AUTHENTIC METHYLGLYOXAL (MG) RAW NATURAL MANUKA NEW GENERATION MG Conversion a Money **AUTHENTIC** guidelines only PHASE As pure as nature intended MG content **RAW NATURAL** continues to **QUALITY RAW NATURAL MG MANUKA** grow in jar Ticks all boxes for Ranged from: Swedish Rounding **ALL ratings** MG100-199+ MG100+ label As pure as nature intended Beekeeper's own brand (ranges from - MG100-199+) Single region: Coromandel, Methylglyoxal content continues to grow 5 - 9+ **New Zealand** MG200-299+ ✓ RAW, UNPASTEURISED, MG200+ label retains enzymes (ranges from - MG200 — 299+) 9 - 11+ ✓ Harvested WARM from hive Methylglyoxal content continues to grow ✓ HANDPACKED fresh to order MG300-399+ ✓ Hives NEVER moved OR put MG300+ label into pollination orchards (ranges from - MG300 — 399+) 11 - 13+ ✓ Natural foraging sources Methylglyoxal content continues to grow protected and unbroken MG400-550+ ✓ VERY HIGH QUALITY HONEY MG400+ label 13 - 16+ Tests for natural methylglyoxal (ranges from - MG400 — 550+) Not exposed to heat damage Methylglyoxal content continues to grow Not found in Uk supermarkets

METHYLGLYOXAL MANUKA: WILD HONEY RAW NATURAL

UNDERSTANDING GENUINE METHYLGLYOXAL MG MANUKA — a continual 'work in progress'

Q: What is GENUINE AUTHENTIC Manuka Honey?

A: GENUINE AUTHENTIC manuka honey currently **MUST be based on its methylglyoxal (MG) content (rated MG100+ MG:200+ etc)**. Wild Honey is methylglyoxal tested as per our Government's current guidelines (please see our website www.wildhoney.co.nz for the guidelines).

Q: What is the Methylglyoxal (MG) content?

A: It is the 'UNIQUE' manuka ingredient collected by the Bee from the nectar of the manuka flower.

Q: Is there a direct correlation between the old NPA 5+ 10+15+ rating and the methylglyoxal (MG)100+ 200+ rating

A: There is no clear direct correlation: Scientists do agree there is a' relationship' between the two rating systems. However, **NO correlation is accepted at this time by our government (MPI)** or Bee Products Standard's Council. It is a scientific work in progress

Q: Why do some rating systems differ on labels – ie NPA/MG?

A: Methylglyoxal testing shows its rating system in multiples of 100 ie MG100, MG200 etc. whereas the old NPA test is 5+ 10+ etc. Our government is in process of setting Standards based on pollen count or methylglyoxal content. The NPA(5+ 10+ etc) test is no longer used or even ALLOWED in NZ.

Q: Why is WILD HONEY RAW NATURAL manuka sought after?

A: **Because NOT ONLY IS IT high quality honey**, it is **EXTRACTED WARM** from the hive; NOT blended, creamed, processed or pasteurised in any way. It is packed fresh to order: this method retains a higher concentrations of nature's natural properties including their methylglyoxal content



Q: Why is Wild Honey changing from Organic to RAW NATURAL f As pure as nature intended

A: To protect our bees (hives) from dying, AND TO ENCOURAGE THEIR GOOD HEALTH, WILD HONEY must now change from organic recommended controls (which no longer work against varroa), to bee protective controls that kill the predator varroa mite **but save our bees**. ALL other practises for our RAW NATURAL production, from placement of hives, through harvest, extraction and packing remain EXACTLY the same as in organic production. The ONLY DIFFERENCE IS BEE HEALTH AND THE LONGETIVY OF OUR hives.

Below our NPA labels being phased into our MG labels















PRODUCTION AND ENVIRONMENTAL DIFFERENCES

WILD HONEY RAW NATURAL BEEKEEPING PROUDCTION	MAINSTREAM BEEKEEPING PRODUCTION	WILD HONEY RAW NATURAL EREKEEPING ENVIRONMENTAL	MAINSTREAM BEEKEEPING ENVIRONMENTAL
Minimum varroa treatment All other practises are based on BIOGRO organic practises	No certification in place – anyone can produce honey	No drugs, or antibiotics used. MINIMAL varroa treatment only. No other chemicals or pesticides used.	Substantial varroa treatment. Antibiotics and other chemicals pesticides allowed in pollination orchards.
WILD HONEY is managed on BIOGRO organic principles in a remote location	Organic principles not required in conventional beekeeping	Smoker fuel used in untreated organic matter: eg clean pine needles	Treated materials allowed
HIVES only in remote areas AWAY from cities, towns, industrial and Intensive farming/orcharding	Hives placed in many intensive hort/ag blocks, by busy highways and in industrial areas. No regulation on placement	Natural untreated material used in wooden hive parts – no chemical preservatives used at all in any storage	Treated timbers used and preservatives allowed for winter storage
Land user certificates verifying no chemicals or pesticides used on land or water sources where hives are placed	No land user regulations in place. Hives can be placed anywhere	All land used for hives is always left left pristine when no longer used: "leave only footprint'sour philosophy	No philosophies or regulations in place
No hives go into pollination orchards. HIVES AND WATER SOURCES FULLY PROTECTED	Hives go into intensive hort/ag orchards TO POLLINATE CROPS exposing hives to serious chemicals/pesticides and contaminated water sources	No harmful waste is produced through any part of process New Generation	No regulations required for any waste
Warm from hive extraction – Simple organic process NO blending, whipping, creaming Honey left in its natural structure	HONEY USUALLY INDUSTRIALLY BLENDED, PROCESSED, WHIPPED, CREAMED, highly filtered and PASTEURISED - structure – texture changed	Authentic RAW mānuka from the wild Wild Tongle Wild Ton	As pure as nature intended LOVE LOVE go RAW Natural



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100% NEW ZEALAND HONEY – WHAT IT MEANS

WILD HONEY RAW NATURAL BEEKEEPING 100% NZ honey – what it means!

MAINSTREAM
BEEKEEPING
100% NZ honey – what it means!

100% PURE, RAW, NATURAL means: SINGLE Est. extracted warm from hive; not blended or pasteurised or industrially processed. Kept in natural state, HANDPACKED by the beekeeper

100% NZ Honey means: that the INGREDIENT (honey) is from New Zealand! It is a play on words that gives the illusion of something it is not!

No sugar feeding of bees: This means that 15kg minimum of honey is left on the hive to feed bees over winter

Hives stripped of every ounce of honey. Sugar fed to bees as a substitute over winter

Extracted warm from hive within hours of collection without any heating. Honey kept in natural state

Honey frames usually stored for months and months in cool rooms then re heated to high temps when eventually extracted. Honey structure, taste and texture changed

Only RAW NATURAL honey offered for sale. IMMEDIATE trace back to hive site

Processed, pasteurised – often many different beekeepers honey in same jar. Difficult trace back

Natural seasonal variations in taste and texture. RETAINS SEASONAL ENZYMES AND POLLENS

Mainstream processors concentrate on 'processing' so the structure, taste and texture remain the same year in and year out!

