

**Product Name** Conditioning Honey  
**Lot Number** 55272D  
**Manufacture Date** 2017-07-19  
**Retest Date** 2018-07-19

Property	Specification	Value
Appearance	Clear to slightly hazy light straw-colored to dark amber liquid	PASS
Odor	Slight, characteristic amino note	PASS
Color	13 gar max	1
NVM (1g-1h-105°C)	49-54%	49.5
pH (5% Aq. Sol. @25°C)	4.0-6.5	4.2
Activity (Arch)	31.0-45.0%	36.1
Micro	10 OPG max	PASS
Gram Negs	0 cfu/g max	PASS
Yeast and Mold	10 cfu/g max	PASS

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