



MARKETING

A dab of Honey applied to minor abrasions and burns, once the injury has been cleaned, will promote healing and prevent scarring.

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
F422		10081279121211		12/12 oz		
Brand		Brand Owner		GPC Description		
Natural American Foods		Natural American Foods		Honey (Shelf Stable)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
10.5 LBR	9 LBR	No	AR, UY, US	Yes	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
11 INH	6.6 INH	6.4 INH	0.269 FTQ	22x5	365 Days	70 FAH / 80 FAH
Traceability Regulation						
Regulation Type Code		Regulatory Act	Trade Item Regulation Compliant		Regulation Restrictions and Descriptors	
N/A		N/A	N/A		N/A	

HANDLING SUGGESTIONS

Store in cool, clean, dry area not above 50% relative humidity and 75 Degrees Farenheit.

- ALLERGENS
- C = 'Contains' ; MC = 'May Contain' ; N = 'Free From' ; UN = 'Undeclared' ; INII = 'Intentionally nor Inherently Included' ; 50 = 'Derived from Ingredients' ; 60 = 'Not Derived From Ingredients' ; NI = 'No Info'

Milk - N

Eggs - N

Soybean - N

Wheat - N

Sesame - N

AU - N

Peanuts - N

Tree - N

Fish - N

Shellfish - NI

Crustaceans - N

Mustard - N
- Nutrition Facts

192 Servings per container

Serving Size1 Tbsp

Amount Per Serving

Calories60

% Daily Value*

Total Fat0 g0%

Saturated Fat0 g0%

Trans Fat0 g

Cholesterol0 mg0%

Sodium0 mg0%

Total Carbohydrates17 g6%

Dietary Fiber0 g0%

Total Sugars16 g

Includes Added Sugars%

Protein0 g

Vitamin D0 mcg0%

Calcium0 mg0%

Iron0 mg0%

Potassium0 mg0%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.
- INGREDIENTS

Honey
- Last Saved: 19 July 2023 | Printed: 21 August 2026

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Page 1 of 2

PREPARATION & COOKING SUGGESTIONS

Honey used in baked goods holds and contributes moisture, eliminates dryness and crumbliness and enhances the texture. The gluconic acid and tartness found in honey can be used to enhance the flavor in sauces and dressings. Honey contains a low pH (3.9); thus when blended into beverages and dairy products, honey will not disrupt the pH balance.

SERVING SUGGESTIONS

Glazes, Baking, Sauces, Relishes, Toppings, Salad Dressings, Hot Beverages, Cereals, Waffles, Biscuits, Pancakes, Chicken, Pork or Ham

MORE INFORMATION

Telephone : Contact Sales Rep.