



100% Organic Pure Raw Honey Natural Bee Honey from China Healthy Food

Our Product Introduction

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Basic Information

- Place of Origin: China
- Brand Name: Beestak
- Minimum Order Quantity: 5 tons
- Price: US\$1.98---US\$4.28/kg
- Packaging Details: barrel
- Delivery Time: 5---30 working days, depending on the order quantity
- Payment Terms: L/C, D/P, T/T, Western Union
- Supply Ability: 2000 tons



Product Specification

- Name: Organic Pure Bee Honey
- Type: Sidr Honey, Traditional Herb Honey, Acacia Honey, Brush Forest Honey Etc
- Material: Natural Bee Honey Without Any Additives
- Package: 35kgs/barrel Or 290kgs/barrel
- Testing Report: Available
- Sample: Yes
- Highlight: **100% Organic Pure Bee Honey, Health Organic Pure Bee Honey, Health 100 organic honey**



More Images



Product Description

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Honey is a supersaturated solution of sugar. Some single nectars will crystallize at low temperatures. The crystals are glucose, and the non-crystallized part is mainly fructose. Honey crystallization is related to honey seeds and storage conditions. Generally honey crystallizes below 13 degrees Celsius, while rape honey and linden honey will crystallize at 13-14 degrees Celsius, while acacia honey is not easy to crystallize. Although jujube nectar is a variety that is not easy to crystallize, it is still a natural phenomenon if there is a small amount of crystallization, please rest assured to eat. Honey is generally stored in a cool place, but the temperature should not be too low. Honey generally crystallizes at 10 degrees Celsius, which is not conducive to eating.

Honey crystallization treatment method

Soak the honey together with the bottle in hot water, but be careful that the temperature of the hot water must be lower than 50 degrees Celsius, because too high temperature will deactivate the enzymes in the honey and lose vitamins.

You can put the bottle together and put it in a pot of cold water and heat it slowly. When the water temperature reaches 50-60 degrees Celsius, the sediment will melt naturally and will not settle again.

Leave it to naturalize in summer.





Company

Laboratory



Processing Area



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