



APIMONDIA 2011
BUENOS AIRES - ARGENTINA
Del 21 AL 25 de SEPTIEMBRE

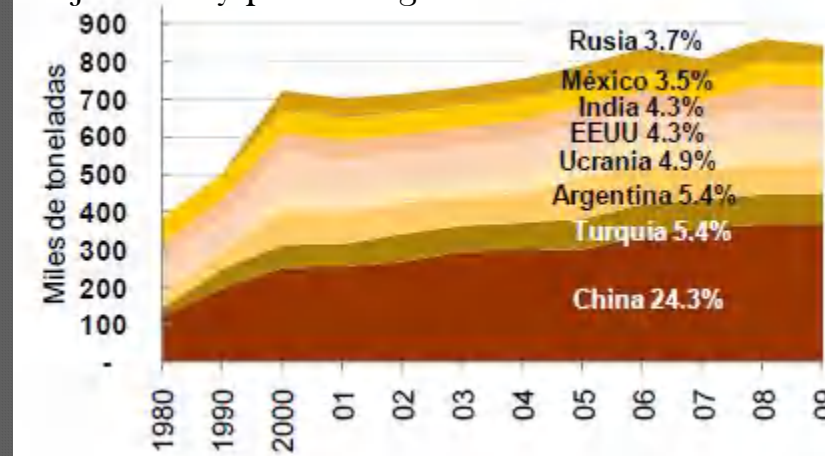


**WORKSHOP PRODUCTS MAKING
HONEY AND POLLEN, PROPOLEO IN
COMMUNITIES GUERRERO AND
VERACRUZ, MEXICO.**

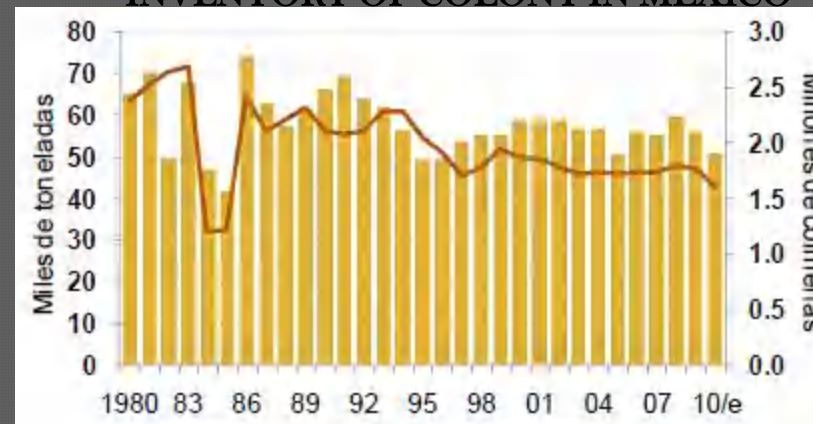
LAZCANO H. M., 2011

PANORAMA OF APICULTURE IN MEXICO

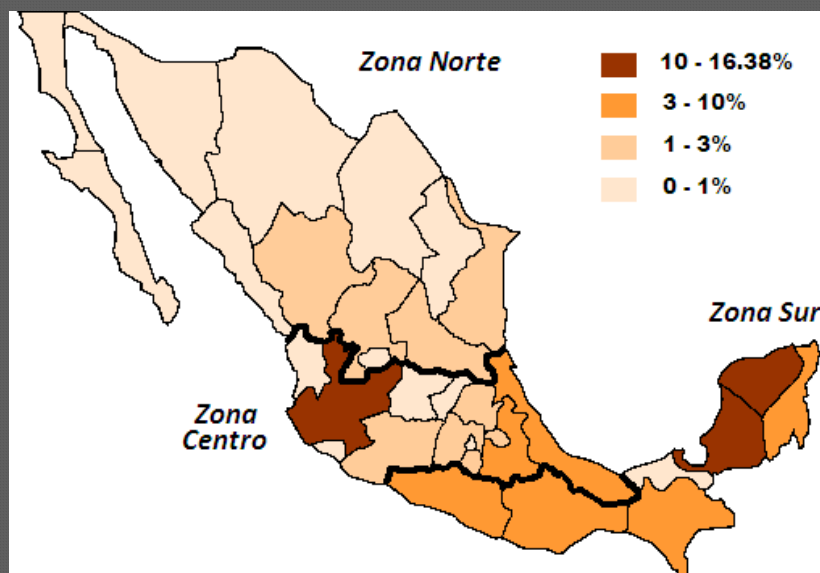
Major honey-producing countries 1990 - 2010



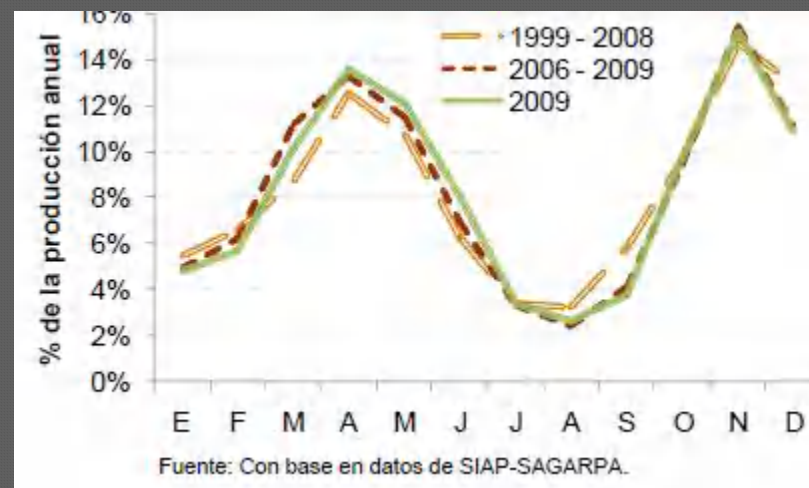
HONEY PRODUCTION AND INVENTORY OF COLONY IN MEXICO



State involvement in the national production of honey 2008



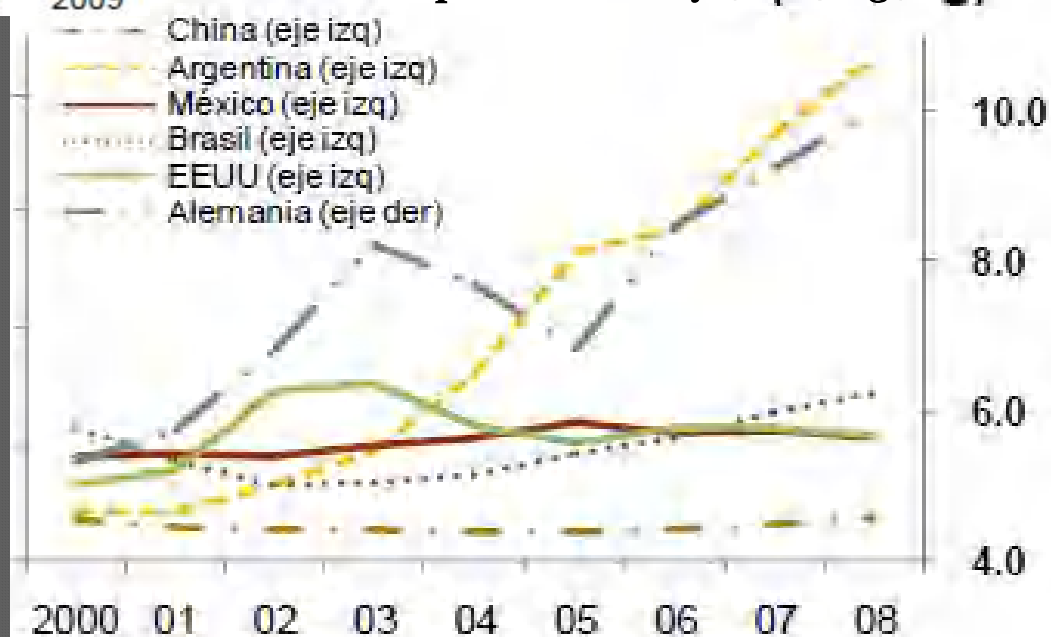
Monthly production of honey in Mexico.



Rural average price of honey (\$/kg.)



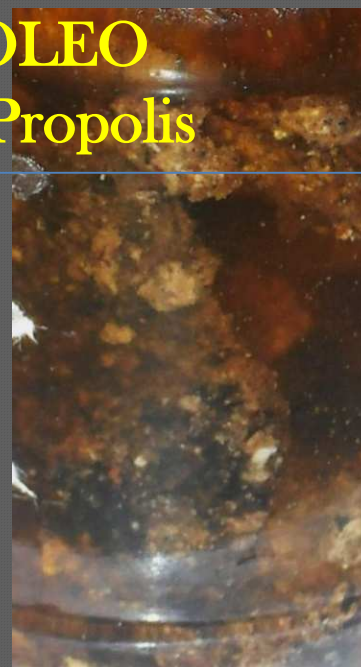
International price of honey (U\$/Kg.)



Fuente: Con datos de la FAO, Secretaría de Economía y Banco de México. Nota: El precio para México se refiere al Precio Medio Rural convertido a dólares (TC FIX promedio).



RAW MATERIALS:
HONEY
POLLEN
NATURAL PROPOLEO
Alcoholic extract of Propolis

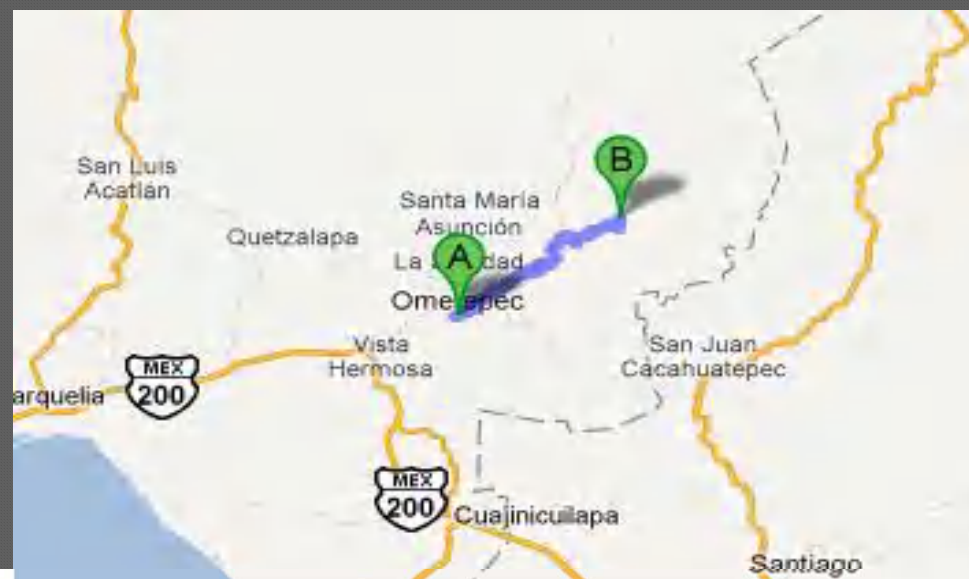
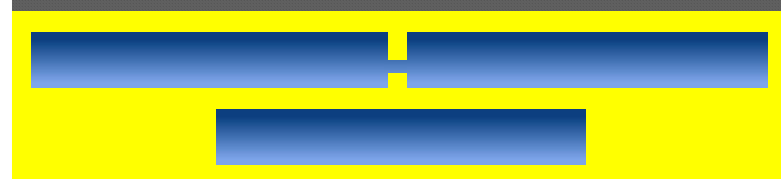
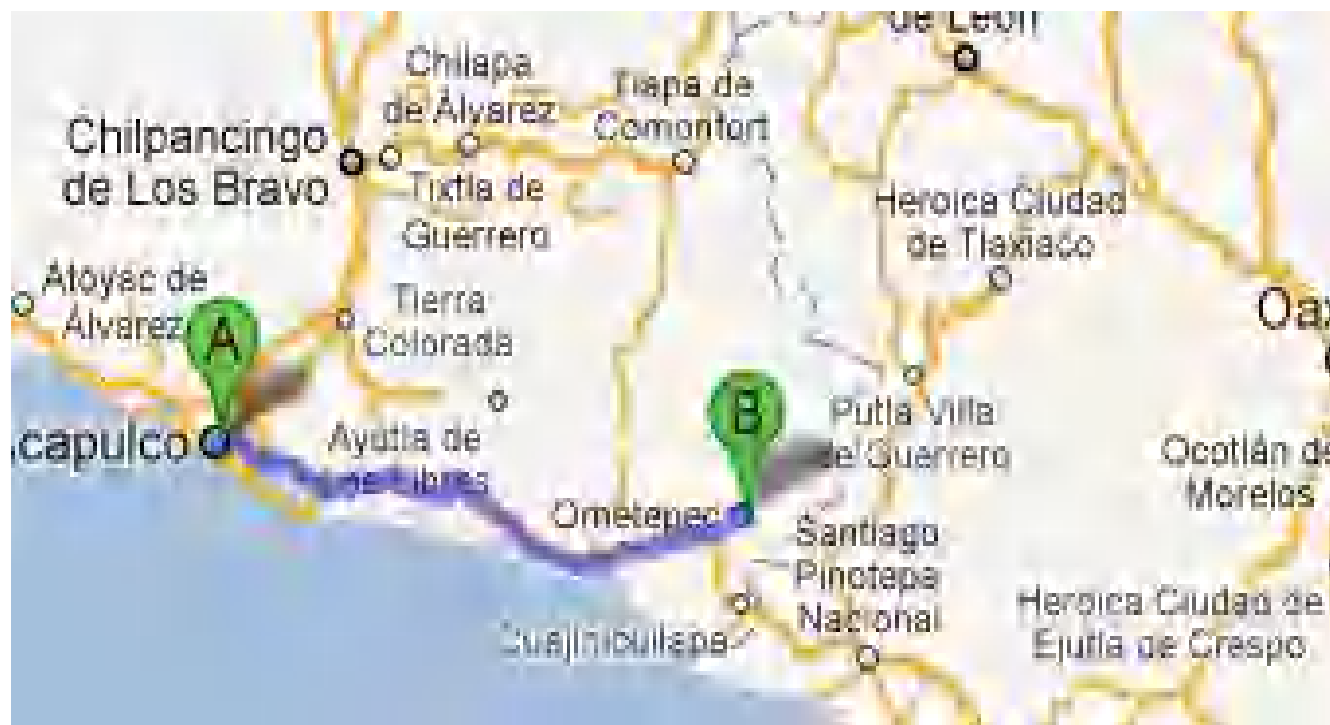


Workshop participants: **MOST WOMEN BEEKEEPERS**



WORKSHOP LOCATION: GUERRERO-VERACRUZ(700 KM)





OMETEPEC-XOCHISTLAHUACAN

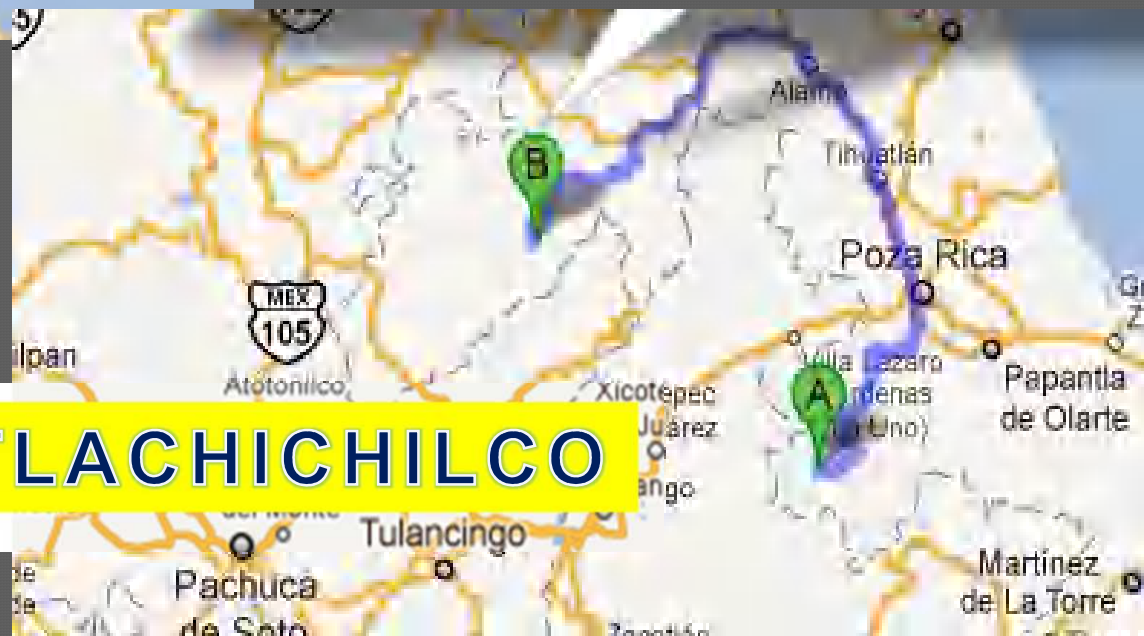


Ometepec-Xochistlahuacan





VERACRUZ-COYUTLA

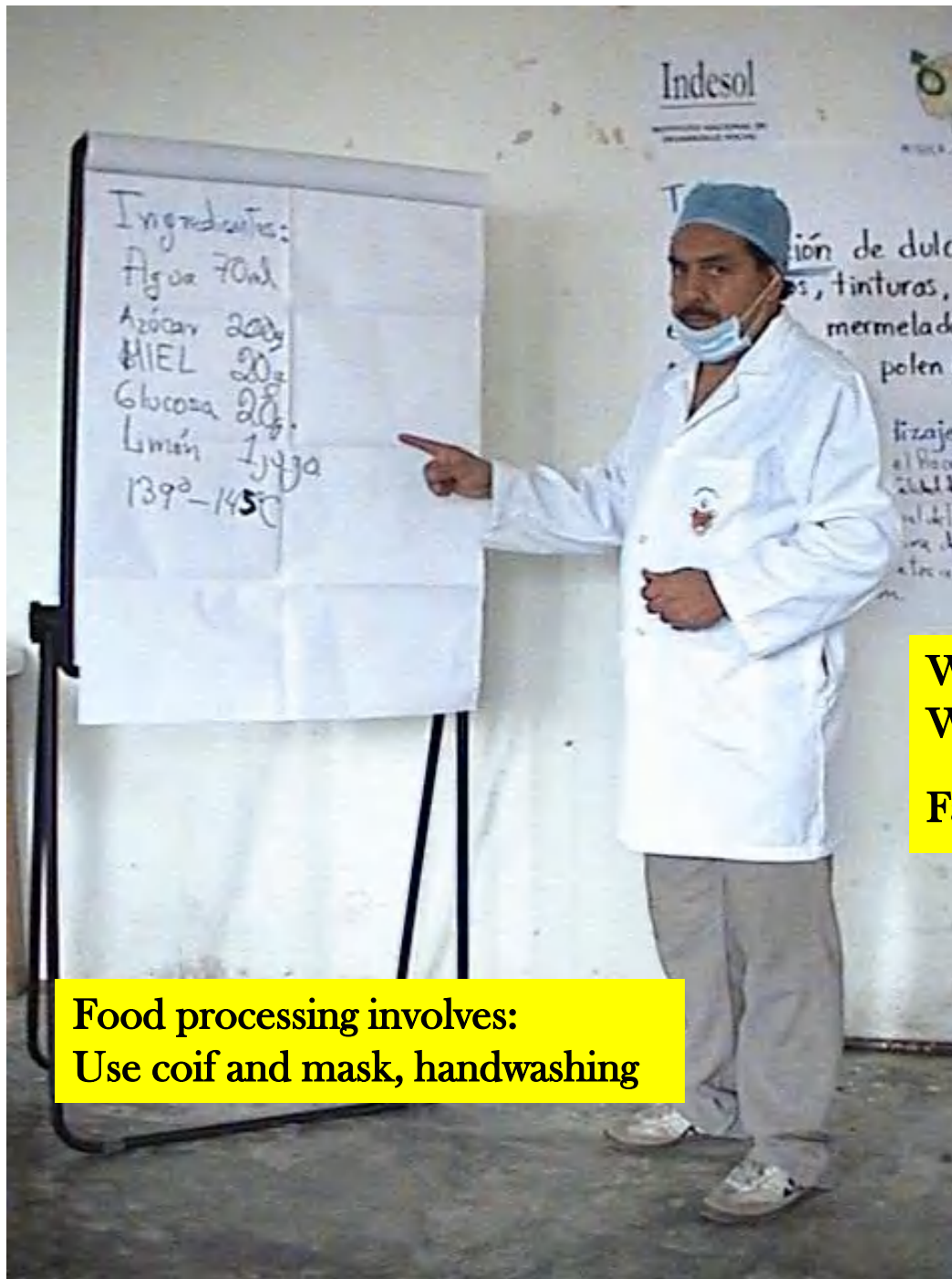


COYUTLA-TLACHILCO



COYUTLA-TLACHICHILCO



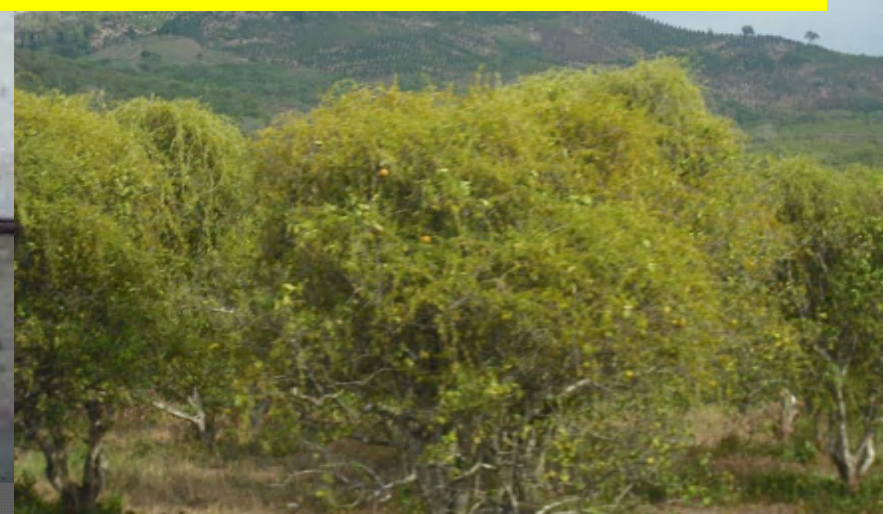


Food processing involves:
Use coif and mask, handwashing



Washing materials before and after use.
Wash worktable before and after use.

Factor: The hot-humid > 35 ° C., HR >85%

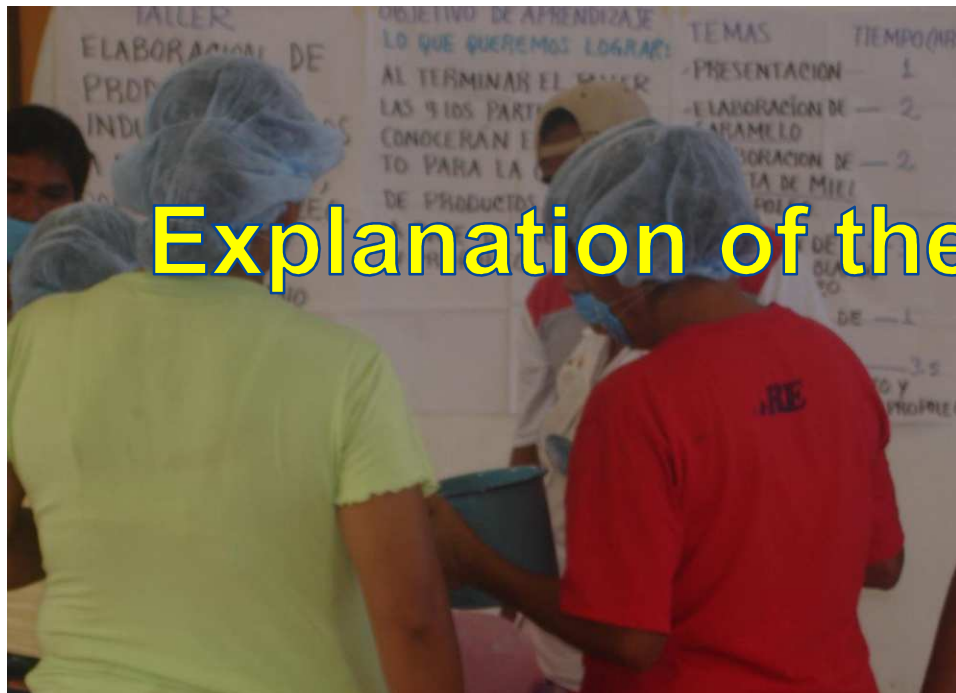


Objectives:

- 1) Implement a workshop products of to hive under to conditions of community.
- 2) Manufacture of honey, propolis and pollen with good flavor, color and general appearance.
- 3) Evaluate the feasibility and problems during the development of obtaining products.



Explanation of the procedure



Workplace Workshop

Materials employed:

Worktables and metal chairs

Balance Granataria.

Parrillas metal Demountable.

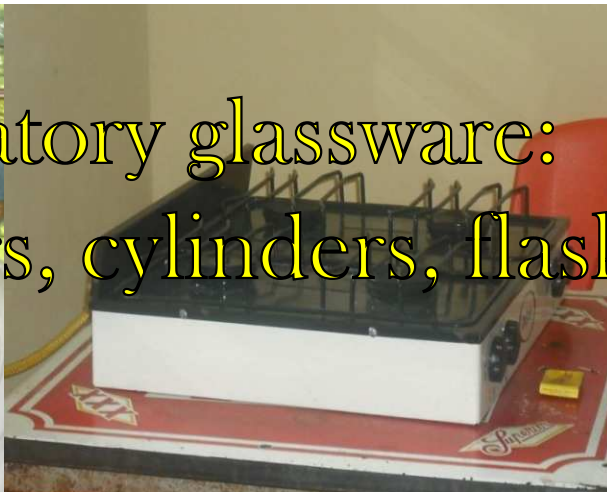




Workshop the enclosed



Laboratory glassware:
beakers, cylinders, flasks.



Conditions of the workshop





Products:

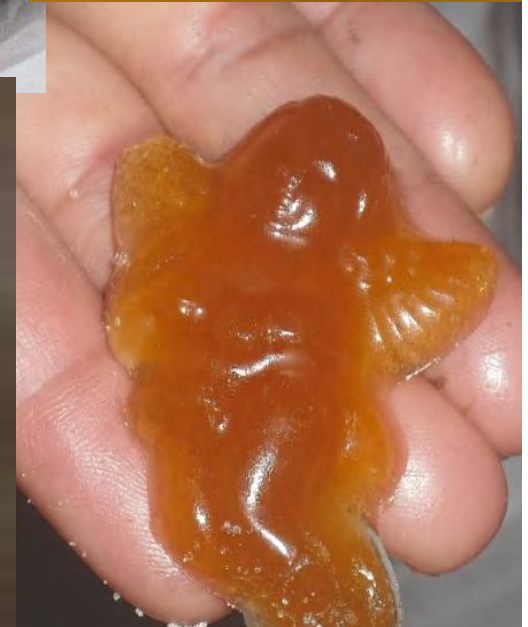
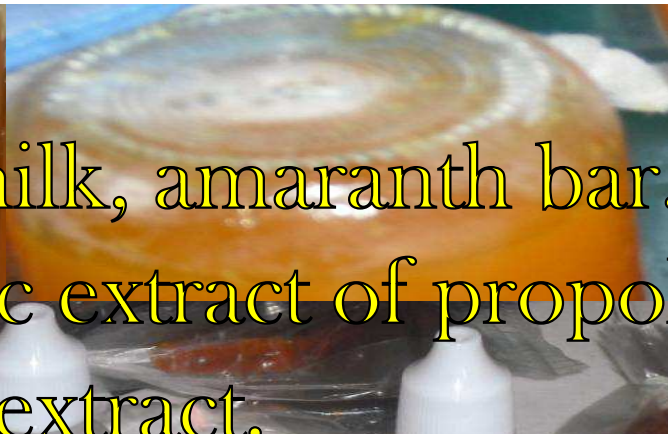
Candy, lollipop, jelly (mint, eucalyptus, honey and propolis).

Marmalades of Peach, pineapple, strawberry and orange.

Palanqueta , peanut bar



Sweet milk, amaranth bar.
Alcoholic extract of propolis
and soft extract.
Energy product of honey
pollen.



Market presentation products.



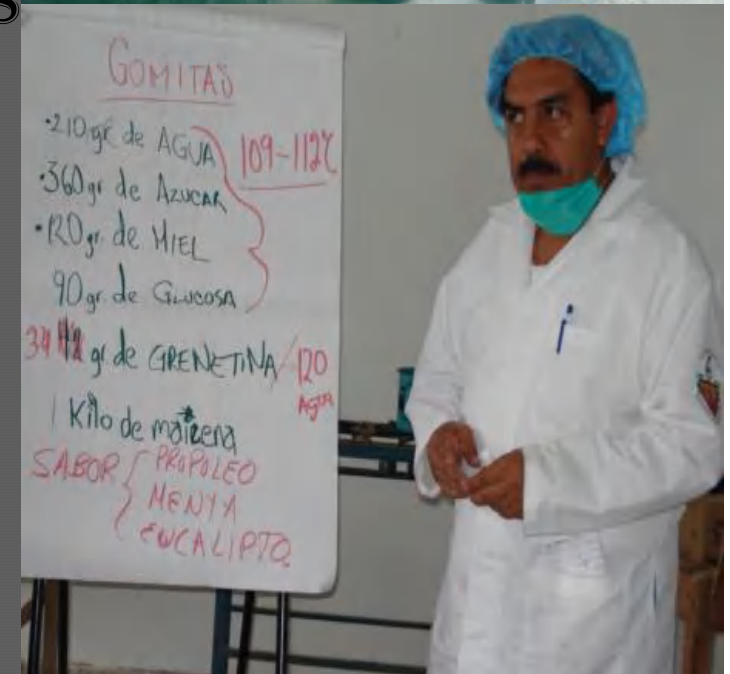


EVALUATION PROCEDURE:
A)KNOW THE ROLE OF THE INGREDIENTS.
B)LIST BASED ON IMPORTANCE.
C)DYNAMIC FORMULATION FOR THE PRODUCT.
D)POSSIBLE REPLACEMENT, NON-USE OF MATERIALS AND INGREDIENTS.



CONCLUSIONS:

- 1) IT IS POSSIBLE THE MANUFACTURE OF THE BEEHIVE, UNDER THE CONDITIONS OF THE COMMUNITY.
- 2) COMMON PRODUCTS MADE IN THE WORKSHOPS WERE: LOLLIPOP, MARMALADES, JELLY, ENERGY HONEY-POLLEN, PROPOLIS EXTRACTS WITH COMMERCIAL CHARACTERISTICS
- 3) THE PRODUCTS OF THE BEEHIVE ARE AN ECONOMICALLY VIABLE ALTERNATIVE, SINCE THE FEEDSTOCK IS FREE.



Thank you for your attention.....



lazmar@hotmail.com