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Minimally Processed Honey ~ FAQ

Clark's of Colorado honey is minimally processed and lightly filtered.

- Clarity: Processed honey is finely filtered, so it looks smooth and crystal-clear without specks of pollen, wax, or propolis.
- Slower crystallization: Processed honey stays liquid much longer.
- Easier to pour: Stays runny longer, making it simpler to drizzle into tea, over food, or into recipes.
- Honey is a wholesome alternative to refined sugar.

Customer Question #1:

If the honey is filtered, is there still pollen in the honey?

Yes — there will still be pollen in honey that's filtered with a 200 µm (micron) filter.

Customer Question #2:

Is your honey raw and unfiltered?

Our honey is considered minimally processed because it is only gently warmed to temperatures below 135°F to keep it naturally liquid and easy to pour. Honey is not pasteurized at high temperatures (e.g., 160°F+)

It is then lightly filtered through a 200-micron filter to remove natural hive debris such as wax particles and bee parts. This careful process preserves the honey's natural enzymes, pollen, flavor, and beneficial properties—just as close to the hive as possible while ensuring a clean, high-quality product. Strained or lightly filtered (e.g., 200–400 µm filters). This level of straining is widely considered acceptable while still marketing as “unfiltered,” because pollen and fine particles remain.

Thickness of Honey ~ FAQ

There's a common misconception online that "real honey shouldn't be runny," but in reality, honey's thickness can vary quite a bit depending on the floral source, natural moisture content, and temperature. Some authentic honeys are naturally more fluid and pour easily, while others are thicker or crystallize more quickly.

Please be assured that our honey is 100% pure and not adulterated in any way. We source carefully and obtain Certificates of Analysis (COAs) on select lots to verify quality and authenticity, and we follow strict food safety and quality standards.

If you ever have questions, we're always happy to help—your trust means a lot to us!

How Long Will Honey Last?

Honey stored in sealed containers can remain stable for decades and even centuries! However, honey is susceptible to physical and chemical changes during storage; it tends to darken and lose its aroma and flavor or crystallize. These are temperature-dependent processes, making the shelf life of honey difficult to define. For practical purposes, a shelf life of two years is often stated. Properly processed, packaged and stored honey retains its quality for a long time. If in doubt, throw it out, and purchase a new jar of honey!

*Information Source: [National Honey Board](#)

How To Best Store Honey

Honey is very easy to keep in storage. Simply place it in a location with a moderate temperature, away from the sunlight and make sure that the container is tightly sealed.

Using the original container is recommended. Although, if you replace it for a glass jar, it will work as well. Avoid using metal because it can oxidize.

How to Liquify Honey that has Crystallized

Crystallization of honey is a natural, self-regulating process and it doesn't affect honey's quality. Do not be alarmed if your honey becomes cloudy during storage. This is called *crystallization*. It is not harmful nor is it any indication of deterioration.

If your honey crystallizes, you can easily re-liquify it. Simply place the jar in a pan of hot water and stir while gently heating it. Do not overheat it though. Excessive heat may alter the flavor and color if the sugars begin to caramelize.

Also, avoid the microwave as this can get too hot too quickly. If stovetop warming is out of the question, use a bowl of hot water instead. It may take a little longer to liquify and you may need to replace the water if it cools too much, but it will work eventually.