Got Real Honey?

HONEY ADULTERATION
HONEY IS......

A SMALL LUXURY

Natural

Charming

Beneficial to Health

Organic

Expensive

Pure

RAW

An Intriguing Product

The USA does not produce enough honey to meet consumer demand and must import to do so.
HOW MUCH DO WE USE?

- Honey consumption in the USA is at least 500 to 600 million pounds per year.
- How much honey do we produce?
- How much honey do we import?
The term "adulterated honey" means any honey to which has been added honeydew, glucose, dextrose, molasses, sugar, sugar syrup, invert sugar, or any other similar product or products, other than the nectar of floral exudations of plants gathered and stored in the comb by honey bees.

[1939 c 199 § 22; RRS § 6163-22. Formerly RCW 69.28.010, part.]
GLOBAL HONEY PRODUCTION & GLOBAL BEEKEEPING

Total Honey Production and Exports Not Equal

Source: Prof. Norberto Garcia, International Honey Exporters Organization
American Bee Journal
Trans shipped honey to other countries to avoid tariffs & taxes.

Websites open to Brokers who Transship

American Beekeepers Out
ERA OF TRANSPARENCY

Further FDA Research Protocol for Honey:

International Collaborative Efforts
Sophisticated scientific methodologies
Determine country of origin
Adulteration
Use of Resin Technology
Ripened honey (by the bees or not)
GOT REAL HONEY? HOW DO YOU KNOW?

Want crystal clear
Longer shelf life
Ultra filtering ..... is a high-tech procedure

Any product that’s been ultra-filtered and no longer contains pollen isn’t honey ~ FDA

Got Pollen?....

• 76 % grocery stores
• 100 % drugstores
• 77 % from big box stores
• 100 % individual service portions in restaurants
Is your honey funny?

Pasturized, US
1) Bees are fed high fructose corn syrup
2) A bee's immune system becomes compromised
3) Honey is pasteurized and filtered, which takes out minerals and nutrients

Imported
1) Highly unregulated; contains fillers such as lead and chemicals like chloramphenicol
2) Sold with fraudulent documentation
3) Countries the US imports from - China - Argentina - Vietnam - India - Brazil

Local, Raw
1) Uses sustainable bee-keeping practices to keep bees happy & healthy
2) Local raw and unfiltered; contains vitamins (A, C, D, E) and enzymes
3) Can be found at farmer's markets and wellness sites such as www.honeycolony.com

To learn more please go to www.honeycolony.com
MINDFUL OF WHERE YOU BUY......

100% Honey bought at farmers markets, co-ops and “natural” stores ~ had the full, anticipated, amount of pollen.

Of course your Local Beekeeper, who you know is best
Intrinsic Attributes and the Charm of Honey

GLOBAL APPRECIATION OF HONEY BEE.....

Has never been more acute, widespread or deeply understood than at present