





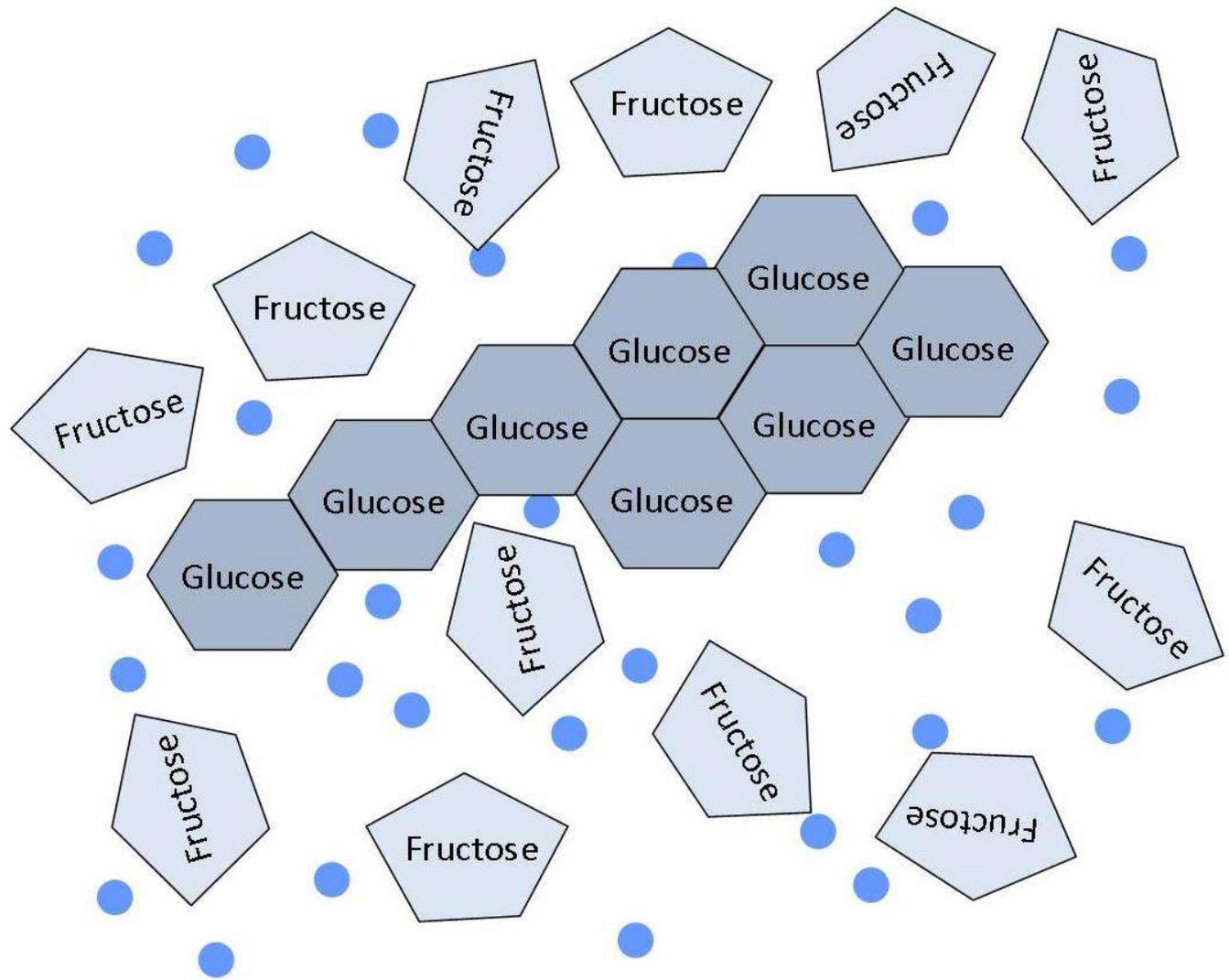


# Our spring honey

A firm, creamed, spreadable honey with a silky smooth texture and a mild taste.

- Normally between 16,5 – 18 % water
- Sugar content: F/G around 1,25
- Nectar from stonefruits, dandelion, rape, horse chestnut, hawthorne and much more.





# Important factors for crystallisation:

- Glucose
- Water
- Temperature
- Nuclei



# Nuclei





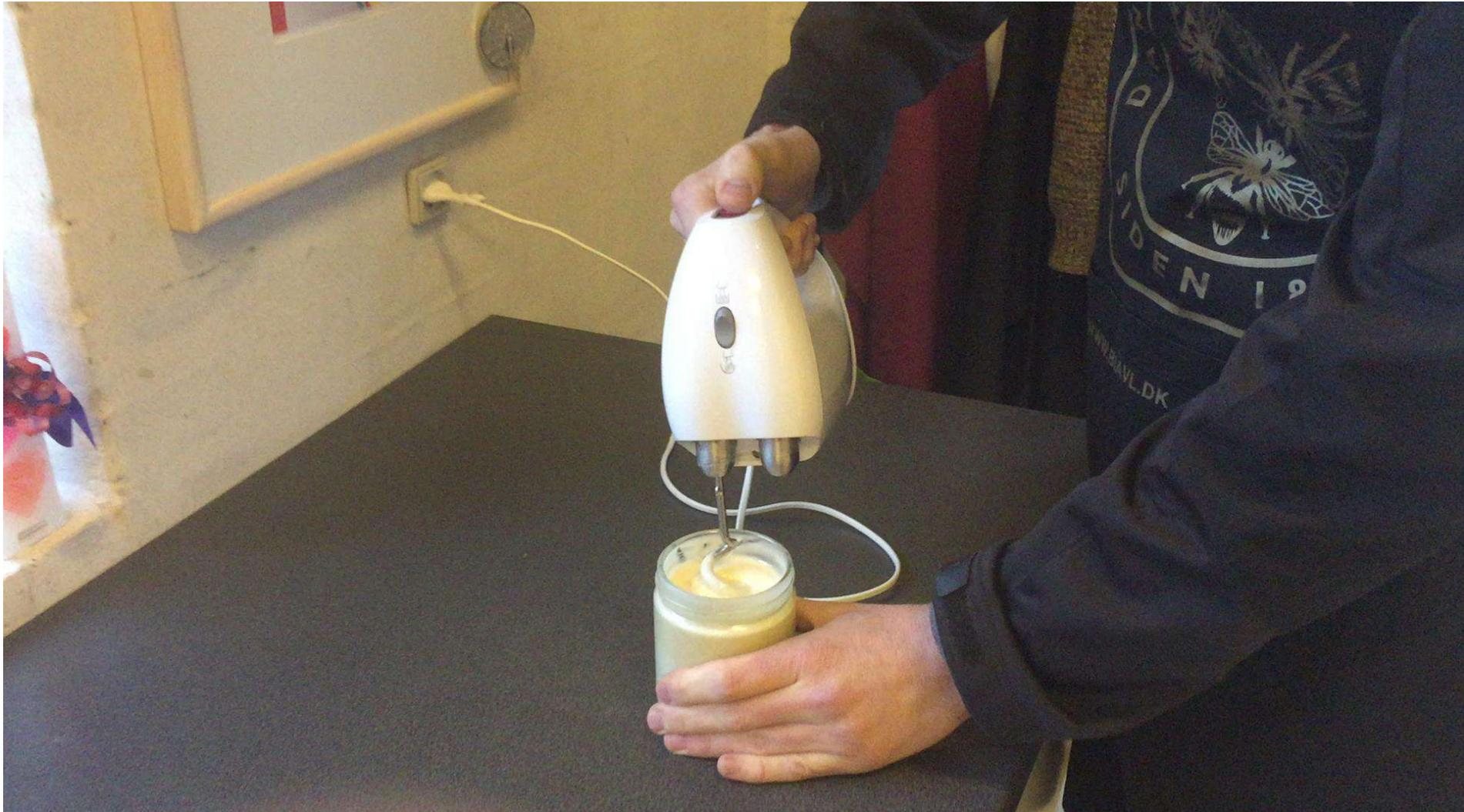


# Seeding of honey



- ✓ Lots of nuclei is added with the seed honey
- ✓ Lots of nuclei = smaller crystals
- ✓ We use rape honey as seed honey
- ✓ Remember – cool the honey before mixing

Seed honey is stirred



# Recipe

- **Step 1:** One kilo of stirred seed honey for 5 kilos of raw honey. Mix until uniform and let rest.



# Recipe

- **Step 2:** These 5 kilos of seedhoney is mixed with 25 kg raw honey. Put on jars after X hours.



# Granulated honey:

- ✓ Mechanical processing
- ✓ Optimal water content is 17%
- ✓ Place cold during crystallisation process.
- ✓ Storage 14-15 degrees
- ✓ Nuclei – lots of nuclei!



# Ripening of honey after it is put on jars

- A granulated honey can get quite hard.
- It can be made more soft by being placed in around 24 degrees celsius 1-2 weeks after filling.
- Quick ripening: 24 hours at 29,5 degrees.
- This also decrease the affinity for "frosting"





# Frosting

- Complex – but
- Never put jars with honey in a colder environment after jarring.

