

Down Under FINE FOODS



Blue Hills Premium Tasmanian Leatherwood Honey

The Leatherwood tree grows only in Tasmania. Tasmanian Leatherwood honey is a monofloral honey that is unique in all of the world.

Blue Hills Leatherwood is gathered by bees in the pristine temperate rain forest area of the protected Tarkine Wilderness. Located in Northwest Tasmania, the Tarkine is home to the world's cleanest air and water. Family-run, Blue Hills has been beekeeping in the Tarkine since 1955.

Blue Hills Leatherwood Honey has a distinct flavour profile, a bold presence when eating, baking, or preparing a glaze or dressing.

All Blue Hills honeys are "cold extracted", which ensures all of the natural components of the honey are retained.

Laboratory tests conducted by the Queensland Government confirm that Blue Hills Honey is free from the anti-bacterial residue (medicines) and other adulterants. GMO/GE Free.

Some of Blue Hills awards:

- 2009 Tasmanian Fine food Awards x 1 gold , x 5 Silver
- 2009 Australian Best Organic Food Product (Organic Expo 2009 Melbourne)
- 2008 Tasmanian Fine Food Awards x 6 Gold Medals and x1 Silver medal.



Committed to quality and professional service, Blue Hills Honey is:

- Certified: GMO-free, Halal
- The first Australian honey producer to receive the Australian “B-Qual” certificate
- HAACP accredited & An AQIS Registered Establishment
- Participating in an on-going study of the nutraceutical benefits of Leatherwood honey

Ingredients 100% Cold-Extracted Tasmanian Leatherwood Honey

Shelf Life 60 months

Available in 30gm, 55gm, 125gm, 250gm, 500gm jars: 1kg and 3kg pails and larger

Down Under Fine Foods Pty Ltd | 17 Lewan Avenue | Kingston | TAS | 7050
M: 0458 222 031 | **P:** 03 6228 4432 | **ABN:** 69 135 811 960
larry@downunderfinefoods.com.au | www.downunderfinefoods.com.au