

PRODUCTION AND CARE OF EXTRACTED HONEY

By E. F. Phillips, Ph. D.

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Square and round cans of various types, are often used for smaller quantities. Barrels are preferred by some for large shipments for the baking and confectionery trade, but their use cannot always be advised. Before honey is put into it, a barrel must be thoroughly dry, and tight when dry, because of the fact that honey takes up a certain amount of moisture, and if, when the honey is put into it, the barrel is damp, the honey will absorb the moisture, causing the barrel to leak. Barrels also absorb a certain amount of honey. In dry climates particularly barrels should be used with caution.

When honey is packed in bottles, it is desirable that granulation be retarded, since a bottle of partially granulated honey is not attractive. To aid in the retarding of granulation, the honey should be entirely liquefied and thoroughly mixed in a large can and run into the bottle warm. The bottle should be as full as possible and sealed hermetically while still warm. Granulation usually begins on the edges of the top line of the honey and spreads rapidly from these points. This is probably because some honey gets upon the sides and partially dries. It is therefore desirable that the honey fill the bottle clear to the cover to prevent this. It must also be free of bubbles. Bottles may be hermetically sealed by using some style of clamp cover or by sealing a cork with a mixture of beeswax and resin. This mixture may be colored by the addition of a dye. Granulation may be considerably retarded by keeping the honey at a nearly uniform temperature. This should not be less than 65° F. and is much better at 90° to 100° F. While

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