

7. Infused Honeys

Honey can be consumed or used in the same state in which it was produced by bees. However, it can be a valuable raw material for other products thereby giving them greater value. Infused honeys enhance the flavour, while at the same time incorporating the health benefits of the infusions.

There are many options for suitable infusions depending on the target market. The infused products may include:

- Dried herbs: Ginger, Rosemary, Mint
- Fruits and Vegetables: Hot Pepper, Lemon,
- Spices: Cinnamon, Cloves
- Nuts: Coffee Beans, Dry Nuts.

It is not possible to exceed allowable limits for the infusions since the honey will absorb only a given proportion, and also given the amount of infused honey a person is likely to ingest in a day. Use of dry infusions is preferred since it does not increase the moisture content of honey.

7a. Example: Making of ginger Infused Honey

Requirements

- 10 Kg warmed honey
- 120 grams powdered ginger.
- A 20-litre capacity plastic bucket
- Stirrer.

Method

- Pour 10 kg warm honey in the 20 litre capacity plastic bucket
- Add 120 grams of powdered ginger
- Stir for about 20 minutes
- Cover with lid and allow this mixture to settle for at least three days.
- Remove scum.
- Store the infused honey in a cool area keeping it tightly sealed.



Other infusions can be easily made using the above process.



Compiled by: Kasina M., Toroitich D., Mulwa D., Onyango I., Guantai M., Ndung'u N. and Kinyanjui J.

Editors: Nyabundi K.W., Mukundi K.T., Omondi, S.P., Maina P., Wanyama H.N and Mugata R.K.

Layout and Design: Odipo S.N.

For further information, contact:

Institute Director

Apiculture and Beneficial Insects Research

Institute

P.O. Box 32-30403 MARIGAT

Director. ABIRI@kalro.org

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PACKAGING DIVERSE HONEYS



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Purpose

Beekeeping has various products, one of them being honey. Honey is the most traded hive product and is consumed in various ways. Honey can be harvested and processed in various ways for various end users.

The packaging is dependent on the product and end user needs and is important in presenting honey in the market.

Methods of Presenting various honeys in the Market

1. Comb honey

This type of honey is made from fully capped honeycombs. The comb is cut up based on target consumers, to specific weights and placed on small trays/ bottles which are then covered with cling film or container cover. The honey is also known as honey in comb, and, can be presented in different shapes and sizes and according to the package.

Comb honey can sell at twice the price of refined honey, giving the beekeeper more income while reducing processing expenses. It is appealing to the consumer and eliminates the concern of adulteration of honey.



Comb honey under various packages (Source: Jonah Kinyanjui)

2. Unprocessed/crude honey

This grade of honey is packaged in a lidded container for various end uses such as

- Further processing
- Direct sales for consumption
- Direct sales for making traditional brews
- Extraction of beeswax.



Recently harvested honey packaged in a container (Source: Jona Kinyanjui)

3. Semi-refined honey

This is the pure honey that naturally settles in a container with unprocessed honey. Once sieved or decanted, it can be packaged for sale. It will contain some impurities e.g. wax particles, bee legs, wings. It attracts higher pricing compared with crude honey. The packaging container is dependent on the amount of honey as well as purpose. For example, it can be stored in a 100-litre container for further processing or packaging.

4. Refined/pure honey

This is the type of honey which is processed to a fine product. This is done through, for example, passing honey through multiple of sieves, from large to small sieve sizes, to ensure impurities are trapped and removed. Refined honey is also termed as pure honey. There are no additions or preservatives to the honey during processing. It involves removing of impurities that may have got into the honey during its extraction from the combs. This product forms the highest percentage of honeys in the market.



Refined honey (Source: Jonah Kinyanjui)

5. Chunk honey

Fully capped honey comb and/or small pieces of such a comb are placed in a container with pure/refined honey. This presentation builds consumer trust of the product. Further, some consumers prefer this type of honey presentation. This type of honey fetches a higher price than refined honey.

The processor is encouraged to study their market demand and make enough packages to avoid delayed buying. The presence of the comb encourages faster crystallization; however, this does not imply impurity or adulteration.



Chunk honey (Source: Kinyanjui)

6. Creamed honey

This is a form of pure honey that has been processed to control crystallization. It is processed to provide smooth and spreadable consistency. In the process of its processing, its colour becomes lighter compared with the source honey. It is usually used as a spreader similar to butter.



Creamed honey (Source: Jonah Kinyanjui)