



Honey Crystallization

All honey is naturally susceptible to crystallization, particularly high-quality pure honey that hasn't been heavily filtered or pasteurized. This information is intended to help you understand the causes and ways to slow or prevent your honey from crystallizing.

What is honey crystallization?

Honey crystallization, often referred to as granulation, is a natural phenomenon by which honey turns from a liquid to a semi-solid state with granular composition. This process can take anywhere from 2 months to 2 years.

Crystallization does **NOT** indicate:

Poor Quality

Spoiled Product

Adulterated State

Storage temperature is one of the main factors in crystallization.

Temperature	Range	Effect	Recommendation
Cool	Below 50°F (10°C)	Prevents crystallization	Best for long term storage (allow to warm before use)
Moderate	50° - 69°F (10°-21°C)	Encourages crystallization	Worst
Warm	70° -80 F (21° -27°C)	Delays crystallization	Best for frequent use (ready to drizzle)

You can return crystallized honey to liquid by heating it.

Heat honey to approximately 110 °F for an extended period of time to melt the crystals and return honey to a liquid state. Recommended methods are sous vide, removing honey from the bottle and gently heating it, or leaving the bottle in a sunny window.

*Note: Mike's Hot Honey plastic bottles will melt if heated above 120°F (48°C). 192oz jugs will melt above 145°F (62°C).