

# How to Start Beekeeping and Honey Processing Business

## Description:

Beekeeping is one of the oldest forms of animal husbandry. Early beekeepers encouraged the establishment of bee colonies in cylinders of bark, reed, straw, and mud. However, when the honeycomb was removed from the cylinders, the colony was destroyed.

Honeybees were brought to North America in the mid-1600s. Although there were bees on the continent, they were not honeybees. Early settlers took note of the bees' penchant for hollow logs. They developed a "bee gum," by placing sticks crosswise over the opening of the logs to support the honeycombs. This not only allowed for the comb to be removed from one end, but also kept the comb intact so that the colony could use it again.

Bee's Honey is natural, un-refined food consumed as much in fresh or canned state. It is readily assimilated and is more acceptable to the stomach, particularly in the case of ailing persons and infants, than cane sugar. It is an antiseptic, is applied to wounds, and burns with beneficial results. Honey collection and its marketing in India are still not fully organized. The Govt. of India has exclusively reserved honey industry on small scale. Honey is commonly consumed in its unprocessed state, i.e., liquid, crystallized or in the comb. In these forms, it is taken as medicine, eaten as food or incorporated as an ingredient in various food recipes. There is considerable demand for the honey and other products.

**For more details download PDF file.**

**Keywords:** Bee keeping and honey processing book, Bee keeping and honey processing technology, Bee keeping and honey processing unit, Beekeeping and Honey Production, Beekeeping business plan, Beekeeping equipment manufacturers, Beekeeping technology book, Beekeeping: How to Keep Bees and Process Honey, Business plan for honey processing, Commercial production of honey, Creating a Beekeeping Business Plan, Food Processing Industry in India, From Honey to Money, Getting Started: Beekeeping Equipment, Honey

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