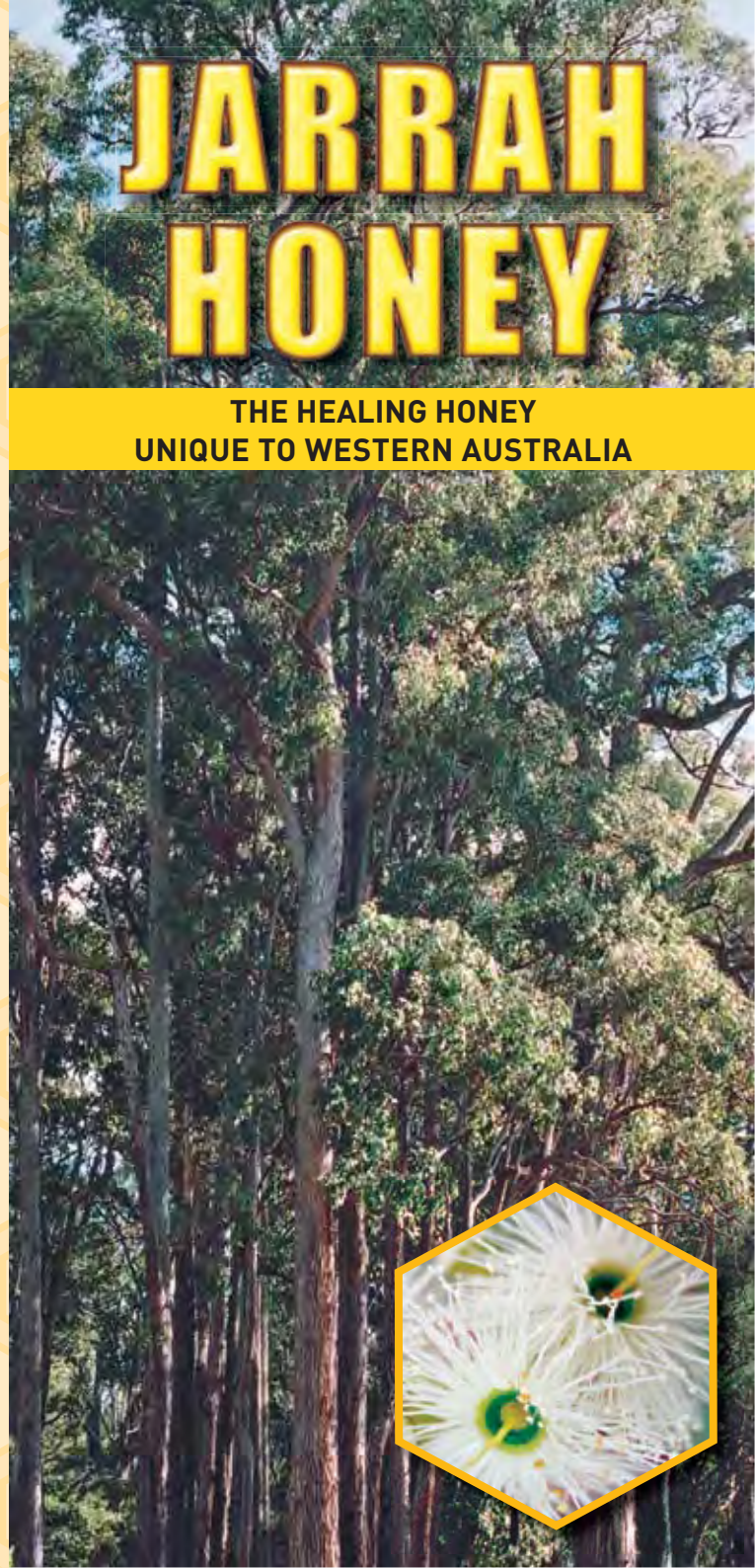


3. JARRAH HONEY

- THE HEALING HONEY

- Conclusive research by Department of Agriculture and Food Western Australia has determined the special antimicrobial properties of Jarrah honey.
- The antimicrobial quality is measured by the term of 'Total Activity' (TA).
- Active Jarrah honey is strongly antimicrobial* and scientific laboratories measure and rank its activity.
- As a honey drink, optimal antimicrobial activity is produced when honey is diluted to concentrations between 30 and 50%(v/v)#
- Jarrah honey can be used to treat wounds, burns and skin infections. It has been scientifically researched and proven to have a high percentage of activity level, making it an excellent choice for dressing golden staphylococcus infections, *E.coli* and *Candida*, and ulcerated wounds.

LOCATION OF JARRAH HONEY



Before treatment with honey.



After 10 weeks with treatment with honey.



Active Jarrah is recognised by a symbol that includes a number that determines its antimicrobial strength.

TA

15+

* Reported as having a Total Activity of 30.2% (w/v) phenol equivalent in 'Honey has an antifungal effect against *Candida* species'(2006). *Medical Mycology* 44,289-291.

#The effect of dilution on the rate of hydrogen peroxide production in honey and its implications for wound healing. *Journal of Alternative and Complementary Medicine* 9(2), 267-273.



For further information go to www.beekeepingwestaus.asn.au

JARRAH HONEY

 **Highly anti-microbial**

 **Low Glycemic Index**

 **High in minerals**

 **High level of fructose**

 **A unique flavour**

 **Gathered in the national state jarrah forest**

JARRAH HONEY THE NATURAL PRODUCT

Honey is the nectar gathered by the honeybees from different flowering plants, and the honey name is derived from that plant source. Jarrah honey is the nectar gathered from the Jarrah tree (*Eucalyptus marginata*) and is a special honey.

Honey is completely natural. Beekeepers gather honey from beehives of the pristine natural forests and is then spun from the comb.

Jarrah honey remains naturally liquid for a long period of time.

Jarrah honey has a high fructose and low glucose content. High fructose species honeys have a low Glycemic Index*(GI) making it the ultimate sweetener.

Jarrah honey is in short supply because of diminishing forest reserves, unpredictable climate and wildfires. Jarrah honey will continue to become more limited as its unique qualities are recognised by discerning customers.

Jarrah honey, harvested by Western Australian beekeepers, it is produced from the Jarrah forest every second year, if temperatures exceed 25°C with adequate rainfall.

*A preliminary Assessment of the Glycemic Index of Honey'. Rural Industries Research and Development Corporation (2005) publication 05/027

JARRAH A UNIQUE HONEY IN THE WORLD



Jarrah honey has become popular for its medicinal properties, low glucose levels and because it is highly antimicrobial. In other words..a healing honey.

Jarrah honey is a unique world-class table honey. It's medium to semi dark amber colouring has a rich and full-bodied flavour, is smooth and delicate and yet has tendencies towards savoury.

Our much sought after Jarrah honey is sourced from the southwestern region in Western Australia where the Jarrah trees, flower biennially.

