

According to the Korean Food Code, **Honeys** must not contain other foods or food additives during the manufacturing or processing stages. Honey products may be manufactured or processed using either natural honeycomb produced by bees or artificially produced foundation¹⁾. However in the case of honeycomb products²⁾, since there is a possibility that the foundation may be directly consumed, only **natural honeycomb made by bees is permitted**; the artificially produced foundation should not contain in honeycomb products.

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- 1) **Foundation** refers to an artificial layer inside the frame where bees create wax cells (comb), and may be stamped or imprinted with a hexagonal pattern, which allows bees to build straight combs.
- 2) **Honeycomb products** : Honeycomb honey, Sugar-fed honeycomb honey

Honeys

○ **Manufacturing / Processing Standards**

Other food or food additives shall not be added, such as pollen, royal jelly, sugars or sweeteners.

○ **Food Type**

(1) **Honeycomb honey**

It refers to a natural product, such as nectar and sap, etc., collected and stored by honey bees into honeycombs, the entire or part of which is subsequently sealed; or such natural product added with honey, which maintains the original shape of honeycombs.

(2) **Honey**

It refers to a natural product, such as nectar and sap, etc., collected and stored into honeycombs by honey bees, and extracted and ripened subsequently.

(3) **Sugar-fed honeycomb honey**

It refers to honeycomb honey obtained from bees fed with sugar; or added with honey or sugar-fed honey thereto, which maintains the original shape of honeycombs.

(4) **Sugar-fed honey**

It refers to a product obtained from bees fed with sugar, extracted and ripened subsequently.