CAROB PRODUCTS

Carob Honey (Carob Blossom Honey)



Carob honey is a blossom honey produced when honey bees (Apis mellifera) collect nectar from carob trees (Ceratonia siliqua L.), which flower in autumn, and ripen it in the hive. At Carob Türkiye we supply carob honey not at retail but as a producer under a B2B model, in bulk and wholesale volumes for food manufacturers, honey packers, distributors, HoReCa suppliers and importers. Carob honey is produced in the carob areas of the Mediterranean coast during the September–November flowering period. The harvested honey is strained, settled and quality-checked batch by batch. Its botanical origin can be confirmed by pollen analysis (melissopalynology) and its quality assessed against Turkish Food Codex Honey Communiqué criteria such as moisture, HMF and diastase activity. Packaging, lot size and private label options are planned according to your requirements.

Stock Status: In Stock

Technical Specifications

Origin	Alanya / Antalya, Türkiye
Packaging	Bulk: food-grade drums and IBCs; pails; filling into glass or PET jars; private label
Shelf Life	24 months from the filling date
Storage Conditions	Store at room temperature (18–24 °C) in a cool, dry place, away from direct sunlight, with the lid closed.
HS Code	0409.00 (natural honey)

Carob Honey Production Process

Carob honey forms when honey bee colonies collect nectar from carob blossoms during the autumn flowering period and ripen it in the hive. Carob is one of the few Mediterranean trees whose main flowering takes place in September–November, which makes it a valuable source of nectar and pollen for bees after the summer drought. Every stage of production aims to preserve the honey's botanical origin, natural structure and food safety.

- Monitoring the Flowering Period
- Placing Colonies in Carob Areas
- Nectar Flow and Ripening in the Comb
- Harvesting Capped Combs
- Uncapping and Centrifugal Extraction
- Straining and Settling
- Batch-Based Analysis

- Packaging and Shipment Preparation

The honey bee (Apis mellifera) is one of the most frequent pollinators visiting carob flowers. Male trees offer bees both pollen and nectar, while female trees offer nectar. Colonies are positioned near the carob areas of the Mediterranean coast when flowering begins, increasing the bees' access to carob nectar and strengthening the carob character of the honey. Bee pollination in carob orchards also supports fruit yield. For more details, see our article Carob and Beekeeping.





Harvesting, Straining and Settling

Frames in which the bees have ripened the nectar and capped the cells are harvested. The uncapped combs are extracted by centrifuge; the honey is passed through a fine sieve to separate wax and comb particles, then rested in stainless steel settling tanks so that air bubbles rise to the surface. High temperatures are avoided throughout to preserve the honey's natural enzymes, aroma and colour.

Depending on the harvest period and other floral sources in the area, the colour of carob honey can range from light yellow to amber. As a natural honey it may crystallise over time; crystallisation does not mean the honey has spoiled, it is a natural process linked to its glucose content and storage conditions.





Quality Criteria and Analyses

In B2B supply, every batch is evaluated against the Turkish Food Codex Honey Communiqué and the buyer's specifications. The carob origin of the honey is demonstrated by pollen analysis (melissopalynology), and its quality and freshness by physicochemical analyses. Requested parameters can be tested in accredited laboratories and the results added to the batch documentation.

- Pollen Analysis (Botanical Origin)

- Moisture Content
- HMF (Hydroxymethylfurfural)
- Diastase Activity
- Fructose + Glucose and Sucrose
- Proline
- Electrical Conductivity and Colour
- Residue Analyses

For details on sampling and laboratory processes, read our article Samples and Laboratory Analyses in the Carob Trade.





B2B Supply: Packaging, Private Label and Export

Carob Türkiye does not sell carob honey to end consumers at retail; as a producer, it supplies food manufacturers, honey packers, distributors, hotel–restaurant–café (HoReCa) suppliers and importers. Lot size, packaging type and delivery terms are planned together according to your needs and the harvest situation.

- Bulk Supply in Food-Grade Drums and IBCs
- Food-Grade Pail Packaging
- Filling into Glass or PET Jars
- Private Label Production
- Pre-Shipment Sample and Batch Analysis Report
- Batch-Level Traceability
- Export Documentation
- FOB, CIF and EXW Delivery Options

For delivery terms see Carob Export with Incoterms, and for supplier evaluation see Questions to Ask When Choosing a Carob Supplier.

The Difference Between Carob Honey and Carob Molasses

Although their names are similar, carob honey and carob molasses are different products. Carob honey is a bee product formed from the nectar bees collect from carob blossoms; the carob fruit plays no part in it. Carob molasses, by contrast, is a processed food obtained by extracting the fruit with water and concentrating it. You can find detailed information on the botanical source, colour and taste of carob honey and how it differs from molasses in our article What Is Carob Honey?

Contact

CAROB TÜRKİYE

Address: Saray Mah, Hanımağa Sokak 3-1, 07400

Phone: 0242 517 40 45

Email: info@carobturkiye.com

Web: www.carobturkiye.com

The information is for general guidance only. Contact us for up-to-date technical data sheets, samples and quotes.

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