



Ref: CTO 2014 142 [1]

Bee Products: Honey Lozenges

**CTO direction to biosecurity inspectors for the clearance of *Comvita Manuka Honey Lozenges*.**

Pursuant to section 27(1)(d)(iii) of the Biosecurity Act 1993 I, Vicki Melville, Manager Animal Imports, Ministry for Primary Industries (under delegated authority), give the following directions for Comvita honey lozenges to be given clearance in accordance with the following measures, different from those in section 7.8 of the import health standard Specified Processed Bee Products (BEEPROIC.ALL):

Condition 7.8ii cannot be met, since the New Zealand honey is removed from its original packaging after arrival in Canada and manufactured into lozenges.

A process flow diagram has been provided from Island Abbey Foods Canada showing the production steps for lozenges from New Zealand honey, including the patented proprietary dehydration process.

The following Standard Operating Procedures (SOPs) have been provided by Island Abbey Foods, Prince Edward Island, Canada:

- 007, Inspection and receiving of incoming goods
- 017, Production area premises inspection
- 027, Procedure for packaging dried product
- 062, Lot number assignment – Manuka honey

MPI is satisfied that the New Zealand honey is manufactured from 100% New Zealand honey in a controlled facility approved and certified by the Canadian Food Inspection Agency where these SOPs are in place, without substitution or adulteration. The lozenges are packed into consumer-ready packaging and free of exotic diseases.

The reason for directing clearance is that the biosecurity risks associated with this CTO direction have been assessed and are managed effectively.

This direction takes effect from the date of signing and continues in effect until amended or revoked.