

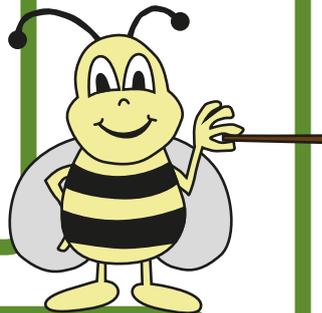
Fairtrade: a World of Difference

Commodity Profile: Honey

Honey, Chile, Apicoop,



1. Honey has been collected by humans for 10,000 years. It is a sweet food made by certain insects using nectar from flowers. When we talk about honey we generally refer to the variety produced by bees. This is the type of honey collected by beekeepers and eaten by humans. Honey produced by other insects is very different.



2. Honey bees form nectar into honey by a process of regurgitation from their “honey stomachs” which are separate from their true stomachs. When the bees are back in the hive they bring up the nectar they have taken from flowers and store it as a food source in honeycombs inside the beehive. The bees then beat their wings to fan air through the hive to evaporate excess water. Then they cover the honeycomb cell with wax.

3. In Chile the honey harvest lasts from the end of December to mid-April, which is the Chilean summer. Before the winter, Apicoop distribute the food for the bees (which is sugar or something similar). They also distribute medicine and treatments to make sure that when honey-production season comes around the bees are strong.

4 When the honey is harvested, Apicoop picks it up in a lorry and takes it to the processing plant. Every year 40 containers are shipped from Apicoop, each containing 20,000kg of honey!



Modern apiculture is a global business, with hives or apiaries containing anything up to 100,000 bees! Bee hives are wooden or plastic boxes with drawers in which the bees deposit the honeycomb. Bee keepers wear white jackets with a veil which covers their face and protects them from the bees. It has to be tightly secured because you never know where a bee can get in! They also wear thick leather gloves to protect their hands. When harvesting, beekeepers use smoke to confuse the bees in their hives and make removing the honey easier.

Word list:

Regurgitation	To bring back up partially digested food.
Apiculture	Beekeeping.