



## Honey in SoMEX

Mexican honey is one of the most delicious in the world. Our apiculturists land Mexico in the 6<sup>th</sup> place in production worldwide and apiculture has become an essential task to study bees and help them survive in the changing environment. Honey bees work to create and process the nectar from flowers to give us a natural source sweetener. They also pollinize about 87% of all flower species that exist. Honey can come from different flower origins that give it its flavor and texture. Our products offer rich varieties of different flowers and are in transition to organic production.



## Production

We currently have 600 tons produced and stored in phytosanitary containers, a hundred of which are certified organic.



## Packaging

Barrels of 300kg.

70 barrels per container for shipment.



## Varieties

**Multifloral honey.** Is the most common honey in the world. Dark color. Difficult to crystalize. Available: 5 containers.

**Highland multifloral honey.** Consistency of butter due to high and fine crystallization. Available: 1 container.

**Mezquite honey.** With a clear amber color and buttery texture this honey has large amounts of pollen and a high crystallization. Available: 10 containers.

**Avocado honey.** Produced mainly in Michoacan state. Darkest color, high aromatic and intense flavor. High content of minerals and enzymatic power. Very slow crystallization. Available: 4 containers.

**Varaduz honey.** Light color and floral taste. Varaduz is a tree from the Mexican highlands its white flowers give the particular taste to this honey. Available: 5 containers

**Citrus honey.** Clear golden color and low crystallization. Fresh flavor. Produced in Veracruz and San Luis Potosi. Available: late August.



## Certifications

Our honey is certified with the adequate phytosanitary certificates. We have 100 tons of honey that are certified with Mayacert. Other certifications include: Sagarpa, EUR 1., Cofepris, certificate of origin. We have exported to Germany, Italy and the US.



## Honey crystallization

Fresh honey crystallizes naturally depending on temperature, and water content. The saturation of sugars also changes the color of honey from a dark color to clear and even white. Fake honey diluted with sucrose or other supplements does not crystallize.