

Honey Bee News Letter

～ Manuka Honey ～

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Thank you for your continued support for Sugi Bee Garden.

This News Letter will be regularly sent out with product information and customer feedbacks of Sugi Bee Garden.

I hope you find it useful.



What's Manuka Honey?

It is a shrub of Myrtaceae family that grows wild only in New Zealand. "Manuka" means "tree of resurrection" or "tree of healing" in Māori language. The honey that can be collected from these manuka flowers is called manuka honey.



*Manuka flower

In addition to the strong antibacterial effect of "methylglyoxal (MGO)," manuka honey is known to have a stronger antioxidant effect that removes active oxygen than other honeys such as acacia.

Manuka honey, which has been proven to have antibacterial effects through various studies, is also a medical honey collected for therapeutic purposes. It has also been academically proven to have a high bactericidal effect against *H. pylori*, which has become a problem in recent years. It is also actively used in medical institutions in Oceania, Europe, and the United States to treat diabetic complications and skin diseases caused by floor rubbing in patients undergoing long-term medical treatment.



Established a local corporation in New Zealand to ensure a stable supply of high quality manuka honey



Since 2004, members of the beekeeping department have been visiting the area to collect honey and conduct other beekeeping activities. In July 2019, the local subsidiary "SUGI BEE GARDEN (NZ) Co.LIMITED" was established. We deliver high quality Manuka honey with support from the New Zealand government. Our beekeeping business is highly regarded in New Zealand and we work with local beekeepers to collect honey.

Sugi Bee Garden's Manuka Honey Bee Farm in New Zealand

New Zealand is a beautiful country blessed with vast nature that the people are proud to call "clean, green country" despite various developments. Our bee farm is located deep in the mountains, surrounded by untouched wilderness, and our Manuka honey is free from pesticides because we only use Manuka trees that grow wild in this untouched environment. That is why we are able to deliver monofloral manuka honey that contains no other nectar.



The bee farm located in the wilderness where white manuka flowers bloom all over the mountains.

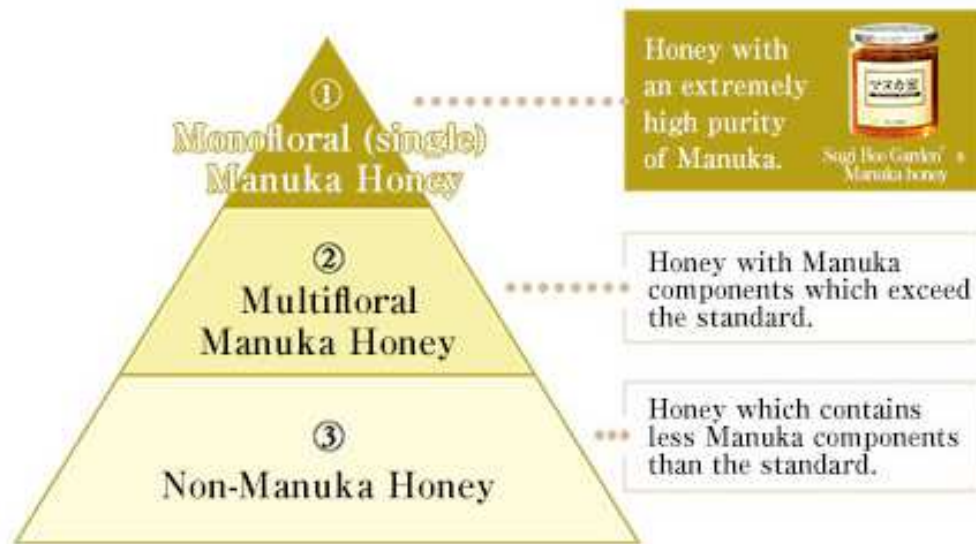


Nectar source in a remote area



Sugi Bee Garden's beekeepers collecting honey

Sugi Bee Garden's Manuka Honey is the highest rank according to standards set by the New Zealand government.



Items		① Monofloral (single) Manuka Honey	② Multifloral Manuka Honey	③ Non-Manuka Honey
Four types of chemical tests	3-phenyllactic acid	≥ 400mg/kg	≥ 20mg/kg < 400mg/kg	Honey which does not meet standards ① and ② described on the left cannot be called Manuka Honey.
	2' - methoxy-acetophenone	≥ 5mg	≥ 1mg	
	2-Methoxybenzoic Acid (o-Anisic Acid)	≥ 1mg		
	4-hydroxyphenyllactic acid	≥ 1mg		
DNA test on pollen	qPCR (DNA analysis of pollen)	< Cq36 (36 cycle quantification)		

Source: MPI Website (New Zealand Ministry of Primary Industries)
<https://www.mpi.govt.nz/growing-and-harvesting/honey-and-bees/manuka-honey/>

Some of the manuka honey sold around the world has its quality quantified according to each company's own standards, which are determined by the amount of "methylglyoxal (MGO)" contained in the manuka honey.

However, there have been concerns that "methylglyoxal" could be falsified by increasing the amount by heating or by artificial addition. New quality standards have been established to change this situation.

Sugi Bee Garden's Manuka honey is based on the New Zealand government's five test criteria of "four chemical tests" and "DNA analysis of pollen", and is not stated in numerical form.

Manuka Honey Product Lineup



Manuka Honey

It is a highly pure and high quality Manuka honey (monofloral Manuka honey) without any modification. Unlike the mild taste and flavor of milk vetch or acacia honey, it has a rich, full flavor and mellow floral aroma.



Manuka Honey with Fresh Royal Jelly

Royal jelly eaten only by the queen bee. It is the sole source of nutrition for the queen bee, which lays about 1,500 to 3,000 eggs, and contains essential amino acids, vitamins, and the unique ingredient decenoic acid.



Manuka Honey with Propolis

Propolis is produced by bees from shoots and resin. It contains flavonoids, vitamins, minerals, and other useful components, and is said to be a natural antibiotic.



Manuka Honey with Fresh Royal Jelly & Propolis

Nutritional components of propolis and royal jelly. This is the strongest honey in Sugi Bee Garden's history with the added antibacterial power of manuka honey.



Find more about
Manuka Honey from here

Manuka Honey Recipes



With Yogurt

Calcium in yogurt and flavonoids in honey boost bone density.



With Cheese

Cheese with manuka honey tastes great and protects your body with the power of fermented foods and honey.



With Coffee

Chlorogenic acid in coffee and flavonoids in honey can reduce LDL cholesterol in the blood and support anti-aging of blood vessels.