US 011-5255-4393-7468



General Soles LLC 4040 Broadway ST Suite 240 Unit#159 San Antonio, Tx 78209 USA

General Soles SA de CV Reforma 11, Col. San Juan Totoltepec, Naucalpan de Juárez, Estado de México, México





www.ceimaya.com

The flowers are full of honey, but only the bee finds out the sweetness.

-Johann Wolfgang von Goethe



Raw Honey Ceimaya

VARIETAL AND ORGANIC







About us

Ceimaya loves and promotes all products that the Mexican land has to offer; which led us to provide you a premium certified organic and monofloral cold pressed honey that preserves each property natural honey has to offer.

Offers...

Four monofloral types of honey from different geographical origins : - Desert Honey -Kidneywood Blossom -Mesquite Blossom - Mayan Honey - Tsitsilché Blossom - Volcano Honey -Wild Sunflower Honey

Raw multifloral honey Honeycomb

Size

The honey is available in two size bottles:

- 270g (9.5 oz.)
- 400g (14.1oz.)

The honeycomb is available in 200g (7.05 oz) bottle

Al our honey products are unheated, unpasteurized and with a creamy consistency. Possible foam at the top which is a natural ocurrence in raw creamy honeys.



Varieties



Mayan Honey: Tsitsilché Blossom

Tsitsilché honey proceeds from the Calakmul biosphere jungle. It comes from the Tsitsilché tree (Gymnopodium floribundum) which gives it a strong floral smell.

The first taste impression is sweet until it evolves into an intense taste. It is one of the main exports from the Yucatán peninsula to Europe. It pairs wonderfully with white meats such as quail and codfish.





Desert Honey: Mesquite Blossom

Mesquite Honey is a Mexican desert high plateaus native that originates from the Mesquite tree (Prosopis laevigata) yellow flower. It is white color honey with a creamy texture and natural sweet wood flavor. Pair well with fresh berries, fresh cheese, and hearty whole-grain bread Desert Honey: Kidneywood Blossom

Kidneywood honey is a Mexican desert high plateaus native that originates from the Kidneywood tree (Eysenhardtia polystachia) white flower. Its delicate flavor makes it ideal to pair with strong cheeses such as gouda or with vegetables such as eggplants.



Volcano Honey: Wild Sunflower Blossom

Wild Sunflower honey is native to the forest in the Trans-Mexican Volcanic Belt. This honey is very particular since it naturally crystallizes in a creamy consistency, which explains why it is also named butter honey. It originates in the skirt of volcanoes such as the Popocatépetl and Iztaccihuatl, where bees feed themselves from two different wildflowers: Acahual (Simsia Amplexicaulis) and Casahuate (Ipomoea Arborescens), white and yellow flowers. This is why the Wild Sunflower honey color varies from yellow to white, depending on the predominant nectar. We recommend tasting it with yogurt, bread, pancakes, or as a sweetener for tea.



Multifloral Honey

Multifloral Honey is a native from the Mexican high plateaus. It is harvested in a season where various flowers flourish, which determines its flavour with different fruit trees tint. We suggest to use it as a salad dressing ingredient.



Honeycomb

Our Honeycomb is by far our product with the highest nutritional value because it has wax, pollen, residual jelly, and honey. We offer a honeycomb precedent from the Mesquite tree which makes the flavor woody and sweet. It has been used in traditional medicine in different skin care products as well as a natural antibiotic, antiinflammatory, healing, and highly hydrating product. It can be used in face and lips masks. Additionally, just by chewing it, the honeycomb helps prevent seasonal allergies in a natural way.



@ceimayaculinaric

Certifications

GMO Free Product

Organic * and Kosher certifications









@ MielCeimaya

* An organic certification is one that is obtained under the guidelines defined by different organizations. In our case, the certifying agency to obtain the USDA and LOP seal is the Mayacert agency.