

How to Identify the Pure Honey?

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Honey Purity Test

- Measure **specific gravity** of honey using hydrometer. If the specific gravity is between 1.25 to 1.44 is pure honey.
- Heat about few grams of honey with **Sodium bisulphate** and **Barium**. If precipitation of barium sulphate is formed, **Jaggery** is present in honey.
- Mix an equal amount of methylated spirit and honey and shake well. If honey is settled down at the bottom, it is pure.



Water test: Pure honey is dense and will sink to the bottom of a glass of water without dissolving. Impure honey, containing added water or other substances, will dissolve or disperse in the water.



Vinegar Test: Mix a small amount of honey with vinegar and water. If the mixture foams, it indicates the presence of adulterants like chalk powder.



Heat Test: Pure honey will caramelize and become aromatic when heated. Adulterated honey may bubble or froth due to added moisture.



Thumb Test: A small amount of honey on your thumb should feel thick and sticky. If it spreads easily or feels watery, it may not be pure.



Crystallization: Pure honey tends to crystallize over time due to the natural sugars. While not all honey crystallizes, if it does, it's a good sign of purity.



Smell and Taste: Pure honey has a distinct floral or plant-like aroma and a sweet, pleasant taste. Adulterated honey may lack these characteristics or taste overly sweet.

