

# **SBA Technical Data Sheet Number 02**

## **Light 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 0.5Kg refined granulated sugar. 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.

### **Method of Application**

May be fed using a contact feeder inside the hive, or from an open-air feeder.

### **Shelf Life**

Should only be made as required, as the water content will encourage rapid fermentation. Refrigeration will increase shelf life a little, and freezing will extend it indefinitely. The addition of a very small amount of thymol crystals, without freezing, will also extend the shelf life somewhat.

## **Health and Safety Information**

The following hazards are identified:

1 Danger or burns and scalds from

- i. Boiling sugar
- ii. Splashes from the pan
- iii. Utensils in contact with the hot sugar

Precautions:

- i. Protective apron and covered sleeves
- ii. Long handled stirring utensils
- iii. Children continuously supervised
- iv. 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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