Processing Honey for Bottling

When the bees produce honey and the honey matures, the bees cap the honey and keep it at a moisture content of about 17% and this helps to keep the honey so that it does not get spoilt. The first step of processing the honey is uncapping the honey which can be made using a knife.

Honey extraction

During uncapping, the wax capping goes along with some honey and this can be retrieved back in case you are using a machine to uncap or this can be done manually in case the uncapping is being done manually using a knife.
After uncapping the honey, the honey frames are put in a honey extractor which removes the honey by spinning. The extractor removes the honey when spun for between 10 to 15 minutes.
The honey extraction room should be warm as this enables the honey to be extracted easier than if the room was cold.
After extracting the honey, the honey is filtered to remove any wax remains and this is then bottled.
The color of honey may vary from light to dark depending on the nature of the flowers the bees have fed on before producing the honey.

Other products

the other products that can be obtained during honey processing include beeswax which can be used to make a number of products like lip gloss and candles.
Honey can be processed using simple extraction methods like crush and strain or using a hand extractor