## **Colonia Organic Raw Forest Honey**

Each jar is sealed with a label on the lid.

The term "raw honey" or "live honey" is used to describe honey that is cold-extracted and unheated, preserving its natural state.

**Colonia Organic Raw Honey** is pure, natural, and unprocessed by heat, thus retaining its live enzymes and vitamins, which provide outstanding nutritional qualities and health benefits.

**Forest honey**, is collected from forested areas, which may include both **coniferous trees** (fir, spruce, pine, etc.) and **deciduous trees** (maple, oak, etc.).

Unlike flower honey, forest honey does not come from nectar but from **honeydew** – the sweet secretion produced by aphids. These small insects feed on the sap of trees and excrete a sugary substance (honeydew), which bees later collect.

Compared to other types of honey, **forest honey is richer in minerals** such as **manganese**, **phosphorus**, **zinc**, **cobalt**, **and sulfur**. It also contains **higher levels of calcium**, **magnesium**, **iron**, **and potassium**, along with **polyphenols**, **antioxidants**, and **prebiotics** (which serve as food for beneficial gut bacteria, promoting healthy digestion).

Honeydew honey has **less glucose** than flower honey and contains a **higher proportion of complex sugars**.

## **PROPERTIES, USES, AND BENEFITS:**

- Has anti-inflammatory, antioxidant, and immune-boosting properties
- Aids in the healing of bacterial, dermatological, degenerative, inflammatory, and autoimmune conditions
- When used externally, it can help with wound healing and anti-rheumatic conditions
- Used to reduce ovarian inflammation
- Beneficial for respiratory conditions
- Acts as an expectorant and respiratory soother, useful for lung diseases and chronic cough
- Helps with asthma and bronchitis
- When consumed with honeycomb, it may have bronchodilator effects

## Storage conditions:

Store in the original packaging, in a dry place, away from direct sunlight.

## Important!

Bee products are NOT recommended for children under 1 year of age.

**Crystallization** (also called granulation) is a **natural process** that confirms the honey is raw and attests to its high quality.

Since bee products are made by bees from **natural sources**, they are **not standardized in terms of organoleptic properties**. Therefore, **color, taste, smell, or appearance may vary from batch to batch**, without affecting the product's benefits or quality.

The information provided is **for informational purposes only** and **should not replace medical advice, diagnosis, or treatment from qualified healthcare professionals**.