

 <p style="text-align: justify">S n ph?m ti?t c?a ong m?t d ong ?? x t?. Th h ph?n g?m c axit b v este. ? nhi?t ?? 15 oC, kh?i l??ng ri g l 0,95 - 0,87 g/cm3; nhi?t ?? n g ch?y l 62 65 oC. ? th? r?n, m v g ??n n th?m. Khi ph ti?t ra s, tr??c h?t ong h t no m?t, sau m?t ng m?t ?, nh?ng h?ch s ? b?ng ong bi?n h th h s r?i ti?t ra 4 ? h?ch s ? d??i b?ng. Khi g?p kh g kh s n tr? th h nh?ng h?t s gi?ng nh? m?nh v?y, ???c g?i l v?y s. V?y s n l?i ???c c ch sau c?a ong gom ?? chuy?n l ch tr??c r?i ??a l mi?ng nh n?n cho t?i khi d?o qu h m?i ?em ??p t?. Theo s? ph t h h h?c, v?i nh?ng ?i?u ki?n b h th??ng, mu?n s?n xu?t 1 kg s, ong m?t ph?i d ong ??n tr 3 kg m?t v m?t s l??ng nh? ph?n hoa. </p><p style="text-align: justify">Trong y d??c, s ong d ong l v b?c thu?c vi, b?ng d h, h?n h?p c thu?c m?, khu r?ng gi?. Trong c g nghi?p, d ong trong s?n xu?t v?n ph g ph?m, ngh? d?t, ?? g?, ?? da, th?c ph?m, m? ph?m, l ? s; trong c? kh d ong ?? ch?ng han g?.</p> <h4>C s?n ph?m kh</h4><ul><li><a href="index.php?option=com\_content&view=category&layout=blog&id=81&Itemid=303">M?t Ong</a></li><li><a href="index.php?option=com\_content&view=category&layout=blog&id=82&Itemid=304">M?t Ong S?a Ch a</a></li><li><a href="index.php?option=com\_content&view=category&layout=blog&id=83&Itemid=305">M?t Ong Ngh?</a></li><li><a href="index.php?option=com\_content&view=category&layout=blog&id=71&Itemid=306">Ph?n Hoa</a></li><li><a href="index.php?option=com\_content&view=category&layout=blog&id=78&Itemid=308">N?n S</a></li><li><a href="index.php?option=com\_content&view=category&layout=blog&id=58&Itemid=309">S?a Ong Ch a</a></li><li><a href="index.php?option=com\_content&view=category&layout=blog&id=59&Itemid=310">Bee's Food</a></li></ul>