

Decrystallizing & Creamed Honey

Decrystallize raw honey in controlled warm water bath.

Creamed honey is raw honey that has been stirred in a controlled way to form a fine granulation.

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1 Gallon Bottle

1-Decrystallize raw honey

- Temperatures lower than **50°F (10°C)** can cause crystallization.
- Crystallization occurs more with honey sugars made of **glucose**.
- Crystals begin to form on **particles of wax, pollen,** (wildflowers).
- **How to Decrystallize honey:** Heat your water to max. **110°F (43°C)**.
- Can take several hours.
- **Called: The Raw Method:** **No pasteurization.**



2-Decrystallize raw honey

- **The Dyce Method: Pasteurization.**
- Heat your water to 145°F (63°C), and then rapidly cooling it.
- Yeast in honey will be dead in 8 hours when held at 125°F, 30 minutes at 145°F, & 1 minute at 160°F.

Use a canning rack or trivet.





Creamed honey

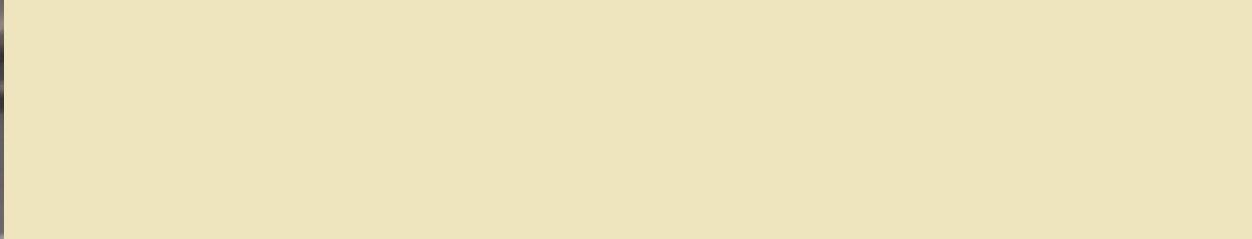
1. Put crystalized honey into a stand mixer & mix on medium speed.
2. Mix the honey for 20 minutes.
3. Turn the mixer off.
4. Place some honey between fingers. Should not feel crystals.
5. Cover mixer with a clean kitchen towel & let rest.
6. Repeat one or two more times before jarring the honey.
(5 or 10 min. cycles @ higher speed)
6. Put the creamed honey in a clean, dry jar for storage (in fridge).











Creamed raw honey

- Use of seed honey: Add **10-15%** fine honey crystals (creamed honey) to jars or pails of liquid honey. Let sit in the perfect temperature range = **57°F (14°C)**.
- **Stir 10% seed honey** well with liquid honey and then place it in the fridge.
- Smooth crystals will **spread** and turn the new jar into creamed honey.
- Takes several weeks.
- Advantages:
 - Can be stored in fridge for years.
 - Smooth honey & easy to apply.
 - Less messy.
 - Solution for honey that crystallizes quickly.
 - Can add cinnamon, vanilla or cocoa powder.





Creamed

Bee Yard

Garden

Forest

