

SBA Technical Data Sheet Number 01 - Heavy Syrup Feeds

Equipment

Heavy Duty cooking pans
Source of heat
Wooden or metal spoon for stirring
Measuring jug
Scales (optional)
Plastic Containers

Consumables

Refined (white) granulated sugar (cane or beet)
Fresh Water

Method of Preparation

Put 500 ml (1 pint) water in a heavy saucepan, and add 1 Kg refined granulated sugar (most is sold in 1 Kg bags). Heat the sugar and water to a point where all the sugar has just dissolved. Remove from the heat and allow to cool. If preferred, the sugar can be added to the water and allowed to stand, with occasional stirring, until the sugar dissolves. Naturally this will take longer but, if preparing a large volume of feed for a lot of hives, will do away with the need for a heat source.

Usually applied using a contact type feeder within the hive.

Shelf Life

Will keep for the duration of feeding in the feeder, but be aware that syrup will, especially if left exposed to the air, begin to ferment. If sealed into plastic bottles while still fairly hot (not below about 50°C.) this will extend its shelf life significantly. Shelf life indefinite if frozen in domestic deep-freeze.

Health and Safety Information

The following hazards are identified:

1 Danger or burns and scalds from:

1. Boiling sugar
2. Splashes from the pan
3. Utensils in contact with the hot sugar

Precautions:

1. Long handled stirring utensils
2. Children continuously supervised
3. Protective apron and covered sleeves
4. Utensils and products cooled or left out of reach until cool

DISCLAIMER: - Great care has been taken in the preparation of this technical sheet to ensure accuracy but the Scottish Beekeepers' Association cannot accept liability or responsibility. Beekeepers must therefore use the information at their own discretion and risk.

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