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# HONEY EXTRACTION

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# HOW HONEY IS HARVESTED...

- Honey extraction is the process in which honey is removed from the sealed combs.
- The work usually begins the previous week, in which a last visit to the apiaries is made and when the state of maturation of the honey is verified.
- The day before the harvesting of the honey begins with the cleansing of all the tools that will be used in the harvesting and the base of the van where the supers are placed so that this stage does not have contamination.



Source: FNAP















- In the place where the honey is extracted, the frames that are inside the supers are removed.
- The frames filled with honey are examined in order to verify if they have been damaged or if bees are still growing inside (capped brood).
- The frames that are in good condition are uncapped, which consists of removing a thin layer of wax produced by the bees, so that the honey can be extracted.



Source: Monte do Mel



Source: Monte do Mel



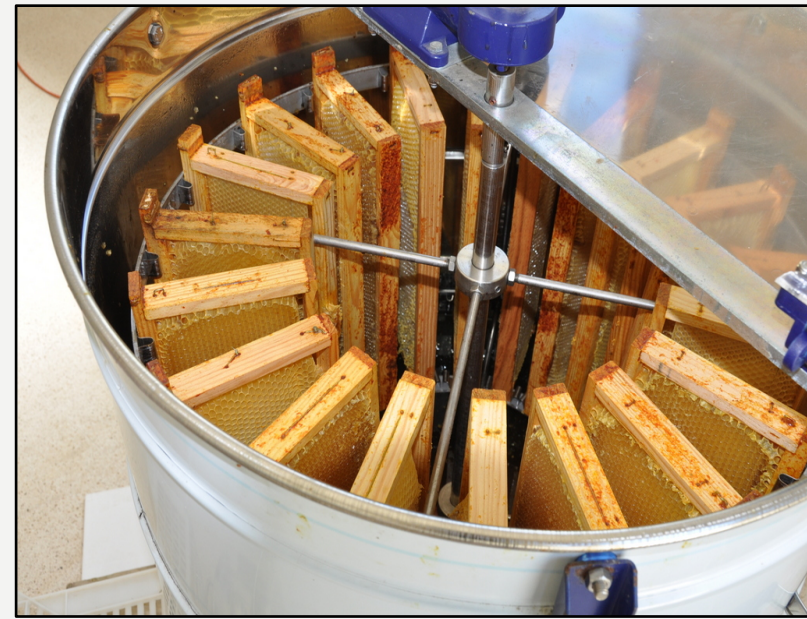
Source: Monte do Mel



- The uncapped frames are placed in a centrifuge and then the honey is filtered through a mesh in order to remove impurities, such as wax residues, dead insects (bee paws and wings ) and other larger debris



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Then, the honey is transferred to stainless steel decanting tubs, where it rests for approximately 30 days.





The final stage of the process corresponds to the packaging stage



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