

Meeting Every Standard – Bee Flower & Sun Honey Company

You may not know this but not only is Germany world renowned for their high standards in engineering and automobiles; they also set the highest standards for honey¹. These standards are not required yet we at Bee Flower & Sun Honey Company voluntarily choose to meet all the standards set by our German counterparts, to produce a delicious and nutritious honey product. **One of the most important standards maintained at Bee Flower & Sun Honey is to produce completely raw honey, warmed only to under 105 degrees Fahrenheit.** You can be sure you are getting the real 'raw' product when you see the crystallized form our honey takes as it cools, consistently smooth and creamy. This ensures the unique minerals and enzymes are retained, allowing our customers to fully appreciate the inherent integrity of honey. We can honestly make this statement since we produce and process our own raw product, as opposed to other companies who can only make vague claims about their processing temperatures because they buy their product from unknown sources. As a matter of fact, nearly all honey packaged in the United States is heated to approximately 160 degrees and then filtered, altering the naturally nutritional benefits of honey.

Genuine and unaltered Bee Flower & Sun honey is not cut with any additives, like cane sugar, corn sugar or anything to dilute the naturally raw product, meaning our honey is gathered in the appropriate season, to strengthen the life of the hive, also guaranteeing no value is ever taken out by overheating when processed. Since 1973, we at Bee Flower & Sun have been in the beekeeping and honey packing business, providing four flavorful varieties, of pure honey, true to the nectar of the blossom source in smell and taste: Blueberry, Clover, Star Thistle and Wild flower, including their delicious honey comb product. You will never see unsightly residue in Bee Flower & Sun's attractive and wholesome product. We proudly state our practice all along has been to use old world, time-honored techniques, in gathering, processing, packing and delivering a superior product to market. We confidently offer you a quality and flavor which can only be produced in the hive.

¹ "Does the US Need a Honey Standard?" American Beekeeper Journal, Volume 147, No. 3, Kristen Traynor, Institute for Bee Research, Celle, Germany