



Whangarei Bee Club INC

Newsletter

February 2016, Issue 134

Adulterated Honey

While economically motivated adulterated honey poses a serious problem for the bee and honey industry, advancements in science and technology attempt to minimize this threat through detection.

Honey adulteration appeared on the world market in the 1970s when high-fructose corn syrup was introduced by the industry.

Adulteration usually refers to mixing other matter (substance) of an inferior and sometimes harmful quality with food or drink intended to be sold. With companies concerned about the bottom line, the temptation to cheat is considerable, and unfortunately, the adulteration of honey is a serious economic and regulatory

problem. As usual, the losers are the consumers and the processor or re-processor seeking to provide a wholesome product.

It should be emphasised that the adulteration of pure honey is one issue, while concern about the botanical and geographical origin of honey, or its authenticity, is another. But these two issues/concerns can overlap, as in last year's controversy of more 'mānuka' honey being sold around the world than being produced in NZ. *Continues on page 3*

Adapted from:

<http://www.foodsafetymagazine.com/magazine-archive1/augustseptember-2009/advances-in-honey-adulteration-detection/>

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Upcoming Events

Next Club Day

March 5, 2016

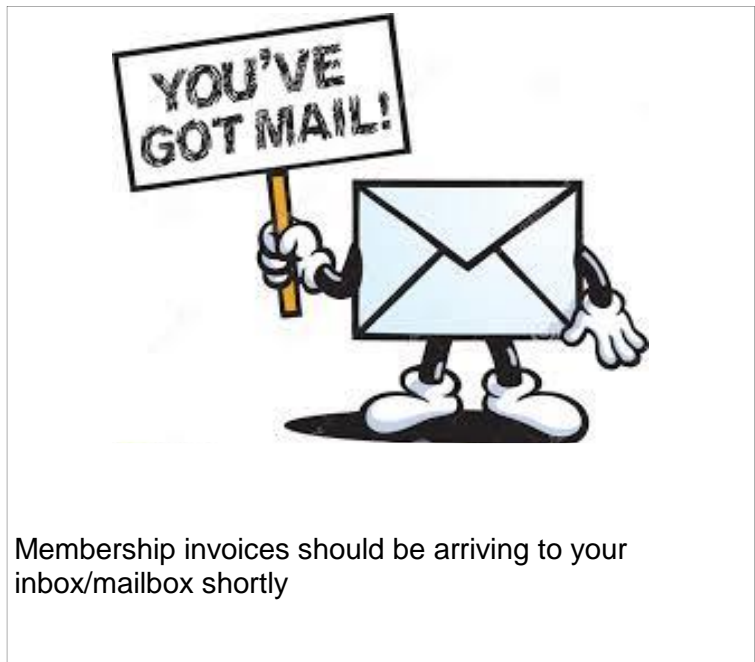
Same place, same time

See page 4 for details

Membership invoices arriving soon

Keep an eye out for yours this month

For membership enquiries, email: membership@whangareibeeclub.co.nz



Membership invoices should be arriving to your inbox/mailbox shortly

BRACE yourself, summer is here... ...Poisonous honey is the last thing you want

TUTIN is a very real issue for the bee and honey industry and the reputation of our product as being safe.



Tutin is a neurotoxin present in TUTU BUSHES. It is neurotoxic to mammals, including humans, but not to bees. Human ingestion can cause giddiness, exhaustion, vomiting, stupor and coma.



PASSION VINE HOPPERS feed on tutu sap and secrete poisonous honeydew.

From **January** to **April**, tutin may be found in comb honey or extracted honey if three situations arise at the same time:

1. Significant concentration of TUTU BUSHES, a shrub that can grow up to 20 feet, found mostly along roadsides, stream banks and regenerative native bush;

2. High number of PASSION VINE HOPPERS that feed on tutu sap and secrete honeydew. Adults lay eggs until autumn, so population is higher in summer;

3. Presence of HONEY BEES that feed on honeydew, especially in hot, dry weather in the absence of more attractive food sources.

In 2008, Tutin was blamed for poisoning **22 people** who purchased comb honey from a Whangamata **hobbyist** beekeeper. Coromandel beekeepers have since been taking precautions by harvesting earlier.

Hives in areas close to tutu bushes where passion vine hoppers are prevalent are most at risk. Risk areas include, but are not limited to Coromandel, Eastern Bay of Plenty and the top of the South Island.

Non-commercial beekeepers and market traders that do not test their honey must take precautions.

To obtain more information and to see if your honey is at risk, watch:

<https://www.youtube.com/watch?v=ZO-Loed8pWw&feature=youtu.be>



All honey for sale must comply with the Standard. The maximum level is 0.7 milligrams of tutin per kilogram of honey and comb.

Donating and bartering are forms of trade that must also comply with the standard. Beekeepers, packers and exporters are all liable for prosecution if someone is poisoned by honey.

A guide to compliance provided by Ministry of Primary Industries - *Manatū Ahu Matua* (MPI), explains what you must do and includes information on how testing is done.

For queries or any additional information, please contact: bpsc.info@gmail.com

Adapted from Bee Products Standards Council. For more information see www.bpsc.org.nz



***This is a real risk for
honey***

Adulterated Honey

Continued from page 1

Although there are various homemade methods to test the authenticity of honey (for example, 'ants prefer sugary honey'), the bad news for anyone wanting a cheap and reliable method to test honey is that these homemade tests generally lead to inconsistent results.

However, good news for the bee and honey industry is that a laboratory in Germany is behind the development of a database that has collected and analysed thousands of samples of authenticated honey and adulterated honey from more than 45 countries. To test authenticity, honeys are compared with those already in the database.

For more information about the database see:

http://www.blmedien.de/data/emags/blmedien/eFOOD-Lab_International_03_2015/index.html#/14/



Financial Information

Bank balances at 20 December 2015	
Operating account balance	2,947.48
Saving account balance	4,390.24
	7,337.72

Plus income received from	
Membership and book sales	855.00
Training day	280.00
Interest received	9.00
	1,144.00
	8,481.72

Less expenses	
Hall hire	65.00
Licences	45.63
Bank fees	3.15
RWT on interest	2.97
	116.75

Closing balance at 20 January 2016	8,364.97
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Operating account balance	3,968.70
Savings account balance	4,396.27
	\$8,364.97

Super Quick Banana Cake

Turn oven on to 180C; line two sandwich tins.

Heat **1/4C Milk** and **1tsp Baking Soda** in microwave 40 seconds.

Pour into bowl with **2/3C Olive Oil** or other cooking oil, **2/3C liquid Honey**, **2 Eggs**, **2 mashed Bananas**.

Mix for two minutes with hand or stand mixer.

Add **2C wholemeal Flour** and **1tsp Baking Powder**.

Mix for two minutes then divide between sandwich tins, cook for 25-30 minutes.

Enjoy☺



Contacts

For membership enquiries, if you want to bring a guest or have a query about membership fees or have lost your purchasing card, email:

membership@whangareibeeclub.co.nz

For queries about overdue NPH gear accounts, credits or bill payment queries, email:

whangareibeeclub.acnts@gmail.com

**Tune in next month
to find out about
future events
local content &
what's on**

Next Club Day

**6th February
Whareora Hall
10.15am**

Bring:

- Cash for the produce table
- Produce for the produce table
- Your loyalty card to show at the door
- Bee suits

Directions

From SH1, turn off to *Kensington*. Turn left into *Mill Road*, then right at *Whareora Rd*. Keep on *Whareora Rd* until it joins *Pataua North Rd* and carry on for a few more minutes. The hall is on the right. Park on hall side of road.

Websites to Check Out

- Head-banging bees in action: Watch!
<http://www.apinews.com/en/component/k2/item/29735>
- Aussie beekeepers reject research claims:
<http://www.abc.net.au/news/2016-01-21/australian-beekeepers-say-contamination-claims-are-misleading/7104680>
- Truth Behind Honey: Breaking news for non-beekeepers
<http://www.mirror.co.uk/news/technology-science/science/shocking->

truth-honey-revealed-its-7166431

- Brief history of hives:
<http://theconversation.com/give-bees-a-chance-the-ancient-art-of-beekeeping-could-save-our-honey-and-us-too-51322>
- Mr Sticky Fingers
http://www.nzherald.co.nz/north-advocate/news/article.cfm?c_id=1503450&objectid=11576057
- Hobbit Honey
<http://www.stuff.co.nz/business/small->

business/73085461/middle-earth-honey-goes-global-and-sets-about-saving-the-bee

- Website dedicated to bees: Spread the buzz about bees!
<http://www.buzzaboutbees.net/>
- Care2: Be part of the world's largest community for good!
<http://www.care2.com/>

