

THE IMPORTANCE OF APPLYING GOOD BEEKEEPING PRACTICE IN THE PRODUCTION OF BEEKEEPING PRODUCTS IN MONTENEGRO

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Abstract

Beekeeping in Montenegro has a long tradition and is of great importance not only for nature conservation, but also for the development of the Montenegrin economy. Due to the diversity of honey plants, Montenegrin honey is of high quality, both in terms of nutrition and medicinal properties. In order for beekeeping to be sustainable and to obtain safe bee products, it is necessary to implement measures of good agricultural and good beekeeping practice, which is the aim of this research.

Good beekeeping practice includes a set of procedures in beekeeping production whose main goal is to obtain health-safe honey and other bee products. It includes all stages of production of honey and other bee products - pollen, royal jelly, propolis, beeswax, and bee venom. According to the Law on Food Safety of Montenegro, every beekeeper is responsible for his product and therefore it is necessary to know the measures to be taken at each stage of production. Good beekeeping practice procedures are based on the analysis of risks and dangers posed by certain procedures during beekeeping to obtain health-safe honey and other bee products. These hazards are microbiological, chemical and physical and come from the wider and closer environment (pollution, soil, water, and air), conditions and hygiene in the apiary, inadequate equipment, accessories and materials, beekeepers' procedures and their attitude and behavior towards bees, etc. The benefit of implementing the principles of good beekeeping practice is not only in achieving product health safety, but also in preserving the health of bee colonies. Good beekeeping practice provides basic instructions for the implementation of internal control in beekeeping according to the principles of HACCP, regardless of the fact that the HACCP system itself is not legally mandatory for beekeepers as primary producers. On the other hand, according to the Law on Food Safety of Montenegro, the HACCP system must be implemented by all entities engaged in food processing, and thus all entities that procure honey from primary producers - beekeepers, and then package, process and distribute it to consumer.

The conclusion is that by applying and documenting measures of good beekeeping practice, the beekeeper confirms that he produces hygienically correct and health-safe bee products with nature conservation.

Key words: *Good beekeeping practice, Honey, beekeeping, Bee products, Safety, HACCP.*