

## Our Monofloral Honeys



The Marmeleiro (Quince) is considered one of the main sources of nectar of the wild forests in the Brazilian northeast. The bees are attracted to the perfumed flowers of this tree, and it's one of the favorite main floral sources used by the beekeepers to breed and care for their beehives. The marmeleiro honey is appreciated because of the color, flavor and texture. It has a light color, low humidity (18%), a mild and marked flavor. The blooming period of this tree is in the rain season. The main region where this honey is produced is in Picos, Piauí (where our company is based). This region is known for their production of 100% organic honey.



The Mentinha (Wild Mint) blooms during April. It has white flowers and the honey from this floral source has a strong flavor and distinctive aroma. Can be described as a medium sweet honey with a lingering after taste.



The Angico tree blooms during the dry season in northeast Brazil. The flowers are small, white with a very pleasant aroma. The bees are attracted to these flowers and the Angico honey has a light yellowish color, low humidity, and a very pleasant mild flavor. Picos, Piauí is the main region where this honey is produced, an area known for their production of 100% organic honey.



The Brazilian wild Mint or Bamborral has purple flowers. The difference between this honey from the honey produced from the Mentinha it's that it is more subtle. It has a great aroma and it has a mild taste leaving a refreshing finish in the mouth.



When the Grape Vine (Cipó Uva) blooms from september to november it has a rosé grape aroma. The Cipó Uva honey is known for having a very light color (0 to 25 mm), low humidity (15 to 17%), low HMF (lower than 5 mg/kg), light flavor and a distinctive floral taste. Although the pharmacological and cultivation characteristics of the Cipó Uva have been extensively researched scientifically, its therapeutic virtues have not yet been analyzed in the laboratory, but this honey it's been used by naturist for decades as a natural treatment to different common diseases and it's marketed that way in the brazilian market.



The Brazilian Pink Pepper (Aroeira) blooms from July to September. This honey is produced in the mountainous regions of Ceará. The humidity of this honey is between 14-16%, dark color, a strong and pleasant flavor. The Brazilian Pink Pepper honey has medicinal properties like the power of healing and antimicrobial action.

