

The Honey Packing Process

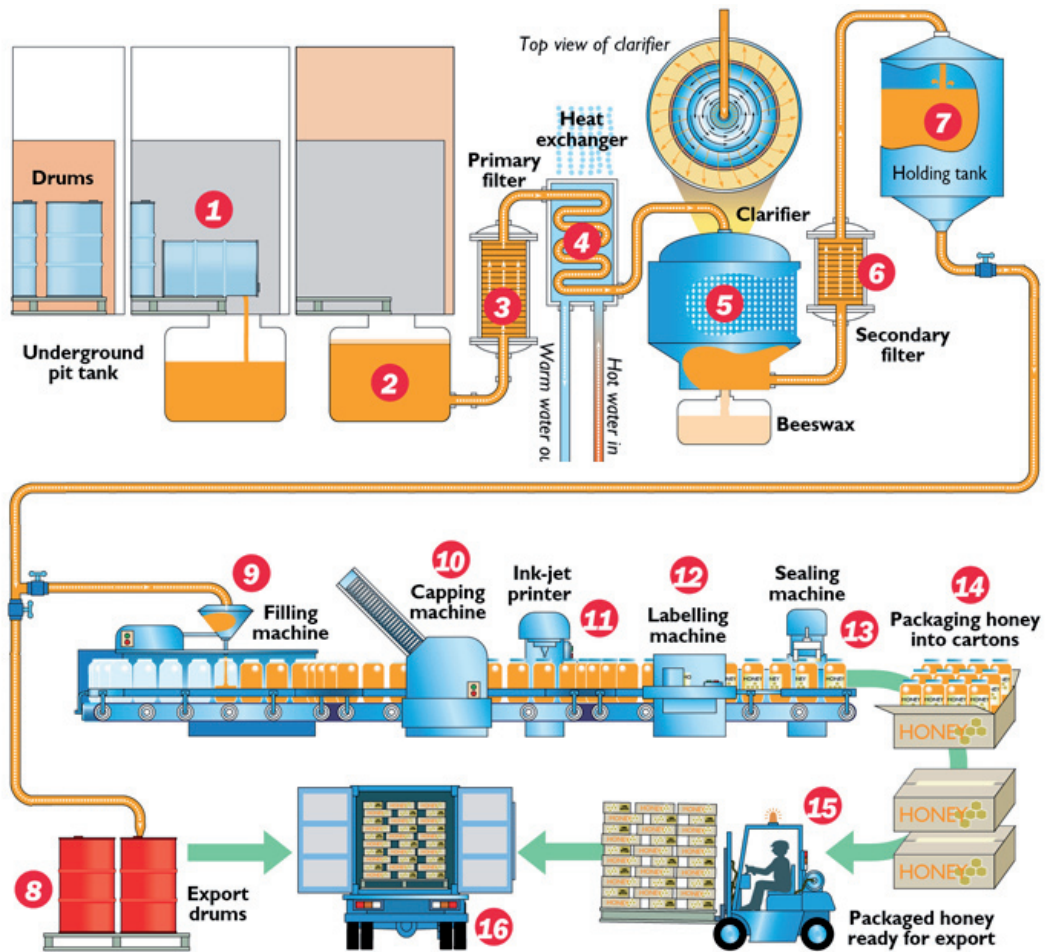


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1. The Heated honey is poured from the drums into pit tanks below ground level.
2. The honey settles in the pit tanks for 12 hours which allows lighter beeswax to float to the top.
3. The honey is pumped through a primary filter to remove large pieces of beeswax and vegetable matter.
4. Immediately the honey reheated to 58°C by passing through a heat exchanger which is heated with 90°C hot water.
5. A high -speed centrifuge called a clarifier is used to remove remaining particles of beeswax, leaving it clear. This process is called clarifying.
6. The clarifier may miss some very small traces of vegetable matter, so the honey is pumped through a secondary filter. The honey is now ready for packaging.
7. The honey is pumped into big holding tanks where it is stored.
8. Honey for bulk packaging is poured into drums or food-grade plastic pails.
9. Table honey is pumped to filling machines. These filling machines fill jars or plastic containers with the correct weight of honey.
10. An in-line capping machine places and then tightens lids on the jars.
11. A small ink-jet printer codes the lids with a batch code. This code records where the honey came from and the date on which it was packed.
12. Labels are applied to jars or containers at a rate of 140 per minute.
13. A machine then wraps a plastic seal over the lids. An unbroken seal assures consumers that the product was not opened after leaving the factory.
14. The jars or containers of honey are packaged into cardboard cartons.
- 15 and 16. The cartons are stacked onto wooden pallets ready for distribution to supermarkets or for export overseas.