

HOW DO BEES MAKE HONEY?

"APIS MELLIFERA" ARE COMMONLY KNOWN AS HONEYBEES.

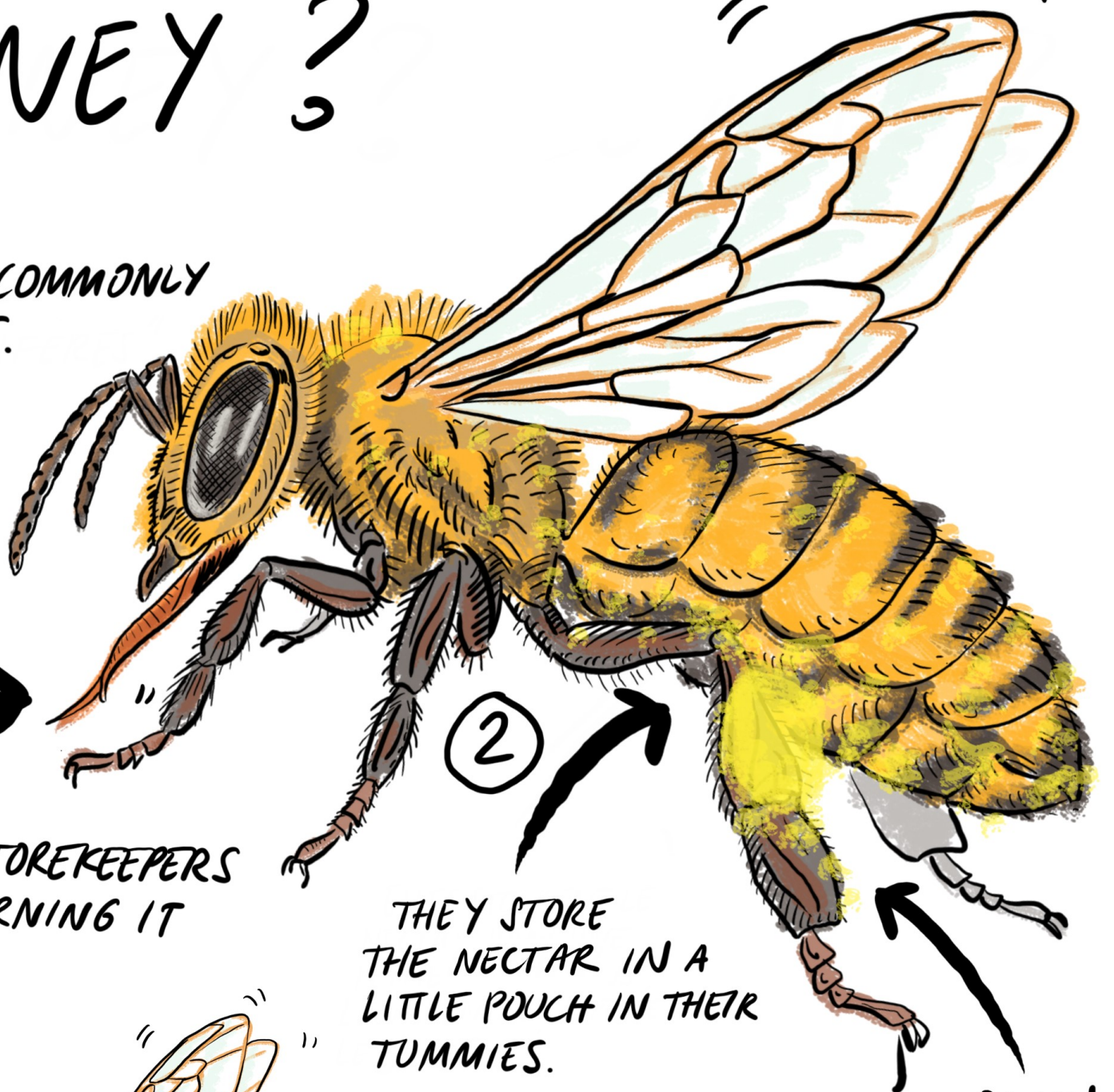
FORAGER BEES LAP UP NECTAR FROM FLOWERS WITH THEIR TONGUES!



BACK AT THE HIVE, FORAGER BEES SPIT UP THE NECTAR AND THE STOREKEEPERS SUCK IT UP TO START TURNING IT INTO HONEY.



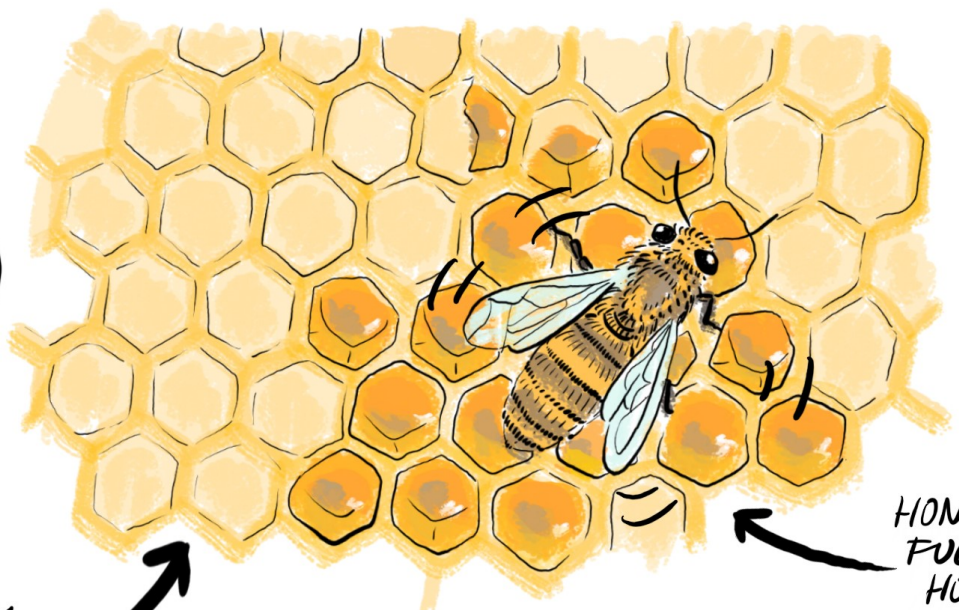
TROPHALLAXIS



HONEYBEE SALIVA CONTAINS ENZYMES WHICH CUT UP THE SUGAR IN NECTAR (SUCROSE) INTO GLUCOSE AND FRUCTOSE. THIS CHEMICAL REACTION TURNS NECTAR INTO HONEY!

STOREKEEPER BEES PUT THE NECTAR IN THE HONEYCOMB AND SPEND HOURS SUCKING IT UP AND SPITTING IT OUT AGAIN! THEN THEY FLAP THEIR WINGS TO FAN IT DRY. ONCE THE HONEY IS DRY ENOUGH, THE BEES SEAL OFF THE HONEYCOMB WITH A WAX CAP CALLED AN OPERCULUM. THE HONEY IS READY!

4



HEXAGONAL HONEYCOMB CELLS WITH WAX CAPS

HONEYCOMB FULL OF HONEY