

# Fact Sheet



## Organic Bronze

**Forest Variety:** *Brachystegia longifolia*  
**Common Name:** Bush Honey, Miombo



**Description:** A wild, primitive style honey, very similar to the type of honey that ancient civilizations used. The wild African forest bees (*mellifera adansonii*) create this honey in hives made from bark or hollow logs placed high in the forest canopy by the beekeepers. It is the same type of honey that early hunter-gatherers would have used.

**Tasting Notes:** Dark, treacle and malty. Full bodied and complex...we call it 'the Guinness of honey'.

**Best Uses:** Brewing and carbonating beer. Old World Mead. Sweetener for Kombucha. Cooking marinades, mustards, glazes and salad dressings. Adds moisture, texture and rich flavor to baking. Adds incredible flavor to cocktails

**Other Properties:** High in anti-oxidants, raw, unpasteurized, high pollen and propolis content, slow to crystalize. Certified Kosher and Halal (honey shipped after October 2015). Our most popular fundraising honey (Train a Beekeeper in Africa!).



## Organic Copper

**Forest Variety:** *Brachystegia longifolia*  
**Common Name:** Musamba

**NEW!**

**Description:** Harvested from managed Top Bar hives, placed even higher in the forest canopy, this is a more modern but elegantly simple method of producing a rich amber varietal honey primarily from *Brachystegia longifolia*, the most common tree in this region.

**Tasting Notes:** Caramel, maple, hint of anise, cedar, nutmeg and chai. This long season honey has a warm, rich, caramel flavor like no other.

**Best Uses:** Meads such as Metheglin, Braggot or Melomel, Brewing fruit or spiced beers (add to cooled wort). Excellent for use in pastry and dessert. Also makes a remarkable topping, spread or glaze by itself.

**Other Properties:** Amber straw colour, raw and unpasteurized. Faster to crystalize.



## Organic Gold

**Forest Variety:** *Julbernardia Paniculata*  
**Common Name:** Mutondo



**Description:** Also harvested from managed Top Bar hives, this unique dry season honey creates a third harvest from the *Julbernardia*, a tree with almost unnoticeable flowers that produce copious amounts of rich nectar when there is little else for the bees to feed on.

**Tasting Notes:** Star anise, citrus, butter, dried rose petals and butterscotch.

**Best Uses:** The Spring Harvest makes a flavorful Show Mead, or for use in brewing summer ales. For culinary use in lighter cooking to highlight the delicate flavors of this outstanding honey. This golden honey also makes an elegant, nuanced vinegar.

**Other Properties:** Golden wheat colour, raw and unpasteurized. Quick to crystalize, however it creates small crystals that create a beautiful texture very similar to creamed honey. This honey has been awarded a Great Taste Award by the Guild of Fine Food in the UK, the Gold Star 'Simply Delicious!'.

# AFRICAN BRONZE

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