

MINISTER FOR AGRICULTURE OF THE REPUBLIC OF LITHUANIA

**ORDER
ON THE AMENDMENT TO ORDER No. 3D-333 OF THE MINISTER FOR
AGRICULTURE OF 12 AUGUST 2003 ON THE APPROVAL OF THE TECHNICAL
REGULATION ON HONEY**

[date] [month] 2025 No. 3D-
Vilnius

In implementing Directive (EU) 2024/1438 of the European Parliament and of the Council of 14 May 2024 amending Council Directives 2001/110/EC relating to honey, 2001/112/EC relating to fruit juices and certain similar products intended for human consumption, 2001/113/EC relating to fruit jams, jellies and marmalades and sweetened chestnut purée intended for human consumption, and 2001/114/EC relating to certain partly or wholly dehydrated preserved milk for human consumption,

1. I hereby amend Order No. 3D-333 of the Minister for Agriculture of the Republic of Lithuania of 12 August 2003 “On the Approval of the Technical Regulation on Honey” as follows:

‘MINISTER FOR AGRICULTURE OF THE REPUBLIC OF LITHUANIA

**ORDER
ON THE APPROVAL OF THE TECHNICAL REGULATION ON HONEY**

[date] [month] 2025 No. 3D-
Vilnius

In implementing Council Directive 2001/110/EC of 20 December 2001 relating to honey, as last amended by Directive (EU) 2024/1438 of the European Parliament and of the Council of 14 May 2024, in accordance with Article 9(3) of the Law on Food of the Republic of Lithuania and Article 4(1) of the Law on Agriculture, Food and Rural Development of the Republic of Lithuania, and with a view to regulating the description, quality requirements and marketing requirements for honey,

I hereby approve the Technical Regulation on Honey (annexed).

2. I hereby provide that:

2.1. This order shall enter into force on 1 June 2025.

2.2. products which have been placed on the market or labelled in accordance with the provisions of the Technical Regulation on Honey in force before the date of entry into force of this Order may continue to be marketed until stocks are exhausted.

Minister for Agriculture

APPROVED

by Order No 3D-333 of the Minister for
Agriculture of the Republic of Lithuania of
12 August 2003

(Wording as per Order No 3D- of the
Minister for Agriculture of the Republic of
Lithuania of [date] [month] 2025)

TECHNICAL REGULATION ON HONEY

CHAPTER I GENERAL PROVISIONS

1. Technical Regulation on Honey (hereinafter referred to as ‘the Regulation’) is drawn up for the implementation of Council Directive 2001/110/EC of 20 December 2001 relating to honey, as last amended by Directive (EU) 2024/1438 of the European Parliament and of the Council of 14 May 2024.

2. This Regulation lays down requirements for the definition, composition, different types of honey, and labelling of honey produced in, brought into, or imported into Lithuania.

3. Requirements of the Regulation apply to natural and legal persons, supplying honey to the markets of the Republic of Lithuania and the countries of the European Union.

CHAPTER II DEFINITIONS

4. The following definitions shall apply in this Regulation:

4.1. **Honey** is a sweet substance produced by bees (*Apis mellifera*) from plant nectar, secretions of living parts of plants, or secretions of plant-sucking insects remaining on the living parts of plants. Bees collect these substances, transform them by adding specific substances of their own, pour them into combs, help to evaporate moisture from them, and leave them to mature.

5. The main types of honey:

5.1. By origin:

5.1.1. **honeydew honey** – honey obtained from the secretions of plant-sucking insects of the order *Hemiptera* remaining on the living parts of plants or from the secretions of the living parts of plants;

5.1.2. **nectar honey** – honey from plant nectar;

5.2. By mode of production and/or presentation:

5.2.1. **pressed honey** – honey obtained by pressing broodless combs, unheated or heated to 45 °C;

5.2.2. **extracted honey** – honey obtained by spinning uncapped broodless combs in a honey extractor;

5.2.3. **baker's honey** – honey that may be used in industry or as a component in other foodstuffs. Baker's honey may be overheated, beginning to ferment or fermented, have a foreign taste and odour, or be obtained by the removal of inorganic or organic impurities in such a way that a significant proportion of pollen is also removed;

5.2.4. **comb honey** – honey stored by bees in freshly built broodless combs, sold in sealed combs or sections of such combs. The combs can be made either naturally or using only artificial comb sheets made of beeswax.

5.2.5. **honey with pieces of comb honey** – honey containing one or more pieces of comb honey;

5.2.6. **drained honey** – honey which flows spontaneously from decapped broodless combs.

CHAPTER III MAIN COMPOSITION AND QUALITY REQUIREMENTS FOR HONEY

6. Honey consists of various sugars, mainly fructose and glucose, as well as other substances: organic acids, enzymes, and particulate matter from honey collection.

7. Honey color varies from colorless to dark brown.

8. The consistency can be liquid, viscous, partially or completely crystallized.

9. The taste and aroma can vary depending on the type of plant.

10. Honey placed on the market or added to any product intended for human consumption shall not contain any added nutritional components, including food or other additives. Honey must, as far as possible, be free from any organic or inorganic substances foreign to its composition.

11. Honey, other than baker's honey, must not have any foreign taste or odour, must not have begun to ferment, must not have an artificially altered acidity, or have been heated in such a way as to destroy or significantly inactivate the natural enzymes.

12. With the exception of baker's honey, neither pollen nor any other constituent particular to honey shall be removed, unless this is unavoidable in the removal of organic or inorganic impurities.

13. Honey placed on the market or added to any product intended for human consumption must comply with the following compositional criteria:

13.1. Sugar content

13.1.1. Fructose and glucose content (sum of both):

nectar honey – not less than 60 g/100 g;
 honeydew honey, mixture of honeydew honey and nectar honey – not less than 45 g/100 g.

13.1.2. Sucrose content:

total content in honey – not more than 5 g/100 g;
 honey from black locust trees (*Robinia pseudoacacia*) – not more than 10 g/100 g;
 lucerne (*Medicago sativa*), Menzies Banksia
 (*Banksia menziesii*), French honeysuckle (*Hedysarum*),
 river red gum (*Eucalyptus camadulensis*), (*Eucryphia*
lucida, *Eucryphia milliganii*), citrus, lavender
 (*Levandula spp.*), starflower (*Borago officinalis*) – not more than 15 g/100 g.
 in honey

13.2. Moisture content:

total content in honey – not more than 20%;
 heather (*Calluna*) and in baker's honey – not more than 23%;
 heather (*Calluna*) in baker's honey – not more than 25%.

13.3. Water insoluble content

total content in honey – not more than 0.1 g/100 g;
 in the case of pressed honey, not more than 0.5 g/100 g.

13.4. Electrical conductivity, EC

honey and its mixture – not more than 0.8 mS/cm;
 honeydew honey and chestnut honey, or a mixture thereof – not less than 0.8 mS/cm;
 except for honey of strawberry-tree (*Arbutus unedo*),
 heather (*Erica*), eucalyptus (*Eucalyptus*), linden (*Tilia spp.*),
 heather (*Calluna vulgaris*), tea trees (*Leptospermum*),
 Paperbark (*Melaleuca spp.*)

13.5. Free acids

total content in honey – not more than 50 meq/kg
 (in milliequivalents per
 kilogram);
 in baker's honey – not more than 80 meq/kg
 (in milliequivalents per
 kilogram).

13.6. Determination of diastase activity and hydroxymethylfurfural (HMF) after preparation and mixing:

13.6.1. Diastase activity (according to the J.E. Schade method):

total content of honey, excluding baker's honey	– not less than 8 units;
honey containing a low amount of natural enzymes (e.g. honey from citrus plants) and hydroxymethylfurfural not more than 15 mg/kg	– not less than 3 units.

13.6.2. Hydroxymethylfurfural (HMF):

total content in honey, excluding baker's honey	– not more 40 mg/kg;
honey and its mixture declared from a tropical climate region	– not more than 80 mg/kg.

CHAPTER IV LABELLING

14. Honey referred to in points 4.1 to 5.2.6 of the Regulation shall be labelled in accordance with Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers, amending Regulations (EC) No 1924/2006 and (EC) No 1925/2006 of the European Parliament and of the Council, and repealing Commission Directive 87/205/EEC, Council Directive 90/496/EEC, Commission Directive 1999/10/EC, Directive 2000/13/EC of the European Parliament and of the Council, Commission Directives 2002/67/EC and 2008/5/EC and Commission Regulation (EC) No 608/2004, as amended (hereinafter: Regulation (EU) No 1169/2011), and in accordance with the following requirements:

14.1. the term ‘honey’ must apply to the products defined in points 4.1 to 5.2.6 and be used in trade to designate those products;

14.2. the names of nectar, honeydew, extracted, pressed, drained honey may be replaced by the simple name ‘honey’;

14.3. on the label of baker’s honey, the name must be accompanied by the words ‘intended for confectionery products only’;

14.4. the name of the honey, with the exception of baker’s honey, may be supplemented by:

14.4.1. origin from plant flowers or plants, provided that the honey is wholly or mainly harvested from this specified source and has organoleptic, physical, chemical and microscopic characteristics of the specified origin;

14.4.2. regional, territorial or topographical origin, if the honey is harvested exclusively from this specified source;

14.4.3. specific quality criteria — diastase activity and moisture content;

14.5. Where baker's honey is used as an ingredient in a foodstuff, the term 'honey' may be used instead of 'baker's honey' in the name of that composite product. However, the term 'baker's honey' must be used in the list of ingredients of the product;

14.6. The country of origin where it was harvested must be indicated on the label. Where the honey originates in more than one country, the countries of origin where the honey has been harvested shall be indicated on the label in the principal field of vision, in descending order by weight, with an indication of the respective percentages of those countries of origin. A tolerance of 5% shall be permitted for each individual part of the mixture calculated on the basis of the operator's traceability documentation. In the case of packaging with a net honey content of less than 30 grams, the names of the countries of origin may be replaced by a two-letter code in accordance with the latest version of the international standard ISO 3166-1 on the two-letter country code (alpha-2) in force;

14.7. if the honey is baker's honey, the containers, packages, and sales documents must clearly indicate the full name of the product;

14.8 pollen, as a natural component specific to honey, shall not be considered as a component of the products defined in Chapter II of this Technical Regulation, as referred to in Article 2(2)(f) of Regulation (EU) No 1169/2011.

CHAPTER V ANALYSIS METHODS

15. The quality of honey shall be determined in accordance with the methods of analysis for determining the composition of honey, as approved by Order No. 5 of the Minister for Agriculture of the Republic of Lithuania of 10 January 2000, and other internationally recognised methods of analysis in force.
