

Department of Zoology

Filed Trip to Honey Processing Unit.

Today (23-04-2024) M.Sc (Zoology) final year students visited Honey Processing unit at Korukonda road, Rajahmundry

Bees create honey, a sweet and viscous liquid that humans have ingested for thousands of years. Its distinct flavour and health benefits make it a popular option among many. However, the journey of honey from the beehive to our nourishment entails numerous critical phases.

Sri. K.Chantibabu garu Superintendent and Sri.P.Jagdesh garu E.O. explain the Honey processing. Some important inputs are:

Introduction to Honey Processing Unit: Starting with an overview of what a honey processing unit is and its role in the honey production chain. Explain how raw honey is gathered from beekeepers and treated in facilities such as these to make it ready for consumption.

Reception Area: Describe the location where raw honey is received from beekeepers. Take note of the techniques used to inspect the honey for quality and purity.

Filtering and Straining: Explain the method of eliminating impurities like beeswax, bee parts, and other detritus from honey. Highlight the various filters and strainers used for this purpose.

Heating and Melting: Discuss the heating and melting procedure, which involves gently heating the honey to liquefy it for easy handling and packaging. Maintain low temperatures to preserve the honey's natural enzymes and flavour.

Centrifugation: If significant explain the centrifugation method used to remove honey from honeycomb frames. Describe how centrifugal force separates the honey from the comb, leaving only clean, complete honeycombs.

Storage Tanks: Display the storage tanks in which produced honey is temporarily held before packaging. Explain how these tanks are designed to keep the honey's temperature and humidity at optimal levels to retain its quality.

Packaging: Show the packing section where honey is loaded into jars, bottles, or other containers. Discuss the various packing.

