



Uzasiaexport



+99895 885 88 80

+99895 889 88 82

info@uzasiaexport.com

Honey Catalog



Mountain honey

Mountain honey is one of the herbal types of honey. It is collected by bees, often from medicinal plants that can be found in mountain valley regions. A variety of herbs from mountain regions is widely used in folk medicine, so mountain honey is especially valued for the medicinal properties that bee nectar receives from such herbs. In order for mountain honey to receive all the beneficial properties, the nectar of bees that have pollinated the following plants is collected: wild rose, oregano, lemon balm, bird cherry, radiola, leuzea and other herbs, the list of which is quite long.

The organoleptic indicators of mountain honey are highly dependent on the region of collection, season and weather conditions, so the value of mountain honey depends on its region of origin.

The assembly and production of mountain honey is a very time-consuming and difficult process, because, first, you need to transport the apiary to a mountain valley, which already requires considerable effort.

However, there are signs that distinguish mountain honey from other species. The first thing that catches your eye is the taste and smell. A unique bright floral-fruity aroma always depends not on the location of the collection of honey, but on flowers and honey plants. Basically it has a sweet taste with bitter-tart notes. The taste will not be cloying, rather fresh, necessarily tart and with a slight bitterness, otherwise you will have a fake. The color palette can range from pale yellow to dark shades of bronze. Fresh mountain honey has a liquid consistency, but crystallizes quite quickly, turning into a fine-grained mass.

Honey Catalog



Camel thorn honey

Camel thorn honey (zhantakovy) - has a strong antimicrobial effect on streptococci, dysentery bacillus. Useful for gastrointestinal diseases, removes toxins and excess salts from the body, a good tonic. Regulates blood pressure, reduces and stops inflammatory processes.

Medicinal properties of zhantakovy honey: There is an opinion among beekeepers and honey lovers that zhantakovy honey is the king of honeys, in view of its chic aroma and unique taste, and not only because of this. In terms of healing properties, zhantak is an almost universal medicine for colds, rheumatism, removes toxins from the body, has a wide antimicrobial effect and not only.

Honey Catalog



May honey

May - the earliest honey. Everything that is born again in nature, as you know, receives from it all the most valuable and best. Therefore, the benefits of May honey are undeniable. This is early summer honey, which is pumped out in mid-May - early June. This honey is brought by bees from a large number of honey plants, so May honey has many more useful properties than any other honey collected from any one summer honey plant. It contains a variety of aromatic mineral salts, trace elements and other substances. That is why many people consider May honey to be more valuable.

The aroma of honey is rather weak and delicate, the color varies depending on the composition of the honey plants, but almost always the shades are light: from transparent with a yellow tint to rich yellow. It tastes very sweet.

May honey, whose beneficial properties make it possible to use it for many diseases, retains the ability not to crystallize for a long time. So you can use it for a long time. It has a pronounced antipyretic, anti-inflammatory and analgesic effect.



Honey Catalog



Steppe honey

Steppe honey refers to varieties of polyfloral honey. It is also known as feral (meadow), polyfloral honey. Why it is called "steppe". The fact is that the nectar of this product is collected from different plants of the steppe during their flowering period. It is usually late May to early June. Its honey plants are the mixtures of cultivated: (buckwheat, clover, thyme) and wild plants: (cornflower, Saint- John's- wort, thistle, dandelion).

Appearance of this sort is much different from others. Its color range is diverse: from light yellow, amber to dark brown. The taste qualities depend mainly on the flower from which the nectar was collected. Most often its taste rich, sugary. The aroma is fragrant, flowery-herbaceous. The consistency is very thick. Crystallizes no faster than other sorts.

Honey Catalog



Cotton honey

An extraordinary elixir of beauty and health - cotton honey. To produce this variety, industrious bees collect nectar from flowers and even cotton leaves. This kind of honey is produced in Central Asia. There, its price is negligible, since this product is produced in huge quantities. About 300 kg of white honey is harvested from 1 hectare of cotton fields. Three to four weeks after the honey is harvested, it undergoes a crystallization process, after which it looks more and more like a piece of lard. This honey after packaging can be cut with a knife. It does not melt at room temperature and has a delicate texture. Due to the taste qualities, cotton honey can be eaten like any confectionery treat, slightly tart, slightly sweet, with a flavor similar to notes of nectarine or peach. Eating a spoonful of cotton honey a day, you take an impressive amount of vitamins A, C, E. Thus, it is useful to take it to increase immunity without fear of harming the figure. Even the most strict diets allow the use of a teaspoon of honey per day. Cotton honey is equally effectively used in cosmetology, traditional and professional medicine. The enormous benefits of cotton honey are determined by the content of levulose, glucose and, most importantly, oil in its composition. It is rich in omega-3 fatty acids, therefore, the recovery of the body after an illness is much faster. Cotton honey has antibacterial properties. It is used in the treatment of respiratory diseases and for the prevention of colds.