

**Honey** is defined as a sweet and viscous fluid produced by honeybees and other insects from the nectar of flowers. It is a mixture of sugars; 70% to 80% of honey is largely fructose and sucrose, with some maltose, melezitose and sucrose. The rest is water, minerals and traces of protein, acids, and other substances. The specific composition of any batch of honey will depend largely on the flowers consumed by the bees that produced the honey. Honey is significantly sweeter than table sugar. According to the United States National Honey Board and other nations' food regulations, the definition of honey stipulates a pure product that does not allow for the addition of any other substance, e.g. water or other sweeteners. Bees other than honeybees (the genus *Apis*) produce honey, but it has very different properties.

We can classify the HONEY in four categories-

Honey Type	Risk level	Quality	Availability
Raw Honey	Low Risk	Low Quality	Huge
Thin Ripe Honey	No Risk	Medium Quality	High
Dense Ripe Honey	No Risk	High Quality	Low
Comb Honey	No Risk	Very High Quality	Rare
Boiled or Double Purified	High Risk	Medium Quality	Huge

**1. Raw Honey:** Honey in a jar with liquid honey poured around it before ripping or dense.



**2. Thin Ripe Honey:** Collected honey before being comb honey.



**3. Dense Ripe Honey:** Honey from which bees have evaporated sufficient moisture so that it contains no more than 18.6 percent water.



**4. Comb Honey:**

Direct from the hive honey-filled beeswax comb as stored naturally by the bees.



**5. Boiled/ Double Refined / Bottled Honey:**

Boiled or Double refined by human or machine. It may be over heated or out of date/ date expired

