



HONEY & JAM PRODUCTS



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Nutritional Information Panel

Total Soluble Solid	1500VT
Anthocyanin	1500VT
Moisture	900VT
Protein	1500VT
Fats	1500VT
Starch	1500VT
Water Insoluble Impurities	900VT
Carbohydrates	900VT
Energy Value	900VT
Vitamins (A, B, C)	1500VT

Certificate of Analysis (CoA)/Test Results 900VT





About us.

Vanuatu Bureau of Standards occupies a number of critical roles, providing services to other government departments, private sectors and the citizens of Vanuatu.

We provide variety of laboratory test in Vanuatu. From kava to cosmetics, food beverage and much more, we provide a variety of commercially and regulatory relevant testing services.



What we do.

- Conduct quality control tests on export products.
- Assist in conducting research on behalf of industries.
- Conduct tests for food labelling purposes.
- Conduct tests for food safety certificate.
- Provide for the examination, testing and calibration of instruments, appliances, apparatus, weights, measurements and weighing and measuring instruments in relation to their accuracy.



Steps of analysis.

Bringing in your jam product (coconut, lemon etc) & honey.



- Chocolate must be melted.
- Each quality test will be carried out to determine quality of product.
- Determining nutrients in the product.
- For Micro test we only determine if there is any presence of bacteria in the chocolate.



- After all calculations and test are made, we prepare an invoice which we send to the client.
- Once they have received the invoice and make payment.
- Upon receiving payment a COA (Certificate of Analysis) is prepared and send to client.
- This COA is important because it contains all results which defines the quality of your products.