

This module was prepared for members of the New Westminster Beekeeper's Association and is intended to be augmented by hands-on experience in a classroom.

Propolis Processing

In the past few decades, propolis has been increasingly recognized as an antiviral, antifungal, and antibacterial agent used to treat influenza, head colds, and to boost the immune system. It is gathered by beekeepers several ways:

- Using a propolis trap during the honeyflow (May to August)
- Scraped from the top bars and hive entrances from certain colonies throughout the summer
- Scraped from unoccupied brood boxes and honey supers during winter preparation

Immediately after it is collected, beekeepers are to store the raw propolis in the freezer. Once colony can produce about 30 grams of raw propolis per season.

Cleaning Propolis

Propolis contains beeswax, bee body parts, wood, and other debris from the hive. Fortunately, pure propolis is quite heavy and once any foreign material is removed, it will float to the top of a water bath. Since propolis is sticky at room temperature, in order to clean it, it needs to be 'hardened' in ice water.

Fill a bucket with ice water, add raw propolis from the hive, then break up the propolis into tiny bits using a paint stirring paddle. Keep adding ice so the water stays close to 0 Celsius.



The simply pour the debris out with the water leaving behind raw clean powdered propolis in the bottom, like a gold panning operation !!

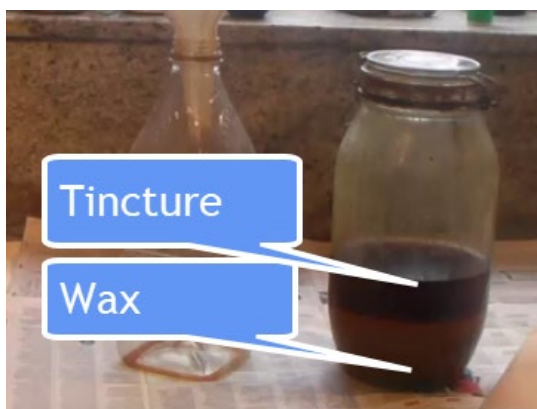


Raw propolis can be chewed and swallowed, but it has a tendency to stick to the teeth, therefore, it is best to make an alcohol tincture with it.

Propolis Tincture

To make a propolis tincture, submerge the propolis (30% by weight) in a solvent (70% by weight), stirring once per day, for two weeks. Then filter the propolis through a fine cloth to remove wax, thus producing a '30% Propolis Tincture'.

The solvent needs to consist of 70% alcohol and 30% water. Although expensive, 151 proof rum (75.5% alcohol/24.5% water) works quite well. You should add water to make the rum solvent 70/30 strength.



Propolis Tincture – Non-Alcohol

To make a non-alcohol propolis tincture, the manufacturer first makes a propolis tincture because both solvents are required to extract the polyphenol compounds that provide the health benefits. Then a rotary evaporator is used to remove the solvent reducing the propolis to a thick mud consistency. Finally, honey and glycerin (plant sugar) is added to make a non-alcohol tincture.

Rotary evaporator to remove solvent.



☆☆☆☆☆ No reviews

Propolis Tincture (Honey Glycerine Base - 30ml)

\$14.00 CAD

Size

Single - 30ml ▾

1

Add to cart

Sweet, Soothing and All-Natural!

Bee Propolis is the secret weapon of the hive, a first line of defence against germs and a healthy boost to the body's natural immune system.

This formula is perfect for sore throats as well as mouth or gum irritations. The Raw Honey and Glycerine base coats the throat and mouth in beneficial Bee Propolis, stopping germs in their tracks and providing soothing relief at the same time! Can contain up to 15% Ethanol, our lowest alcohol formula.

Storing Propolis

Light deteriorates propolis, therefore, store in a dark glass bottle at room temperature. The shelf life is 10 years.



Liquid Bee Propolis

Bee Propolis for Sore Throat Relief

★★★★☆ (4 reviews)

\$32.99

Bee Propolis is a potent antimicrobial agent that bees use to protect their hives. We harnessed its power to create an immunity supporter that's second to none at fighting infections and inflammation, like sore throats. Locally sourced in the Okanagan Valley, BC, our bee propolis has a unique antioxidant profile, for well-rounded protection.

Shipping calculated at checkout.

FLAVOUR _____

Homemade propolis tincture usually sells for \$16-\$20 per 30 ml bottle.

Dosage

For 30% propolis tincture, the adult dose is 2-3 drops per day to maintain a healthy immune system, and 20-30 drops twice per day to treat a cold or flu. Children aged 6 and above are at half adult dose.

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