



# MANAWA

## Manuka MG100+



### ABOUT

Bees work the flowers of the Manuka tree which grows on the forest edges, to produce this remarkable honey. Ancestors used Manuka for a range of medicinal purposes – relieving pain, treating burns and wounds and other afflictions and for reducing fever. Manuka Honey is now world-famed for its unique properties, and research world-wide tells a compelling story of what it does for well-being and healing!

Methglyoxal (MG) is the compound occurring naturally in Manuka Honey that makes it so special, and is used as the measure for rating. It's clear, honest and directly based on what Manuka Honey actually contains. MG is measured in milligrams per kilogram.

### TASTING NOTES

Manuka Honey is an amber honey, with that distinctive medicinal and earthy taste. Use Manuka Honey daily as an elixir or tonic, for drinks and in your cooking for that special dish.

### AVERAGE QUANTITY PER 100G

Energy 1360kJ	Carbohydrate 80g
Protein 0.5g	(Sugars 78g)
Fat 0g	
Sodium 12mg	Methglyoxal (MG) 10mg

### Te Urewera

Te Urewera is an area of mostly forested, sparsely populated rugged hill country in the North Island of New Zealand. It is a wonderland for honey bees and produces exquisite forest tree honeys.

### Sustainability

Sustainability is an integral part of the New Zealand honey industry. New Zealand beekeepers are committed to crafting exceptional honey while helping the natural environment, local businesses and communities to thrive.



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