DEAS 1384: 2026

ICS 67.180.10

DRAFT EAST AFRICAN STANDARD

Packaging and Labelling of honey — Code of practice

Copy for public review

EAST AFRICAN COMMUNITY

© EAC 2026

First Edition 2026

Copyright notice

This EAC document is copyright-protected by EAC. While the reproduction of this document by participants in the EAC standards development process is permitted without prior permission from EAC, neither this document nor any extract from it may be reproduced, stored or transmitted in any form for any other purpose without prior written permission from EAC.

Requests for permission to reproduce this document for the purpose of selling it should be addressed as shown below or to EAC's member body in the country of the requester:

© East African Community 2026 — All rights reserved
East African Community
P.O. Box 1096,
Arusha
Tanzania
Tel: + 255 27 2162100
Fax: + 255 27 2162190
E-mail: eac@eachq.org
Web: www.eac-quality.net

Reproduction for sales purposes may be subject to royalty payments or a licensing agreement. Violators may be prosecuted.

Copy for public review

© EAC 2026 – All rights reserved

Contents

Page

Foreword ..... **iv**

1 Scope **1**

2 Conformance ..... Error! Bookmark not defined.

3 Normative references **1**

4 Terms and definitions **1**

5 Symbols (and abbreviated terms) ..... Error! Bookmark not defined.

6 Clause ..... Error! Bookmark not defined.
6.1 Subclause (level 1) ..... Error! Bookmark not defined.
6.1.1 Subclause (level 2) ..... Error! Bookmark not defined.
6.1.2 Subclause (level 2) ..... Error! Bookmark not defined.
6.2 Subclause (level 1) ..... Error! Bookmark not defined.

7 Clause ..... Error! Bookmark not defined.

8 Special ..... Error! Bookmark not defined.

Annex A (normative) Annex title ..... Error! Bookmark not defined.
A.1 General ..... Error! Bookmark not defined.
A.2 Clause ..... Error! Bookmark not defined.
A.2.1 Subclause (level 1) ..... Error! Bookmark not defined.
A.2.2 Subclause (level 1) ..... Error! Bookmark not defined.
A.3 Clause ..... Error! Bookmark not defined.

Annex B (informative) Which styles correspond to which element — Quick reference guide Error! Bookmark not

Bibliography **5**

Copy for public review

© EAC 2026 – All rights reserved

Foreword

Development of the East African Standards has been necessitated by the need for harmonizing requirements governing quality of products and services in the East African Community. It is envisaged that through harmonized standardization, trade barriers that are encountered when goods and services are exchanged within the Community will be removed.

The Community has established an East African Standards Committee (EASC) mandated to develop and issue East African Standards (EAS). The Committee is composed of representatives of the National Standards Bodies in Partner States, together with the representatives from the public and private sector organizations in the community.

East African Standards are developed through Technical Committees that are representative of key stakeholders including government, academia, consumer groups, private sector and other interested parties. Draft East African Standards are circulated to stakeholders through the National Standards Bodies in the Partner States. The comments received are discussed and incorporated before finalization of standards, in accordance with the principles and procedures for development of East African Standards. XXXXXX.

East African Standards are subject to review, to keep pace with technological advances. Users of the East African Standards are therefore expected to ensure that they always have the latest versions of the standards they are implementing.

The committee responsible for this document is Technical Committee EASC/TC 011 *Apiary and apiary products.*

Attention is drawn to the possibility that some of the elements of this document may be subject of patent rights. EAC shall not be held responsible for identifying any or all such patent rights.

Copy for public review

© EAC 2026 – All rights reserved

Introduction

Honey is a widely consumed natural product, not only desirable for its taste and nutritional value, but also for many medicinal benefits such as antibacterial, antifungal, anti-inflammatory, and antioxidant effects.

Regarding its nutritional value, honey is essentially composed of water and various types of sugars which mainly consist of fructose and glucose.

Other valuable components, such as vitamins, minerals, enzymes, amino acids, and numerous volatile compounds. These compounds vary among different honeys due to factors such as the geographical location, botanical source, season of extraction, climatic conditions, honey extraction procedure, and storage conditions.

These compounds are also used to differentiate honeys by botanical and geographical origins, as well as to define their quality. It is essential to establish an East African standard for packing and labelling of honey.

Copy for public review

© EAC 2026 – All rights reserved

Packaging and Labelling of honey — Code of practice

1 Scope

This Draft East African Standard prescribes a code of practice for packaging, packaging materials and labelling of honey intended for human consumption.

2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

EAS 38, Labelling of pre-packaged foods — General requirements

EAS 39, Hygiene in the food and drink manufacturing industry — Code of practice

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

ISO and IEC maintain terminological databases for use in standardization at the following addresses:

— ISO Online browsing platform: available at http://www.iso.org/obp

3.1

honey

natural sweet substance produced by bees from the nectar of blossoms or from secretions of living parts of plants or excretions of plant sucking insects on the living parts of plants, which bees collect, transform and combine with specific substances of their own, store and leave in the honey comb to ripen and mature.

3.4

Raw honey

mature honey as it is in the comb that is extracted and has been settled or strained to remove solid particles, but not pollen and honeydew elements, unheated and that has been stored for an appropriate time and temperature that does not change the honey's physicochemical, biological, and organoleptic properties

3.13

packaging

procedures for protecting the products by using suitable material that does not compromise quality and integrity of product

Copy for public review

© EAC 2026 – All rights reserved

honey packaging, packaging materials used and labelling information

4.1 honey packaging

4.1.1 Operators should ensure the product safety, integrity of raw as well as processed honey from the farm or plant to consumption, storage and distribution.

4.1.2 General requirements for packaging materials are the following :

a) Any material which comes in direct contact with honey or likely to come in contact with honey during supply chain should be of food grade quality;

b) Packaging materials should be suitable for product type, storage conditions and equipment for filling, sealing and packaging of honey; The containers can be made of food-grade plastic, glass, stainless steel, or drums lined with food-grade plastic on the inner walls.

c) Packaging materials should be able to withstand mechanical, chemical or thermal stresses encountered during normal transportation;

d) Honey should be packed in clean, hygienic and tamper-proof package or container. The sealing material should be compatible with the product and the containers as well as the closure systems used for the containers;

e) Plastic containers of capacity 5 litter and above and Glass bottles, which are reused for packaging of honey, should be suitably durable, easy to clean or disinfect;

f) Printing inks for use on honey packages should conform to relevant EAC or international standard;

g) Printed surface of packaging material should not come into direct contact with honey.

4.1.3 Specific requirements for honey packaging materials

Glass containers intended to come into contact with honey must be free from blisters, mold marks, inclusions, chips, streaks, grains, and other visible defects; have a smooth surface without cracks, holes, or sharp edges; and have a sealing surface free from micro-cracks and marks. pronounced joints.

Plastic materials intended to come into contact with honey must meet to requirements of the packaging destinies to products food.

4.2 packaging materials

4.2.1 Suggested packaging materials for honey: Recommended packaging materials for honey

Copy for public review

 © EAC 2026 – All rights reserved

4.2.1.1 Honey is typically packaged in plastic bottles or jars, made of polyethylene terephthalate (PET) which are airtight, leak resistant, non-breakable, without odours, and long lasting

4.2.1.2. other plastic materials used in honey packaging include LDPE and HDPE which are used to make large plastic buckets and are preferred for transportation and distribution of raw honey from collection/harvesting site to the processing/packing unit ;

4.2.1.3. Product made of recycled plastics should not be used for packaging, storing, carrying or dispensing articles of honey;

4.2.1.4. it should also include the:

a) Glass bottle with Metal Caps or Plastic (polypropylene (PP) or High-density polyethylene (HDPE) Caps
b) Plastic-based Thermoformed container
c) Blister Pack with foil or polyethylene lid
d) Polyethylene Terephthalate (PET) container with Plastic Caps
e) Plastic laminated Tube

4.1.2.5. 4.1.2.5. For plastic honey jars/bottles, the following different shapes may be used:

a) Square PET Bottles;
b) Wide Hex PET Jars;
c) Lava PET Bottles;
d) Apple Pet Jars;
e) Squeeze Pet Bottles.

4.2.1.3 Other Packaging Materials used

a) Other packaging materials include stainless steel, aluminium or metal coated with food-grade plastics to prevent the honey oxidation;
b) These materials are used for carrying large quantities of honey from one place to other or storing honey;
c) During processing, the honey is stored in large stainless-steel drums while stainless steel pellets are used during shipment of honey consignments.

4.3 Honey filling

4.3.1 Depending on the market requirement, honey may be filled directly into small packages for retail sale or into large drums for storage or export to another countries.

4.3.2 The measurements indicated on the packaging must correspond to net quantities of honey contained in the packages.

4.4 Labelling of Honey

The labelling should be as specified in EAS 38 and the honey labels should contain the hey information such as: provenance information like geographical origin, flora/vegetation

Copy for public review

© EAC 2026 – All rights reserved

5 Hygiene requirements

5.1 Hygiene of staff and environment aspect

5.1.1 A personal hygiene policy should be established and implemented to ensure that during packaging and labelling processes, honey is not contaminated through improper handling. Hygiene requirements should comply with EAS 39.

5.1.2 The personnel should be trained and guided so as to comply with the hygiene policy. All personnel working in the packaging and labelling areas should be conversant with the written instructions for acceptable personal hygiene which should be visibly displayed at appropriate areas and enforced.

Copy for public review

© EAC 2026 – All rights reserved

Bibliography

[1] ISO #####-#, *General title — Part #: Title of part*

[2] ISO #####-##:20##, *General title — Part ##: Title of part*

A **Bibliography**, if present, shall appear after the last annex. The drafting rules set out in ISO 690[11] shall be followed.

The bibliography may include

— documents that are not publicly available,

— documents which are only cited in an informative manner, and

— documents which have merely served as bibliographic or background material in the preparation of the document.

For online referenced documents, information sufficient to identify and locate the source shall be provided. Preferably, the primary source of the referenced document should be cited, in order to ensure traceability. Furthermore, the reference should, as far as possible, remain valid for the expected life of the document. The reference shall include the method of access to the referenced document and the full network address, with the same punctuation and use of upper case and lower case letters as given in the source (see ISO 690-2[12]).

Copy for public review

© EAC 2026 – All rights reserved

Copy for public review

© EAC 2026 – All rights reserved