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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.

