

## Physical and Chemical Properties of Nepalese Honey

Evaluating Development and Environment Conservation Organisations

## Part 5

# Bee Products and Marketing

There is a long tradition of beekeeping and eating honey in Nepal where several species of honeybee are found. Honey is harvested and stored mainly from *Apis cerana*, *A. dorsata*, *A. florea* and *A. mellifera*. It can be divided into two broad types in terms of the method of storing: squeezed and extracted. *A. dorsata* and *A. florea* are wild honeybee species. They produce squeezed honey. *A. cerana* is kept in log hives in many parts of the country although it is also kept in modern plastic-frame hives; so, honey from *A. cerana* is either squeezed or extracted. *A. mellifera* is kept only with acacia, oil, buckwheat and other flowers. Honey is entirely extracted. Although *A. florea*

is also kept in log hives, its honey is not used for rural farmers. The organization also carries out research on Nepalese honey quality with support from the International Foundation of Science, Sweden and the Norwegian Development Organization, Nepal.

### Methodology

Four hundred honey samples were analysed in the laboratory using a simple low-tech method. Samples were collected from bee species as follows:

<i>Apis cerana</i> (beehive)	200
<i>Apis cerana</i> (sandy frame hive)	40
<i>Apis mellifera</i>	50
<i>Apis florea</i>	10