

## MANUKA HONEY, FROM OUR FAMILY TO YOURS

Our genuine, organic manuka honey comes in hygienic, recyclable glass jars, in a variety of sizes. May it bring you and your family good health.



MGO 83+



MGO 263+



MGO 356+



MGO 514+



MGO 829+



MGO 1122+



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“Knowledge is the past and  
wisdom is the future”

# KNOPF HONEY



[www.knopfhoney.com](http://www.knopfhoney.com)

## WISDOM DATING BACK GENERATIONS

Our manuka honey is as fine as it is pure, thanks to our hives located in some of the most remote areas of New Zealand. In this unique part of the world, where ideal conditions meet for the best manuka bushes to thrive, we produce this extraordinary superfood and healing product under the most stringent conditions.

For centuries, manuka honey has been known to the indigenous Maori people, as a healing gift from nature. Now, organic manuka honey is available to you, produced under rigorous standards by a small Swiss-origin family business located in New Zealand, uniting two homelands equally attached to bold landscapes and a shared passion for excellence.

Known to boost the immune system, having strong antiseptic and anti-inflammatory properties both internally and externally, manuka honey is also highly aromatic and rich in flavour. Fine chefs will be glad to explore the many ways of blending its unique taste and colour with its unrivalled healthfulness.



## THE PROOF IS IN THE HEALING

The Maori knew a long time ago that manuka honey could help with the healing of various wounds, including burns, while reducing pain and helping tissue regeneration. This special product was also known to help heal diabetic ulcers as well as other sores or ailments, for generations who kept its secrets closely guarded, until today.

## TRADITION AND SCIENCE IN HARMONY

Various scientific studies have begun to underline the wisdom of the traditional indigenous peoples. Manuka honey has been associated with health improvements in a number of areas, including cystic fibrosis, upper respiratory-tract infections, improved scarring, the treatment of staphylococcus aureus infections, acne, burn wounds, and the reduction of inflammation.

The antiviral and antibacterial properties of manuka honey make it a great friend in the mouth as well, not only as a delicacy for your taste buds, but by encouraging improved buccal health. It attacks harmful bacteria associated with plaque

formation, gum inflammation and tooth decay. Physiologically, the Maori were not known for gastric ulcers and other digestive problems, probably thanks to manuka honey's outstanding power over H. pylori bacteria, one of the primary causes of stomach ulcers, according to specialists.

Of added benefit in the digestive apparatus, the antioxidant properties of manuka honey seem to reduce the type of inflammation seen in IBS (Irritable bowel syndrome), ulcerative colitis and non-inflammatory bowel disease.

Genuine manuka honey is truly unique.



## ONE HONEY STORY – TWO CONTINENTS

Our manuka honey story begins in a picturesque land of clear streams and mountains and continues in another, New Zealand, half a world away. Similar bold landscapes of rugged nature and solid people, the perfect environment for bees, beehives and healthful bushes to thrive together. That's the birthplace of Knopf manuka honey.