

MIEL ECOLÓGICA

JIMBRO

ORGANIC HONEY

LOS ARGÜELLOS
RESERVA DE LA BIOSFERA

JIMBROWORLD

Organic Honey Product Sheet



JIMBRO

BLACK FOREST ORGANIC HONEY

Forest honey originates from a combination of flower nectars and honeydew, in our case from oak trees.

ORGANOLEPTIC ANALYSIS

It has a very dark color, almost black when liquid and turning dark brown when crystallized. Its aroma is malty, very intense and floral. In the mouth, it is a sweet honey with a certain bitter and malty component.

NUTRITIONAL ANALYSIS

Carbohydrates	84g/100g
Proteins	0.45g/100g
Fat	<0.01g/100g
Sodium	3.72g/100g
Energy	338 Kcal/100g

AVAILABLE FORMATS



* All our containers are BPA free



JIMBRO produces a Limited Edition of this exclusive certified **organic black forest honey** made in the Los Argüellos Biosphere Reserve, in the heart of the mountains of the north of Spain



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WHERE OUR ORGANIC HONEY COMES FROM?

JIMBRO Organic forest honey is produced in one of the most natural areas at Spain, in the Los Argüellos Biosphere Reserve, located at the northern mountains of Spain.

Much of this territory is declared a protected natural space due to its high environmental value. High mountain vegetation predominates with the presence of large oak and beech forests.

Thanks to the absence of industrial activities and sources of contamination, at JIMBRO we make our organic honey free of any residue or chemical contaminant that may affect its composition.



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PROPERTIES OF THE FOREST HONEY

Organic forest honey is renowned for its unique properties. It is derived from bees that gather nectar from a variety of wildflowers and trees, resulting in a complex flavor profile and rich nutritional content.

Forest honey are rich in trace elements such as potassium, phosphorus, calcium, sulfur, manganese, zinc, iron and copper. This makes them an excellent restorative food.

Forest honey is also an effective antioxidant as it comprises of the significant anti-oxidant compounds such as glucose oxidase, catalase, ascorbic acid, flavonoids and selenium, compounds that have shown health benefits.

Additionally, organic forest honey has excellent antibacterial and antimicrobial properties. Forest honey contains natural antibacterial compounds, such as hydrogen peroxide, which can help fight harmful bacteria and promote wound healing.

PHYSICAL-CHEMICAL PARAMETERS

Conductivity	10.7 x 10 ⁻⁴ S/cm
pH	4.88
Free acid	40 meq/kg
Moisture (at 20°C)	15.3%
Fructose	36.2%
Glucose	27.5%
Sucrose	0.6%
Maltose	4.7%



QUALITY AWARDS 2022 / GOLD



Jimbro Organic Honey

by Bosques del Torio

In Jimbro we produce products that come from the hive with the highest quality and free of toxins, working in an ecological and sustainable way. Our products are made within Los Argüellos Biosphere Reserve, in the central mountains of Leon, and come from our own hives located in areas of high natural value and far away from sources of pollution. For us, organic production, product quality and respect for the environment are fundamental.



Information

Spain

Forest- Polyfloral

Send e-mail to producer

AWARDS

Our organic forest honey was awarded a Gold Medal at the London International Competition 2022 in the Honey Quality section.

"The London Honey Awards recognizes exceptional honey products based on various criteria.

Award-winning honeys possess distinctive characteristics that set them apart such as their unique flavors, exceptional quality, regional diversity, sustainable production, and craftsmanship and expertise.

Overall, the London Honey Awards recognize honeys that embody exceptional taste, quality, sustainability, and the artistry behind their creation".



* Available at <https://www.londonhoneyawards.com/awards-results-2022/jimbro-organic-honey/>



JIMBROWORLD

JIMBROWORLD is a global project where the vineyard and the winery are united by a single element; the desire to preserve the biodiversity of the area while contribute to the sustainable economic and human development of this territory. With this goal in mind, since 2015, the winemaking project joined a **beekeeping** project that encompasses the essential of our product philosophy.

Our **organic honey** is **certified** by an independent certifying entity, in accordance with the organic food regulations. Also it is analyzed by independent and accredited laboratories under the requirements of the ILAC-MRA certification. Both the organic certificate and the following analyzes are available to our clients:



Physical-Chemical parameters analysis

Shows the state of honey according to the parameters indicated in the Honey Quality Standard, regulated under Directive 2001/110/CE of the European Union



Multi-Residue analysis Organic Food

The presence of more than 260 chemical substances is analyzed to ensure that our honey is free of any contaminant and complies with the regulations for organic products



Melissopalynology & Pollen Analysis Report

The pollens present in the honey are analyzed so that we can know its floral composition



In JIMBRO we produce products that come from the hive with the **highest quality and free of toxins**, working in an ecological and sustainable way. Our products are made within Los Argüellos Biosphere Reserve, in the central mountains of Leon (north of Spain) and come from our own hives located in areas of high natural value and far away from sources of pollution. For us, organic production, product quality and respect for the environment are fundamental.



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