

Honey Filtering & Processing FAQ

- Clark's of Colorado honey is processed gently heated and mildly filtered with a 200 micron filter.

The **consumer advantages** to honey that has been slightly heated and filtered:

- Slows Crystallization:

Honey naturally crystallizes over time. Gently warming it dissolves crystals and helps the honey stay liquid longer, which many consumers prefer for ease of use.

- Improved Pourability & Spreadability:

Slight heating makes honey easier to bottle, pour, or drizzle — especially in colder climates where raw honey can harden quickly.

- Visual Appeal:

Gentle heating removes cloudiness caused by microcrystals, giving the honey a clearer, golden appearance that looks more attractive on store shelves.

♦ Advantages of Filtration

- Removes Large Particles:

Filtering out bits of wax, propolis, bee parts, or hive debris makes the honey smoother and more uniform.

- Longer Shelf Stability:

By removing fine particles (which can serve as nuclei for crystallization), filtered honey resists granulating as fast as raw honey.

- Enhanced Consumer Acceptance:

Many consumers prefer clear, smooth honey without flecks of pollen or wax, associating clarity with purity.

- Website Product Descriptions [LINK](#)