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## BEE K'ONSCIOUS RAW ARTISANAL HONEY

By Cain Credicott | Articles, Product Reviews

Like a lot of Paleo folks, we love raw honey (and the bees that make it!) and we never pass up the chance to try some. So, when the folks at Bee K'onscious Artisanal Honey asked if we'd like to try a few of their unique honeys, we didn't hesitate to say yes.

Bee K'onscious currently offers four flavors – Brazilian Cipo Uva, Brazilian Marmeleiro Prateado, Montana Clover and California Sage. I'll admit that when I normally try different honeys, it can often be difficult to taste a difference in the different flowers and "flavors" of raw honey. To my sophisticated palate, they

always taste like “honey.” This was absolutely not the case with Bee K'onscious. For the first time that I can recall, I could easily distinguish differences between the three honeys I tried – in flavor, smell and mouthfeel. And while I loved them all, my favorite was the Brazilian Marmeleiro Prateado followed closely by the Brazilian Cipo Uva. I put the California Sage in a close third in flavor, but I thoroughly enjoyed its ridiculously smooth mouthfeel.

Bee K'onscious's single-origin honey sourced from the finest [beekeepers](#) around the world, who maintain ethical and sustainable beekeeping practices. To drive that home, each jar has a QR-coded label that allows you to scan and trace the honey to the single beekeeper who produced it. You can either scan the QR code on each jar, or [enter the information on their website](#). Doing so will provide you with the beekeeper's name, images of the beekeeper and/or hives, where it was harvested, a certificate of analysis, and some facts on that particular honey. In this age of traceability, this is an excellent way for customers to ensure they're getting what they think they are and confirmation that the source of the jar is producing 100% pure, unfiltered, unpasteurized, non-blended honey.

Not only does Bee K'onscious Artisanal Honey work hard to source honey from beekeepers who are doing things right, it's also some of the best tasting honey I've ever tried, proving to me that all honey does not taste the same. The care they put into sourcing each jar, not to mention the outstanding flavor, makes them a company definitely worth supporting.

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