

BOUNTY OF NATURE LAUNCHES NEW HEALTHY HONEY RANGE



December 28th, 2010

The Bounty of Nature brand is launching a new range of honey into the UK market.

The company says it is passionate about honey, only sourcing the ingredient from ethical, quality producers around the world.

Bounty of Nature has spent many hours, days and years locating what they consider to be the best honey-makers in the business, allowing consumers to purchase nutritional and health-giving honey.

Its newest products consist of; Euphoria Longana Honey, Honey with Royal Jelly and Honey with Propolis, and are free from additives, preservatives and sweeteners.

The products are also made from 100% pure honey and boast unique, health-giving properties.

Bounty of Nature's Euphoria Longana Honey is harvested from the tropical flora jungles high in the mountains of Thailand's Northwest region of Chiang Mai, and can be used to nourish the skin, reduce tiredness and boost energy levels.



The Honey With Royal Jelly is enhanced with 5% fresh Royal Jelly, a creamy white compound made specifically by the worker bees, and is known to promote vitality and stamina.

Finally, the company's Honey with Propolis is enhanced with 5% Brazilian Green Propolis extract.

This substance that bees collect from various trees and shrubs to seal the walls of their hive, improves the immune system by selectively destroying only harmful bacteria and is shown to promote a healthy heart.



Honey glazed prawns

These products hope to appeal to the health conscious consumer, but also those who appreciate a branded honey product which strives to produce high quality foods.

The company also tries hard to promote the use of honey products, as many consumers are not very adventurous with the

food, often only eating it on bread or toast.

Their website details a range of recipes in a bid to inspire consumers looking for new ways to use the honey they enjoy, including; sweet scrambled egg, Honey with figs, walnut and Greek yogurt, Honey glazed prawns, Honey sweet and sour chicken and many more.

To visit their website [click here](#) to find out more.

Related posts:

1. [Findings released on royal jelly supplements](#)
2. [Findings released on royal jelly supplements](#)
3. [MRS WILLIS LAUNCHES NEW HONEY CORDIAL RANGE](#)
4. [CORNISH MAUKA HONEY COSTING £55 IS OUT OF STOCK!](#)
5. [Chemical-free honey promoted by WFA](#)
6. [New packaging for honey makers](#)
7. [THE BAY TREE INTRODUCES NEW DIVA PRODUCT RANGE](#)
8. [ROWSE LAUNCHES FRUIT AND HONEY CONSERVES](#)

Comments are closed.

Links

About our seminars

Forthcoming seminars

Previous seminar documentation

What delegates say

FDIN videos

News archive

Subscribe to e-news

About FDIN

Our mission is... Sharing innovation best practice in the food & drink industry. So it's about "sharing," "innovation," "best practice" and ... "the food & drink industry." It's about Total Innovation, not just Product Innovation.



Categories

- Agriculture
- Alcohol
- Award
- Bakery
- Beverages – Cold
- Beverages – Hot
- Brewing
- Cereals
- Condiments
- Confectionery
- Cuisine
- Dairy
- Drinks
- Events
- Fairtrade
- FDIN / GNPD INNOVATION CLUB
- Fish
- Food (General and Other)
- Food Product New
- Food Science
- Food To Go
- Foodservice Location
- Foodservice Product
- FreeFrom Foods
- Frozen Food Innovation
- Functional Food

Get our free weekly news roundup by email

Simply give us your name and email address and we'll add you to the list

Name

E-Mail

What people are saying about FDIN seminars

"Quality speakers on topical aspects of innovation attract high calibre audiences, and the programme is carefully orchestrated without making delegates feel like pupils."

— Tim Nicol (Managing Director MIH-Make Innovation Happen)

[Next quote »](#)

