

DEVELOPMENT INITIATIVE FOR NORTHERN UGANDA (DINU)



CODE OF PRACTICE FOR

APIARY MANAGEMENT, HANDLING AND PROCESSING OF BEE PRODUCTS

US 641:2006











Construction of Hives

Traditional hives Modern hives - Can be made from tree Logs, - Made from well-seasoned woven baskets, reeds, clay pots timber; and bamboo. - In top bar hives, the bars must be equal; - In Langstroth hives, the frames must be equal; - There should be a metallic cover on the top to avoid water entering the hive.



Log hives

Woven beehive



Kenya top bar hives



Langstroth beehive

Requirements for establishment of an apiary

- Site must be accessible, not damp, such as near a swamp;
- Availability of nectar and pollen (forage);

- Availability of shade and protection from strong wind;
- Availability of water for the bees;
- Clean and fenced;
- 100 m from public places;
- Protected from fire, noise and termites;
- Hives should be hung and installed on metallic poles with rat guards;
- The poles should be oiled or greased to prevent termites;
- · Quality hives;
- Baiting of hives with beeswax.



Log hive in a shade

Hive siting

- Straight line;
- T designed;
- Zigzag partern;
- Cross partern.

Inspection of apiaries

- Before you inspect the beehive, proper dressing code should be followed and a well-lit bee smoker, knife, bee brush and hive tool should be used to avoid bee stings;
- Ensure that the apiary and its surroundings are always slashed;
- Inspect for pests and in case they are found, control measures should be applied such as greasing hive hanging wires, rat guards

and baring the ground;

- Availability of water for the bees;
- Avoid spraying crops at flowering stages to prevent pesticide contamination and bee death.



Inspection of hives

- Check for comb construction by the bees whether they are straight on the bars or cross;
- Check for the queen's laying pattern but care should be taken not to crush the queen;
- · Check for honey maturity.



Indicators for mature honey

- Sealed honeycomb;
- Honey scent;

- Aggressiveness of bees;
- · Clustering of bees outside the hive;
- Bees stop carrying pollen;
- Dropping of flowers.

Harvesting honey

- Smoke around the hive and wait for a few minutes and open from the back of the hive, one bar at a time, and cut the combs;
- Avoid taking out combs with brood and honey;
- Replace the bars in their original position.









A well-dressed person going to harvest honey





Combed honey

Strained honey/liquid

 This honey should be packaged after 48 hours to allow air bubbles to come on top.



Storage of honey

Honey should be stored in airtight containers to avoid absorbing water from the environment.



Hygienic practices

 Personnel, equipment, container and environment must be kept clean.





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