

How to Extract Honey from Honeycomb

Being a highly nutritious food, honey quality and quantity is determined by the technology used in the processing.

Honey is a whole and complete food for human beings and honey bees are the only bees that produce honey between spring and autumn and each bee produces one tea spoon of honey in its entire life time.

Honey processing

To extract honey from comb, uncap the honey comb, spin honey out, filter, allow it to settle and bottle it finally. Honey comb is composed of individual cells that honey bees form honey and cover with a layer.

Additionally, Remove layer and extract honey underneath using uncapping comb or knife and use extractor to remove honey from comb once cap is removed. This takes 5 minutes to extract honey and from extractor, filter honey as many times as possible.

Finally allow the honey to settle for 2 days for wax to form at the top of honey and this is easily removed by use of metal spoon. Use simple metal to fill honey in sterilised bottles.