Pure New Zealand Manuka Honey

Natural Honey (Manuka)

Manuka honey is unique to New Zealand and is classified as the best by national standards. Thick, pure, sweet and fragrant, manuka honey is only produced under favourable natural conditions. It contains active UMF antibacterial ingredients that are not present in other types of honey. Its unique nutritional properties far exceed that of many traditional foods, making it one of the world's most precious honeys.

Active Antimicrobial Substances

According to Professor Peter Molan from University of Waikata, manuka honey contains Non-Peroxide Activity that is absent in all other honeys. Thissubstance is known as Unique Manuka Factor (UMF®).

Research shows that UMF® is only present in certain types of New Zealand manuka honey. This greatly differentiates New Zealand manuka honey from other types of honey in the world, placing it in top position.

UMF® is a trademark registered by the Unique Manuka Factor Honey Association (UMFHA), which is also the body that enforces strict regulations on the quality of manuka honey. The UMFHA uses UMF® as rating to measure of the attributes and values that make up Manuka honey, and assures purity and quality. the higher the value are considered to be the better in quality.

In New Zealand, honey manufacturers must go through strict scrutiny in order to obtain authorisation from UMFHA to use the UMF® label. Each batch of Manuka honey is subject to independent laboratory tests before the UMF® evaluation report will be issued. Honey manufacturers can then affix labels indicating the UMF® value of their honey corresponding to the relevant batch number in the report. You can verify the authenticity of your manuka honey through the following ways:

How To Choose Manuka Honey

To ensure that you purchase the finest quality manuka honey, pay attention to the following points:

- The label must be printed with the UMF® trademark
- The manuka honey must be produced and labelled in New Zealand
- The manufacturer's licence number, eg. 1037, must be listed to ensure that the process is strictly regulated
- The UMF® rating must be at least UMF®5+ and above

How To Store Manuka Honey

As long as it does not get in contact with moisture or impurities, honey will not degenerate even if stored for years. Under normal circumstances, honey does not need to be refrigerated. Simply storing it in a cool, dry place, away from direct sunlight is enough to maintain the quality of honey.



You can download the manufacturer's evaluation report of the manuka honey you have purchased at the following:

www.pnzh.honeyid.com





New Zealand
Manuka Honey UMF®10+
(Bee Harvest)
Licence No. 1037

1 Bottle for $45

2 Bottles for $85

Offers valid till 31 Mar 2016

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