

ESTD **EGMONT** 2008
— HONEY —



FROM OUR WILDEST PLACES, TO YOURS.

Beautifully sourced.

Naturally crafted.

That's the flavour of New Zealand.





WHAT IS MĀNUKA HONEY?

Mānuka honey is produced from the Nectar of the Mānuka tree. This is a type of tea tree that is only found in the remote forests of New Zealand. Mānuka Honey is the only honey in the world that produces a natural occurring bioactive component called Methylglyoxal other wise stated as MGO on the packaging.



MGO (Methylglyoxal) is the organic compound found only in Mānuka Honey that is responsible for very unique antibacterial and anti- inflammatory properties. All honey has some form of antibacterial properties, however it is mostly peroxide activity, which, when exposed to things like heat, light, enzymes in the body is no more antibacterial than sugar. HOWEVER. MGO in Mānuka Honey creates something called NON-PEROXIDE ACTIVITY which is very stable when exposed to all of the elements mentioned above.



In hospitals throughout the USA and UK, Mānuka Honey is used in advanced wound-care dressings for the treatment of infection and non healing wounds. When applied topically, medical grade Mānuka Honey is clinically proven to kill infection and harmful bacteria.



WHO USES IT?



Depending on the classification your honey falls into, will determine how to use it...

Everyday Wellbeing: Spread generously on toast, or use as a natural alternative to refined sugar in both savoury and sweet culinary dishes.

Soothe & Vitality: Add to healthy breakfasts such as smoothies, porridge or granola for a daily boost of vitality.

Intense Support: For potent support during periods of feeling unwell, enjoy straight off the spoon or added to tonics, teas and elixirs.

Who uses it:

- Health-conscious people as part of a daily wellness routine
- Parents looking towards food therapy for improved family health
- A significant number of health-conscious sports stars, celebrities and people at the top of their profession





OUR PEOPLE

WE'RE STILL A FAMILY RUN BUSINESS

Egmont Honey is a thriving export business founded by James and Toby Annabell.

James Annabell (Founder & CEO)

- Professional rugby player before settling in Hong Kong for 5 years
- Developed Asian markets for two of NZ's largest honey companies before starting Egmont Honey, and now based back in NZ
- Egmont Honey was born out of the desire to offer extremely high quality, natural health solutions to the world

Toby Annabell (Operations Director)

- Lifetime of experience in the agricultural and primary industries sector
- The Annabell family were pioneers of the Hill Country lands in South Taranaki
- Toby runs the beekeeping operation with his large team of beekeepers



PEOPLE ARE INTEGRAL AT EVERY STAGE OF OUR PROCESS

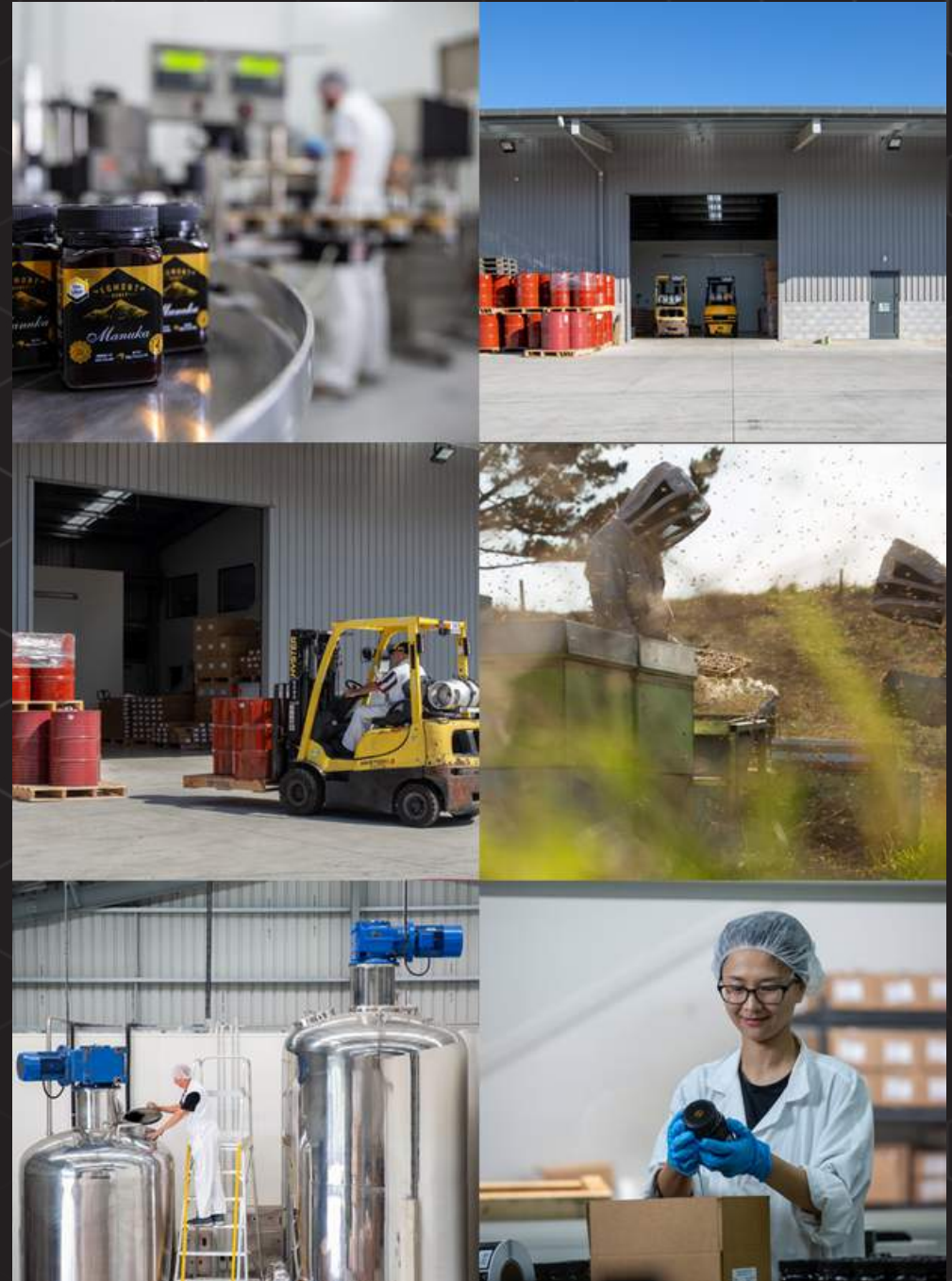
Meet the Mānuka Makers.
Click on the images to view a
short film about our makers.



STATE OF THE ART FACILITIES

Our processing facility is one of the most modern in the country. We employ around 20 full time staff through our processing, packing and dispatching departments:

- SQF certified factory
- A dedicated quality assurance department, with product sample retention available for up to 4 years.
- RMP / MPI, HACCP, Halal, and Kosher certification.
- Double pass filtration system, with multiple large creaming tanks for guaranteed volumes.
- We take your label seriously – utilising state-of-the-art vacuum-adhesion labelling.
- Highly automated packing room, capable of handling a variety of packaging / label specifications.
- 24 hour production facilities.
- New product development capacity.



OUR DISTRIBUTION NETWORK

We supply large retail brands in 20+ markets



foodstuffs NORTH ISLAND



iHerb® H&B

DOING GOOD AT EGMONT HONEY



100% RECYCLED PLASTIC

Our products are packed into 100% recycled plastic rPET jars. Did you know it requires 79% fewer greenhouse emissions and less energy to create recycled PET jars than new plastic jars?



REGENERATIVE FARMING FOR THE FUTURE

We're returning farmland to its former state by planting native Mānuka trees alongside other New Zealand natives. We're also working with the Taranaki Kiwi Trust to trap introduced predators on our South Taranaki farm. This means we will eventually be able to introduce Kiwi into the native forest that makes up the majority of the farm!



INCREASING BEE POPULATIONS

Bees are integral to the ecosystem. Without pollination, we would have no food and therefore no life as we know it. Our beekeepers carefully and ethically foster queen bee numbers through disease and swarm management, so that the population can thrive.



NO COMMERCIAL POLLINATION

Some apiaries move their bees to commercial orchards during the winter, but our girls work hard enough making honey during the summer. We leave them to rest during the 'off season' to reduce any extra stress.



HIVE TO HOME

We own the farm, the hives and the factory, meaning a smaller supply chain and lower greenhouse gas emissions!



NON-GMO, GLYPHOSATE-RESIDUE FREE, ANTIBIOTIC FREE

Our hives are located deep in New Zealand's remote native forests, far away from any pesticides or contamination commonly found in other honey-producing countries. Our independent laboratory testing certifies that all our honey is non-GMO, glyphosate residue-free and antibiotic free – nothing to hide, nothing but nature.

HIVE TO HOME

We have 5,000 hives based on our sprawling farm in South Taranaki, the majority of which is planted in native Mānuka.

We also have unique partnerships with farmers in other remote, untouched parts of our rugged region where the hives are only accessible by helicopter.

This means we are able to produce the purest Mānuka Honey untouched by pollution, herbicides or pesticides.

Unlike other honey companies who contract pack, we are a vertically integrated business - we own the farm, the hives and the factory, resulting in full traceability. Our compact supply chain also means we produce fewer greenhouse emissions!



OUR HONEY RANGE





THANK YOU