



**g&s foods**  
honey & fruit drying specialists

# Handling Honey Powder Tips and Tricks

**Transform your recipes with the natural sweetness of our New Zealand Honey Powder.**

- Our honey powder is ideal for mixing into other food ingredients.
- Crafted with up to 100% pure honey, or tailored to 30% honey if required.
- Stabilized with non-GMO corn starch maltodextrin for lower honey levels.
- Due to the high honey content in the powder our product is hygroscopic –

**Please follow the simple guidelines on the back for perfect handling and mixing.**





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## Handling & Storage Tips

- Keep in a temperature-controlled environment (max 25°C, humidity max 18%) when mixing.
- Seal bags immediately after use;
- Refrigeration is ideal.
- Store below 25°C for optimal freshness.

## Mixing Tips

- Add honey powder last to your mix, when mixing with other powders.
- Start mixing immediately after adding.
- Use a ribbon blender for dry mixes or a shear mixer for liquids.
- Plan batches to use full bags provided (Note large order bag sizes can be altered to suit the recipe. The limit is 5kg per bag).

## Pro Tip

If mixing with other dry ingredients ensure the water activity of all powders are equitable to avoid clumping. Our Honey powder water activity measures on average aW: 0.2%).

**Experience the difference with our premium honey powder.**