

## **SBA Technical Data Sheet Number 03 - Candy Feeds**

### **Equipment**

Heavy Duty cooking pans

Source of heat

Wooden or metal spoon for stirring

Measuring jug

Cooking thermometer capable of immersion, e.g. jam thermometer

Scales (optional)

Plastic Containers

Enamelled or Pyrex dishes

### **Consumables**

Refined (white) granulated sugar (cane or beet)

Fresh Water

Cooking Oil

Newspapers

### **Method of Preparation**

Put 500 ml (1 pint) water in a heavy saucepan, and add 2 Kg refined granulated sugar (two 1Kg bags is perfect). Heat the sugar and water to boiling point, stirring all the time to prevent the sugar on the bottom from burning. Continue to boil briskly until the syrup reaches a temperature of 117<sup>0</sup> Centigrade.

Meanwhile prepare an enamel or Pyrex glass dish (large enough to contain the hot candy with room to spare,) by generously coating the inside with vegetable oil, then lining with a sheet of newspaper. Also, soak an old towel in cold water, and lay it out flat on a waterproof and heatproof work surface, such as a steel drainer.

As soon as the boiling candy reaches 117<sup>0</sup> Centigrade, remove the pan from the heat and place it on the wet towel, which will start to cool the mixture quickly. (Don't be alarmed as the towel hisses and steams - this is normal as the temperature of the pan and the candy is now well above the boiling point of water.) Stir the mixture continuously, and observe that as it cools it quickly starts to turn cloudy and thicken. Continue stirring only so long as the mixture can still be poured easily, then pour into the lined tins or dishes and leave undisturbed until set and cold. Remove from the moulds by pulling gently on the edges of the paper liner to remove the block of candy.

### **Method of Application**

Normally placed directly over the top of the frames of bees.

### **Shelf Life**

Should be sealed into double thickness of plastic bags as soon as removed from the mould, and will then last for several weeks or even months in a warm dry room (but not in a damp outbuilding or shed).

### **Health and Safety Information**

The following hazards are identified:

1 Danger or burns and scalds from

1. Boiling sugar
2. Splashes from the pan
3. Utensils in contact with the hot sugar

Precautions:

1. Protective apron and covered sleeves
2. Long handled stirring utensils
3. Children continuously supervised
4. 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.

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.

**ISSUE NO 2 DATED FEBRUARY 2007**