Standard Operating Procedure #503

pH of Honey

Laboratory: Bioresearch

Location: RM 169

SOP prepared by: R. Sanders

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General: Honey is mildly acidic with an average pH of 3.9. This acidity is due to the acidic content of honey, mainly amino acids and organic acids that are responsible for the characteristic taste of honey. It is also important to mention that honey from tropical countries is generally characterized by lower acidity. This is due to the water content of these samples resulting in increased fermentation with a further decrease in the pH value. Relatively more acidic values (pH < 3.24) indicate improper storage or impure samples.

Safety: eye protection

Materials

honey samples
pH mIeter (or test strips)
beaker
test tubes or small cups
electronic balance
distilled water
serological pipettes and pump

Procedure

1. In a test tube or plastic cup, make a 10% (w/v) honey solution by dissolving 1g of honey sample in 10mL of distilled water.
2. Using a handheld pH probe, measure the pH level of the honey sample and record on the work order form.
3. Rinse tip of pH probe off in a beaker of distilled water after taking reading and blot dry on a paper towel before testing the next sample.
4. Repeat steps 1-3 for 3 trials of each honey sample.