

Turning honey into money

Product marketing

Because bees collect nectar from flowers during rainy season to make honey which matures in 2-3 months after onset of rains, a farmer should harvest honey that is mature only for quality. At sunset, bees are less active to sting and therefore a farmer should wear personal protective equipments when collecting.

Similarly, clean and dry collecting and processing equipments and collect only sealed and undamaged honey combs as these contain mature honey with less water making it able to be kept for long time and also avoid harvesting unsealed combs. Start processing immediately after harvesting combs by brushing to remove bees and put bees in a bucket and separate sections of unsealed combs as these have immature honey with a lot of water that quickly spoils honey.

Put a piece of unsealed combs in another bucket and remove comb parts with a lot of pollen as these make honey cloudy and reduce its quality and value. From good comb pieces, extract honey by cleaning and crushing combs and place crushed combs in perforated bucket and place it over a larger bucket for sieving.

Furthermore, cover bucket with black plastic bag tied with rubber band for heat not to escape and place bucket in direct sun for at least 3 hours depending on quantity of honey to process and intensity of sun. After honey dripping out, take containers inside to sieve it further and pack honey immediately after sieving because one left in open, honey absorbs water and ferments which spoils it quickly.

Pack honey in transparent glass or plastic bottles and store it well or sell it off.

Finally, extract wax from used combs and that becomes solid after 24 hours and floats on water.