



One ingredient. The way nature intended.



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Honey is honey, it's just that simple. A bottle of pure honey contains the natural sweet substance produced by honey bees from the nectar of plants or secretions of living parts of plants. Nothing else.

When scientists begin to look for all of the elements found in this wonderful product of nature, they find a complex of naturally flavored sugars as well as trace enzymes, minerals, vitamins, and amino acids. (Complete information concerning honey's chemical makeup and nutritional content is available in our downloadable PDF brochure, "Honey, a Reference Guide to Nature's Sweetener").

Honey is made by bees in one of the world's most efficient facilities, the beehive. The 60,000 or so bees in a beehive may collectively travel as much as 55,000 miles and visit more than two million flowers to gather enough nectar to make just a pound of honey!

The color and flavor of honey differ depending on the bees' nectar source (the blossoms). In fact, there are more than 300 unique kinds of honey in the United States, originating from such diverse floral sources as Clover, Eucalyptus and Orange Blossoms. In general, lighter colored honeys are mild in flavor, while darker honeys are usually more robust in flavor.



HOW HONEY IS MADE

How Honey is Made

Ever stop to think about what's in a bottle of honey? It's really quite simple. There are no added preservatives. No added flavorings. No added coloring.

Take a look at the additive-free journey that honey takes from bee to bottle and see for yourself. The bottle of honey on your supermarket shelf is nothing more than honest to goodness sweetness the way nature intended.

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