

Confectionery Department

HONEY

Honey for sale as is or for use as an ingredient must be standardized, i.e., brought within the consolidated parameters such as sugar concentration, flavor, viscosity, etc.

The chemical-physical analyses carried out by automatic analyzers are aimed at the automatic regulation of the standardization and concentration process.

A honey processing plant can be represented as shown in the figure below.

PROCESSES INVOLVED

Standardization (Concentration)

The honey is sent to a concentration boule in high vacuum

to obtain the required concentration without affecting the organoleptic features.

This operation is also necessary to ensure that it can be preserved for long periods.

For the concentration phase the **UR20** Refractometer is used, having a scale in

BRIX degrees or **% D.R.** (dry residue), mounted directly on the concentrating bowls.

