

# **Assessment of the Effect of Handling, Processing, and Storage Practices on the Quality of Bee Products from Africa's Most Renewed Bee Village in Tanzania**

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## **Abstract**

The study assessed the effect of handling, processing, and storage practices on the quality of bee products. Data were collected from 109 respondents using survey questionnaire, key informant interviews, and observation. Findings indicated effects of handling practices ((traditional, top-bar, long troth) ( $p=0.00$ ) to be significant as compared to processing ((Boiling, Sun heating, Pressing and Straining) ( $P=0.009$ ) and storage practices (Inside house, inside store, separate room store and use of Storing tools) ( $p=0.007$ ). Furthermore, findings from regression analysis indicated that handling, processing, and storage procedures significantly affect the quality of bee products. Respondents indicate there is a need to create skills learning opportunities for bee keepers in order to improve the quality of bee products.

*Keywords: Bee Products, Handling, Processing, Storage procedures*