

Down Under FINE FOODS



Blue Hills Premium Manuka Honey from Tasmania

Blue Hills Manuka honey is gathered by bees from the Teatree plant (*Leptospermum scoparium*) in the heathlands 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 Manuka Honey has a distinct flavour profile plus the advantages usually associated with Manuka honey:

"Teatree (*Leptospermum scoparium*) is a shrub which occurs along the south east coast of Australia, in Tasmania and in New Zealand, where it is called Manuka. The naturally-occurring compound methylglyoxal was identified in mid-2006 as the dominant anti-bacterial constituent of manuka honey. Before the identity of the active compound was known, the potency was measured as UMF or "Unique Manuka Factor" ratings. Studies at the Technical University of Dresden in Germany and at the University of Waikato in New Zealand, have proven that UMF values are directly related to methylglyoxal content. Methylglyoxal has been reported in foods such as milk products as well as beer, wine and coffee, with concentrations ranging from 3 to 50mg/kg. Levels in manuka honey range from 0 to more than 700mg/kg." *Charles Drager, PhD.*

Available with methylglyoxal levels of 100+ mg/kg and 250+ mg/kg

Ingredients 100% Cold-Extracted Tasmanian Manuka Honey No artificial additives, colours, fragrances or preservatives.

Shelf Life 60 months

Available in 250gm, 500gm jars; 1kg and 3kg pails and larger