سورة النحل

بسم الله الرحمن الرحيم

وأوحي ربك إلى النحل أن أتخذي من الجبال يوتأً ومن الشجر مما يعرشون ثم كلي من كل نمرات فأسلكى سبيل ربك ذللاً يخرج من بطنها شراب مختيف لونه فيه شفاء للناس إن في ذلك لاية لقوم ينفكون

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POST- HARVEST HANDLING OF BEE PRODUCTS

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REGIONAL TRAINING OF TRAINERS (TOTs) ON BEEKEEPING TECHNOLOGY, HONEY PRODUCTION, POST-HARVEST HANDLING OF BEEHIVE PRODUCTS

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Factors affecting the quality of bee products
A. HONEY
1- HONEY ADULTERATION

- Blatant addition of cane sugar or corn syrup to honey.
- Continue to be sugar fed during the nectar flow.
- Mixing honey with low quality to high quality honey.
- Feeding sugar solution during the blooming season.
- Adding artificial color, flavor, taste substances to honey.
- Mixing honey from different botanical origin.
- Keeping honey under the sun.
- Using Bane chemicals for controlling pests and diseases.
2- Apiaries and bee equipment

- Placing of hives in industrials waste damping areas.
- Painting of the inner side of the hive.
- Using hives with holes or grooves.
- Keeping colonies without ventilation.
3- Pre harvest handling

- Using of old and black combs for honey storing.
- Collecting honey from brood combs.
- Extracting honey from combs with unsealed brood.
4- Extracting honey

× Using of uncleaned equipments and tools.

× Uncleaned extracting room.

× Collecting honey from unsealed honey combs.

× Using excessive smoke during honey harvest.
5- Feeding

- Feeding unknown source honey or excessive sugars.
- Adding any additional materials for honey (color, flavor, taste and oil).
- Using of chemical synthetic repellents for honey harvesting.
- Excessive smoking during honey harvesting.
- Keeping honeybees in heavy agrochemicals application areas.

Remove ideas does not match with the title.
6- PROCESSING AND MANUFACTURING

Minimize the use of non-agricultural ingredients and additives.

Processing methods should be mechanical, physical or biological.
a- PACKAGING

Using containers used for other products

Using unsuitable honey containers
b. STORAGE AND TRANSPORT

- Improper storing conditions for bee products
- Over heating honey.
- Direct exposing to sun.
- Unhygienic handling.
B. Guidelines for producing the honeybee By-products.

- Bees Wax
- Pollen
- Propolis
- Royal Jelly
- Bee Venom
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- Through the wax burrs and broken combs in the apiary land.

- Did not use the physical methods in storing wax combs.

- Storing with contaminating substances (Antibiotics, Varroacides, Insecticides).
The absence of humidity is essential for the preservation of pollen,
Carotene content is probably reduced by the use of sun drying.
Collecting pollen in pesticide application areas.
Storing pollen in without complete dried.
√ Using the pollen grains without cleaning from bee’s pieces.

√ Collecting pollen grains in windy days.

√ Drying pollen grains with direct sun light.

√ Drying at high temperature than recommended.

√ Storing collected pollen grains in bad storing conditions.
3- Propolis

- Using week colonies for collecting propolis.
- Replacing the colonies beside the roads.
- Replacing the colonies in industrials areas.
- Collecting propolis from goat cloths.
- Improper storage of propolis.
4- Royal jelly

- Collecting royal jelly with metal spoon.
- Collecting royal jelly under the direct sun.
- Hurting the larvae during collecting the royal jelly.
- Storing royal jelly in transparent bottles.
- Storing collected royal jelly in bad storing conditions.
5- Bee Venom

- Collecting venom from week colonies.
- Collecting in winter season.
- Using the smoker during collecting venom.
- Storing the collected venom in bad storing conditions.
THANK YOU FOR YOUR ATTENTION