PROTECTING AGAINST HONEY FRAUD

Honey fraud is a global problem. With NMR profiling, a fingerprint of the honey is acquired and the authenticity and quality are checked in one single measurement.

USA MARKET

USA consumption in 2017 was 265,805 tonnes of which 24% was made in USA.

USA imported 202,755 tonnes worth $965 million.

USA consumption in 2017 was 265,805 tonnes of which 24% was made in USA.

CHINA MARKET

Consumption exceeded 300,000 tonnes in 2016.

Production = 635,029 tonnes
Export = 116,391 tonnes

Imports are growing in China because of local concern over 'fake' honey with value of imports in 2017 valued at $91 million.

TESTING

Honey testing labs can help to verify the authenticity and quality of honey using the Bruker NMR FoodScreener Spectrometer.

The Honey-Profiling method allows to detect and verify the most common forms of fraud:
- Presence of exogeneous sugar syrups
- False declaration of country origin
- Mislabeling of botanical variety

WHY TEST?

Example exporter: testing at point of origin and providing a certificate of authenticity, would enable the honey to be exported without fear of return.

Example honey packer: testing the incoming honey reduces the risk of commercializing a product that could be adulterated with sugar syrup.

References
1. BeeCulture.com
2. chinaagtradefair.com