stored in non-authorized establishments by the above mentioned National Service. -----

### 3.- DOCUMENTARY SYSTEM -----

All companies, establishments and/or producers that follow this protocol, shall have a documentary system where all operations shall be recorded, either in the farm or in the establishments. In the Appendixes 4, 5 and 6 that are included in this Annex, some model sheets belong to the documentary system. -----

#### 3.1- BEEKEEPING HOUSE -----

It is recommended that each apiary of the beekeeping house keeps its own production record where the beekeeping producer records all operations related to Good Handling Practice as regards production, prophylaxis, treatments, artificial feeding, harvest, etc. -----

Every time the combs and/or nuclei are moved from one apiary to another, it is recommended to complete the beekeeping materials movement record, in which the comb and/or nuclei quantity that they move are recorded, from which apiary they are coming from and in which apiary they are recorded, pursuant to the established system in Resolution N° 535 dated 4 of July, 2002 from the NATIONAL SERVICE OF AGRICULTURAL AND FOOD HEALTH AND QUALITY that is an independent board from the SECRETARIAT OF AGRICULTURE, CATTLE-RAISING, FISHING AND FOOD of the former PRODUCTION MINISTRY. -----

When honey supers are moved, their quantity and type shall be recorded on the corresponding records. -----

The entrance and exit of the material warehouse shall be recorded on a storage record of beekeeping materials. Materials entering or leaving the apiary shall be recorded on an apiary production record. -----

When a comb lot from an apiary is harvested, the quantity and type of honey supers, harvested filled and those replaced to the apiary, shall be written down on a harvest record and honey supers transport record.-----

All operations related to sanitary handling of combs and nuclei shall be written on the establishment sanitary record. -----

The quarantine apiary shall have its record where the quantity of combs entering that apiary, the apiary they belonged to and all handling operations related to the colonies included in it shall be written.-----

Furthermore, once the type and quantity of materials are included in the beekeeping material warehouse record, all maintenance and handling operations of the stored material shall be written down.-----

During the harvest of honey supers, the beekeeping producer shall write the apiary number on the sides of honey supers to be removed, using it as a reference for classifying them at the moment of arrival and discharge of the honey extraction house.-----

When harvesting an apiary, the beekeeping producer shall write on a honey harvest and transport record the following data: -----

a) The apiary number. -----

b) The number and type of harvested honey supers in the apiary. -----

At the same time the quantity and type of filled honey supers harvested and transported to the extraction house, and those empty honey supers placed at the apiary shall be included in the apiary handling record. -----

### 3.2. TRANSPORTATION OF HARVESTED HONEY SUPERS -----

The filled honey supers harvest and transportation record sheet shall go together with the honey supers up to the honey extraction house. -----

Once the honey supers arrive at the extraction house, the carrier shall have to check the gross weight of the transported lots in the honey extraction house and to write on it the found “non-approvals”.-----

The record sheet shall be collected by the beekeeping producer and filed together with the apiary handling record.-----

### 3.3. HONEY EXTRACTION HOUSE -----

The house shall apply the necessary recording systems. They can be a preprinted document or a computing system (for example: bar code management). In case of a computing system, the house shall have to prove that it is not possible to modify anything *a posteriori*. -----

Each received lot, together with the honey supers harvest and transport record, shall be individually weighed and identified. The reception and discharge department shall record and account of every received lot. -----

In each house a yearly record of drums, in which every entrance or exit of drums shall be written down, with the complete number and origin, its handling and any other remark involving the drums. The formation of drums lot typified by lab tests shall be written on the typified honey drum record. -----

### 4.- GLOSSARY -----

- Protocol or sheet of conditions: It is a document that describes the technical specifications that should be required for a product to be certified, as well as the controls performed to guarantee its approval. -----
- Documentary system: a group of documents that describes the organization of quality system. The documentary system consists of: -----
  - the manual of quality that describes the general organization of the company quality system, -----
  - the procedure that gives a detailed description of the actions to be applied to ----- guarantee that the product observes the specifications.-----

- the records. -----
  - Product certification: Action by which a third party shows that a product or -----  
process, duly identified, follows a conditions communication or protocol. -----
  - Auditing: Functionally independent and systematic test that aims at determining  
if the activities and its corresponding results follow the foreseen objectives.-----
  - Auditing body: independent, competent and impartial body carrying out the -----  
product and company auditing.-----
  - Control plan: A set of controls carried out by a certifying body at the licensee ---  
level and of different operators. -----
  - Product able to be certified: Duly identified product, that is being -----  
manufactured that has not been submitted to all controls and verifications -----  
allowing being certified.-----
  - Certified Product: It is duly identified that responds to all criteria of the -----  
conditions communication or protocol. -----
  - Non-approval or non fulfillment: It constitutes an incident where the standard ----  
requirements are not fulfilled. -----
- Hive: It is the amount of individually identified inert material (brood chamber)  
more the alive material (bees), more honey supers. -----
- Colony: It is a set of alive material (workers, drones, brood and fertilized queen)  
that form a hive or nucleus. -----
  - Nucleus: It is also considered a unit of production, contains inert material, its ---  
origin may be the multiplication of the own hive (endogenous) or by the -----  
purchase to third parties (exogenous). -----
  - Package: Compound alive material only by workers and ONE (1) queen. -----
  - Lot: Identifiable quantity of products stored or delivered once, for its later -----  
distribution, whose common characteristics have been determined as regards ---  
manufacturing process, manufacture date, origin, variety, type of package, -----  
packaging company or any other characteristic. -----
  - Quarantine apiary: It is also called “isolation apiary”. It is a place where hives  
are placed to receive drug therapies non considered in the standard notebook.
  - Certifiable honey supers: frame identified with the producer code for honey -----  
harvest. -----

- Veterinarian drug: It is understood as any substance applied or administered to any animal devoted to food production, as those producing flesh or milk, poultry birds, fish or bees, either with therapeutical aims as well as prophylactic or ----- diagnostic, or for modifying the physiological functions or behaviour. -----
- Withdrawal period: It is the period within the last administration or removal of a veterinarian product on hives, and the setting of honey supers for honey ----- collection and harvest. -----
- Residue: It is any specific substance present in food, farm products or food for animals, as a consequence of the use of plaguicides or veterinarian ----- medications. The term includes any derivative of a plaguicide or veterinarian --- medication, as conversion products, metabolites and reaction products, and the impurities considered of toxicological important, in any eatable part of the animal product. -----
- Residue maximum limit (RML): It is the maximum concentration of residues ---- resulting from the use of a veterinarian medication or plaguicide (expressed in mg/kg) for its legal use in the surface or the inner part of food products for ----- human consumption and fodder. The residue maximum limit (RML) is based ---- on the data from Farming Good Practice and aim at achieving that the food ----- derivatives of basic products that adjust to the corresponding Residue Maximum Limits be toxicologically acceptable. -----
- Desinfection: It is the reduction by appropriate chemical agents or physical ----- methods, number of microorganisms in the building, facilities, machinery and ---- tools, at a level that does not contaminate the food that produces. -----
- Cleaning: It is the removal of food, remainings of food, powder and any other rejected material. -----
- Plagues: Animals capable of contaminating food direct or indirectly.-----
- Operator: Generic word to mention any person or company participating in the production or manufacturing of a certified product.-----
- Contaminant: any substance non intentionally added to food, that is present in such foodstuff as a result of production (included in the operations carried out in farming, zootechnology and veterinarian medicine), manufacture, preparation, --- treatment, packaging, packing, transport or storage of such food or as a result of environmental contamination. This term does not include insect parts, rodents --- and other foreign material. -----
- Food: It is a substance that is ingested in natural state, semimanufactured or manufactured, and it is for human use, included drinks and any other substance that is used in the manufacture, preparation or treatment, but it does not include


the cosmetics, the tobacco, nor the substances that are only used as a -----  
medication. -----

- Genuine Food: that food that responds to ruling specifications, that has non ----  
authorized substances nor added compounds that represent an adulteration and  
is sold under the legal name and labels, without indications, signs or drawings  
that may deceive their origin, nature and quality.-----
- Adulterated food: it has been deprived of, partially or totally, of characteristic ----  
useful elements, replacing them or not by inert or foreign ones; that has been ----  
added with additives or submitted to therapies of any nature to mask or hide-----  
alterations deficient quality of raw materials or manufacturing defects. -----
- 
- Faked food: that food having the general appearance and characteristics of a ---  
genuine product protected or not by a registered mark, and that receives its -----  
name without being it or that does not come from true manufacturers or known  
and/or declared production area. -----
- Contaminated food: that containing -----
  - a) Alive agents (viruses, microorganisms dangerous for the health), chemical  
substances, minerals or foreign material to its normal composition. -----
  - b) Toxic natural components at a concentration higher than those allowed by  
regulation demands. -----
- Altered food: That food that due to physical, chemical and/or biological origin or  
derived of inappropriate technological and/or deficient therapies, isolated or -----  
combined, have suffered the impairment of their organoleptic characteristics, in  
their inner composition and/or nutrition value. -----


[The following heading appears in the following seven pages of the original document]:-----

There is a logotype: “Argentine Food” – A Natural Choice”. [According to its -----

Spanish version: “Alimentos Argentinos, Una Elección natural”] -----

Secretariat of Agriculture, Cattle-raising, Fishing and Food.  Undersecretariat of Farming and Animal Husbandry Policy and Food.  National Board of Food.	AUDIT APPROVAL	
Code: SAA102	Version: 03	07.02.2006

[According to its Spanish version:] -----

Secretaría de Agricultura, Ganadería Pesca y Alimentos  Subsecretaría de Política Agropecuaria y Alimentos  Dirección Nacional de Alimentos	CONFORME DE AUDITORÍA	
Código: SAA102	Versión: 03	07.02.2006

There is a foot note in the following 7 pages that reads: Auditor's signature, -----

Auditor's name -----  
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Alicia R. López López  
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 Inscrip. C.T.B.A. Nro. 2647

**Audit date:** -----

**Auditing company:**-----

**Audited company:** -----

Location site:-----

Headquarters:-----

Locality: -----

Telephones: -----

**Name of the person responsible for quality at the company/position**-----

**Product: HONEY IN BULK** -----

**Reference code protocol: SAGPyA Resolution N° 47/2005** -----



## RESULTS

Attributes -----	Compliance		Remarks -----
	YES	NO	
1. Of the product -----	-----	-----	-----
1.1.- PHYSICO-CHEMICAL ANALYSES -----	-----	-----	-----
a. Isotopic analysis (C13/C12) ----- ---determination of genuine honeys.--- ---	----- -----	----- -----	----- -----
b. Water by refractometry, 18% ----- ---maximum ----- --	----- -----	----- -----	----- -----
c. Hydroxymethylfurfural 15 ----- -----	-----	-----	-----

Attributes -----	Compliance		Remarks -----
	YES	NO	
<b>1.2.- ANTIBIOTICS AND ANTIPARASITICS *-----</b>			
<b>1.3.- NON DETECTABLE NITROFURAN (ND) (LD:0.3 PPB)-----</b>			
<b>1.4.- NON DETECTABLE CHLORANFENICOL (ND) (LD:0.3 PPB)</b>			
<b>1.5.- NON DETECTABLE TYLOXIN (ND) (LD: 1 PPB)-----</b>			
<b>1.6.- NO DETECTABLE TETRACYCLINE (ND)-----</b>			
<b>1.7.- NO DETECTABLE SULFONAMIDE</b>			

Attributes -----	Compliance		Remarks -----
	YES	NO	
(ND)-----			
1.8.- NON DETECTABLE STREPTOMYCIN (ND) ----- -			
1.9.- NO DETECTABLE AMITRAZ (ND)- -----			
1.10.-NO DETECTABLE FLUVALINATE (ND)-----			
1.11.-PLAGUICIDES ----- -----			
1.12.-ORGANOPHOSPHORUS PLAGUICIDES (ND)-----			

Attributes -----	Compliance		Remarks -----
	YES	NO	
1.13.-ORGANOCHLORINE PLAGUICIDES (ND) ----- - Non detectable Cumafós (ND)-----			
1.14.-PHENOL (CONCENTRATION < 10 PPB.) -----			

Antibiotics and Antiparasitics \* : non detectable according to methodology and techniques of analyses in force for the Argentine Republic. -----  
-----.

2. Of the process -----			
a. All equipment in contact with honey shall be stainless steel, in those cases where hoses are used, they shall be approved by health for transporting food by health authorities. -----			
b. Soluble solids in 0.1% tolerable maximum water -----			
c. It should not contain molds, insects, insect ----- -residues, larvae, eggs, as well as foreign -----			

-substances to its composition.-----	-----	-----	-----
d. It should not show signs of fermentation nor be effervescent.-----	-----	-----	-----
e. It should not contain additives.-----	-----	-----	-----
<b>3. Of Record: based on SENASA -----</b> <b>Resolution N° 186/2003.-----</b>	-----	-----	-----
a Identification of the system showing the impossibility of modifying data a posteriori.-----	-----	-----	-----
b. The reception department shall have a record and accounting of each received lot. -----	-----	-----	-----
c. Record of drums, where the entry, departure, manipulation and any other remarks about the drums shall be mentioned. The drums classified for lab analysis shall be mentioned in the record.	-----	-----	-----
d. Record of each apiary that is removed. In this record at least all operations related to Farming Good Practice carried out in this apiary will be mentioned. -----	-----	-----	-----
e. A record of the entries and departure of	-----	-----	-----

beekeeping material shall be done. -----	-----	-----	-----
f. Hives lot per apiary, harvested amount and type of honey super shall be recorded. Once they are in the extraction house the gross weight and non approvals found shall at least be ----- recorded. -----	-----	-----	-----
g. Hives lot per apiary, harvested amount and type of honey super shall be recorded. Once they are in the extraction house the gross weight and non approvals found shall be recorded. -----	-----	-----	-----
h. All drums must be sealed on the lid and manhole, and the movement of drums and the record of numbers of seals used shall be recorded together and in case there is no correlation between them the remarks shall be mentioned. -----	-----	-----	-----
<b>4. Of the package -----</b>	-----	-----	-----
a. New -----	-----	-----	-----
b. Classified as “safe for being in contact with food” -----	-----	-----	-----
c. Overall inner protection with barnish. Without -----	-----	-----	-----



## CONCLUSIONS

People interviewed at the audited company: -----

This is a  
true  
translation in  
twenty-  
two (22)  
pages

On behalf of the auditing company -----

Signature, name and seal -----

Upon approval of the audited company -----

Signature and name -----

into English of the original document in Spanish which I have had before me. Buenos Aires, on this 15<sup>th</sup> day of September, 2007. -----

A LOS EFECTOS DE LA TRADUCCIÓN -----

Es traducción fiel en veintidós (22) al idioma inglés del documento original redactado en castellano que he tenido a la vista y al cual me remito. Buenos Aires, a los quince días del mes de septiembre de 2007. -----