

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 high Jarrah antimicrobial data has been independently supported by Molecular Bioscientists working at the University of Sydney.
- 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.

PICTURE BEFORE AND AFTER OF TREATMENTS USING JARRAH HONEY OVER A PERIOD OF 28 DAYS

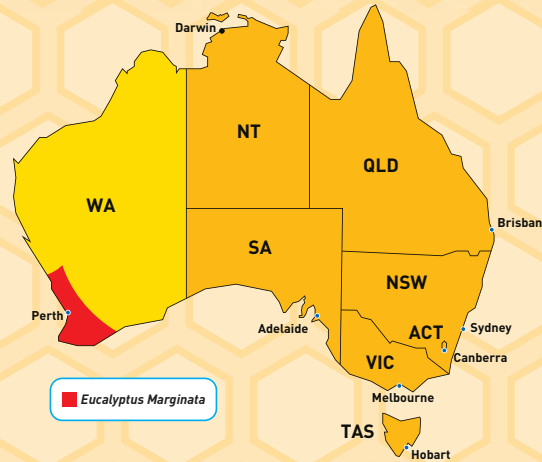
COURTESY OF DR ROB MANNING



* 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.

LOCATION OF JARRAH HONEY



LOOK FOR THIS LOGO ON JARRAH HONEY FOR PROOF OF AUTHENTICITY



Active Jarrah is recognised by a symbol that includes a number that determines its Antimicrobial strength. The more red sections on the logo the higher activity as tested independently in an Australian laboratory.

See website www.jarrahhoneyinfo.com for businesses registered to display this logo.



Department of Agriculture and Food



For further information go to www.jarrahhoneyinfo.com

WESTERN AUSTRALIA'S



UNIQUE

JARRAH HONEY

Eucalyptus marginata



JARRAH HONEY

-  **Highly anti-microbial**
-  **Low Glycemic Index**
-  **Elevated levels of butyric acid****
-  **High in minerals**
-  **Significant prebiotic potential**
-  **High in antioxidants**
-  **Unique flavour**
-  **Gathered in the pristine Western Australian Jarrah forests.**

****At high concentrations, butyric acid is linked to lowered risk of bowel cancer) as per study by RIRDC Publication Value adding to honey 13/123**



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 natural forests and is spun from the comb.

Jarrah honey was found to have significantly higher levels of antioxidants than Manuka honey of New Zealand or Leatherwood honey with concentrations of two to three times higher antioxidants.

Jarrah honey is unique in naturally remaining as a liquid for a long period of time.

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

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.

Harvested by Western Australian beekeepers it is produced from the Jarrah forest every second year if temperatures exceed 25°C and 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 is a unique world-class table honey. It has significant pre-biotic potential #2 and its medium to semi dark amber colouring has a rich and full-bodied flavour, is smooth and delicate and yet has tendencies towards savoury.

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

Our highly sought after Jarrah Honey is sourced from the southwestern region in Western Australia, flowering biennially. This area is one of the last disease and pest free areas of the world and as such contains 100% pure natural honey with no additives, just as the bees make it.

#2 Value-adding to honey' Rural Industries Research and Development Corporation (May 2014) 13/123