Sediment of Chinese Honeys

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Chinese Honey Workshop
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overview

I. Yeast
II. Starch
III. Honey atypical particles
I. Yeast

- Increased yeast content due to the different harvesting procedure
I. Yeast

Investigation by Harald Rußmann, Handelslabor Dr. Wiertz / Dipl.Chem. Eggert / Dr. Jörissen GmbH, Hamburg
(http://www.apiservices.com/artikel/hefen_und_glyzerin.htm)

Parameters for fermentation or stopped fermentation:

- Yeast content: > 500.000 / 10 g honey
- Glycerine content: > 300 mg/kg
- Sensory: corresponding for fermentation

Exception: Honeydew honey may show higher yeast contents
II. Starch

Magnification: 400x
II. Starch

Magnification: 100x, with pol filter
II. Starch

Magnification: 600x
II. Starch

Magnification: 400x
II. Starch

Magnification: 400x, with pol filter
II. Starch

Magnification: 400x
II. Starch

- no official method: starch grains in relation to the pollen content
- no absolute content
- different results for under- and over-represented honeys
- according to our experience: “normal” starch level in honey 0 - 10 %
- no legal limit: in Germany tolerance range 30 %
- contents > 30 % does not correspond to EU honey directive
II. Starch

High starch contents can be caused by:

• Adulteration of honey with syrups of starch hydrolyzates
• Honeybee treatments with drugs (with starch as a carrier basis)
• Feeding of honeybees
• Entry of starch by the honeybees
III. Honey atypical particles

- brown or white particles without any structure and in different sizes

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Thank you for your attention!