Honey Extraction
Full deep frame of capped honey-
80% of frame should be capped honey.

Uncapped honey may ferment.
Honey Composition

- glucose: 31.0%
- fructose: 38.2%
- water/moisture: 17.1%
- maltose: 7.2%
- triaccharides, carbohydrates: 4.2%
- sucrose: 1.5%
- minerals, vitamins, enzymes: 0.5%
Queen excluder
Find a place to extract that is:

- **Warm**—so honey will flow
- **Bee-proof**—so as not to attract “helpers”
- As **mess-proof** as possible—drop-cloths or paper on floor, water to rinse hands and tools, clean so honey isn’t contaminated.
Uncapping tank
Uncap upwards. Watch out for thumb and fingers.
Capping scratcher can open cells if no knife.
Cappings removed and dropped into tank.
Two-frame extractor.
Partially filled frame-balance in extractor with similar one.
Electric uncapping knife-keep fingers clear.
Radial extractor
Spinning--Centrifugal force removes the honey.
Honey being flung out of cells during spin
Wax particles that will be filtered out.
Straining honey through a sieve.
Honey can be drained out of the cappings, leaving wax.
Cleaned and dried cappings ready for melting.
Extracted frame ready for re-use.
Bottling from the bulk tank.
The product ready for use.
Comb honey.
Bees cleaning up after extraction
All Done

Except for the clean-up of
- Equipment
- Location

Bottling of honey
- Let it settle for several days
- Consider bulk containers for honey not used immediately
The End

• Questions?
Really Raw®

HONEY

PESTICIDE FREE

Totally unheated & unstrained

Still contains pollen, propolis, honeycomb and live enzymes—
the goodness the bees put in!
Homemade extraction shack.
Plastic sheeting on floor, sunny for heat.