

THE CANADIAN BEE JOURNAL

Devoted to the Interests of Bee-Keepers,

Published Monthly by

GOOLD, SHAPLEY & MUIR CO.
(LIMITED)

BRANTFORD - CANADA.

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FEBRUARY, 1904.

EDITORIAL NOTES.

A very interesting bulletin has recently been issued by the Inland Revenue Dept., Ottawa, on the collection of honey made by that department last season.

Ninety-nine samples were collected in the open market, viz: District of Halifax 15, New Brunswick 10, Quebec 10, Montreal 10, Kingston 10, Toronto 10, Windsor 10, Winnipeg 9, Manitoba 5, British Columbia 10. These were subjected to examination in the laboratory under the supervision of Mr. Thos. McFarland, Chief Analyst and classified as follows:—Genuine 81, Doubtful 5, Adulterated 2, Adulterated with glucose 6, Adulterated with cane sugar 5.

The bulletin explains that the adulteration of honey by means of added water was also taken into account, that the quantity in genuine honey seldom exceeds 20 per cent and the maximum limit is not placed beyond 25 per cent by those chemists who have studied the subject. The percentage of water in this test was obtained by evaporating 10 ccm of a 5 p.c. solution of the sample in Crysolite fibre for 24 hours at a temper-

ature varying from 60° to 70° Centigrade. Eight of the samples were found to contain moisture to the extent of 25 p.c and over, the highest percentage being 32. 6.

The lowest percentage of moisture in any of the samples collected was 14. 0.

Defining the constituents of honey and its possible adulterations Mr. McFarland says—"Nectar of flowers contains from 60 to 90 per cent of water, and both fruit sugar and cane sugar have been found in it. It experiences in the stomach of the bee, certain changes which consists principally in an inversion of the cane-sugar. As, is the case with many articles of food in Canada 'the limit of variability' (Sect. 19 Adulteration Act) permissible in honey has not yet been legally determined but it seems to be generally accepted, not only by bee-keepers but by the general public that the feeding of bees in summer time with cane sugar or sugar solution, in order to increase the production, should be regarded as adulteration. This principle is expressly acted on by the Association of Swiss Agricultural Chemists, who have also adopted 16 per cent cane sugar as the maximum limit which genuine honey ought to contain. Other chemists place the limit lower and König states that natural honey may contain up to 8 or 10 per cent cane sugar. Experiments are on record which demonstrate that bees fed exclusively on cane sugar syrup produce a honey containing as much as 30 per cent cane sugar. Besides this adulteration effected with the cooperation of the bees, honey may also be falsified by the direct addition of cane sugar or glucose (star sugar) syrup, the sophisticated honey in the latter case being sometime

Honey in Co
and Limit

From Great
British
Austro-
China
German
United

Total...