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F. It is well -keepers that peratures will d lose flavor, are generally it. There is, o 180° F. or s which give

1 products due ally be sold as such.

th while.

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advocate the drawing off of the liquid portion of granulated honey, particularly in the case of honey which was not thoroughly ripened before it was extracted. The granulated portion is then allowed to liquefy, and is recommended as a very ore important fine quality of honey. This practice is temperatures. in no way permissible, as will be readily seen if the composition of honey is studied. Honey is made up of dextrose off, and, more and levulose in about equal quantities, of certain of sucrose, a certain amount of ash, and s is what gives water. In granulation, the dextrose crystey. Of all the tallizes Feadily and the levulose probably r the adultera does not granulate at all. If, then, the lost nearly re-liquid portion, consisting largely of levuiost nearly resplice portion, consisting largely of levu-ivert sugar, of use, sucrose, and water, is removed by honey is one of training or by pressure, the remaining the detection of portion is not honey, but dextrose. How-ests for the ad-arer fine the flavor of such a compound based on the may be, it, is not honey and cannot truth-

tion products in Since honey separates into its componidentical with at parts in granulation, it is very necesidentical with at parts in granulation, it is very neces-identical with at parts in granulation, it is very neces-s in overheater ary that all the honey in the receptacle which has been all quefied and thoroughly mixed before F. for any con all portion is removed from it for can-test for inversing or bottling. If, for example, honey bre, be declared in a 60-pound can and is to be transfer-est were applied to 1-pound bottles, it is necessary that per might argue entire 60 pounds be liquefied and mix-ag on the pure defore any is poured out into bottles, his honey, since order that all the bottles may contain the way of a mey according to the legal standard. he changes th aless this is done, some of the bottles his honey by in il contain a high percentage of dex-no longer pur we and will granulate rapidly, while that to sell it in hers will contain a preponderance of rulose and will not granulate for a long to liquefy hone the. Unless this mixing is done thor-

to liquefy hore the Unless this mixing is done thor-but 140° F. at the Unless this mixing is done thor-but 140° F. at the probability pure honey. In order to pro-be is used it is, at thisself, the bee-keeper must be very ep the honey reful on this point. Some bee-keepers onsiderable time der to pour the honey cold to proceeding methods. The honey is the ful on this point. Some bee-keepers onsiderable tim ter to pour the honey cold into bottles proceeding make theat it afterwards before sealing. As matter of convenience this has many th while this has many nost widely circle ints in its favor, but in view of the ks on bee-keepin wration into component parts which

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may take place it is a bad practice. The honey should first be heated and liquefied completely, especially if honeys from several species of flowers are to be blended

As previously stated, there has existed, and possibly still exists, a popular idea that granulation indicates adulteration by the addition of cane sugar. This is, of course, untrue, since pure honeys do granulate solid. Many bee-keepers in combating this idea have stated that this very granulation is a test of the purity of the honey. This statement, so frequently made, is equally untrue, since invert sugar, one of the adulterants sometimes used, will also crystallize solid as rapidly as do most honeys.

Age seems to affect honey greatly. Repeated granulation and liquefaction, as the temperature varies year after year, in some way affects the chemical composition of the honey, changing the product so that it may not have the composition that it had at first. Some honey thirtyfive years old, submitted to this Department, was found to contain too much sucrose. A sample of the same honey had previously been analyzed by two official chemists and declared to be adulterated; but the history of the sample precluded this possibility. The honey had apparently changed greatly with age in appearance as well as in composition.

Some bee-keepers make a practice of adding a very small amount of glycerin to the honey to prevent granulation. This should not be done, for it is adulterating the honey. Some have argued that, since glycerin costs so much more than honey, they are not adulterating in that they are not adding something cheaper to the honey to increase their profit. According to pure-food laws, however, nothing can be added to honey unless the addition is specifically stated, and the addition of even a small amount of glycerin is, in the eyes of the law, as great an offence as the addition of glucose.

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