

# SHORTHIVE

### SALTED HONEY

Drizzle it on your porridge. Get addicted to it on your ice-cream. Australian honey infused with Murray River Salt. It's like Salted Caramel, only better.

### Ingredients:

100% Australian Honey Murray River Salt ... that's it, that's all.

### CACAO HONEY

Dark. Rich. Decadent. Cacao infused honey is all that and more. It enhances everything from ice cream to cheesecake, from muffins to morning toast.

### Ingredients:

100% Australian Honey Raw Cacao ... that's it, that's all.

### CHILLI HONEY

It's spicy, it's sweet. It's mouth-wateringly delicious drizzled on pizza. It's the perfect addition to a colourful charcuterie board. Australian honey, infused with Habanero Chillies.

#### Ingredients:

100% Australian Honey Habanero Chilli ... that's it, that's all.











## ESPRESSO HONEY

Spread it on your toast. Fall in love with it on warm, freshly baked scones. Australian honey, infused with locally roasted espresso blend from Padre Coffee Roasters. Have your coffee, and eat it too.

### Ingredients:

100% Australian Honey Locally Roasted Espresso ... that's it, that's all.

## CHAI HONEY

This unique blend combines the warm and aromatic spices of certified organic chai from Frank n Al with the natural sweetnessof honey.

#### Ingredients:

100% Australian Honey Chai Spices ... that's it, that's all.

## OUR HONEY









### SHORT PACK

Can't decide between the five flavours? Then The Short Pack is the perfect choice. You'll get to create your own perfect pack with these 125 gram 'short' bottles.

### **Options Include:**

125g Salted Honey 125g Espresso Honey 125g Cacao Honey 125g Chai Honey 125g Chilli Honey

You can pick any three to make up your combination.

We recommend the original Short Pack which includes 125g Salted, Espresso, and Chilli Honey.

The Dessert Pack includes 125g Salted, Espresso, and Cacao Honey.

These packs come packed as standard in our signature branded calico bag. On request, the packs are also available in a recyclable box or with a stamp stating 'Made in Australia' on the calico bag. We recommend the box in retail outlets as it's easier for customers to view the product.

You can choose flour flavours out of the five which are available in a recyclable box.

## OUR HONEY









### MINI PACK

Want a little tease of the flavours? You'll get to create your own perfect pack with these 50 gram 'mini' glass jars presented in a recyclable plastic box.

#### Options Include: 50g Salted Honey 50g Espresso Honey 50g Cacao Honey 50g Chai Honey 50g Chilli Honey

Options include 50g glass jars of Salted, Espresso, Cacao, Chai, and Chilli Honey – you can pick any three or four flavours to make up your own combination.

We recommend the original Mini Pack which includes 50g jars of Salted, Espresso, and Chilli Honey.

The Mini Dessert Pack includes 50g jars of Salted, Espresso, and Cacao Honey.

## OUR STORY

### We're ShortHive and we love honey.

This precious gold liquid has been in our family for a long time. Our grandfather has been a beekeeper for over 50 years. An award here, an award there ... our family knows how to harvest some pretty fine honey.

One chilly afternoon, we were sitting around the farm table talking all things bee-keeping when someone had the brilliant idea of infusing our honey with different flavours. Three weeks later, we were back at that table taste-testing our crazy infusions. Lavender, chai, lemon, orange, the list goes on. Three flavours emerged as our favourites - Salted, Espresso, and Chilli.

The saltiness of the Murray River Salt combined with the sweetness of honey created a butterscotch-like flavour that was the perfect accompaniment to a bowl of creamy vanilla ice-cream. The Espresso infusion was like nothing any of us had ever tasted. We slathered it on warm, freshly baked scones, and the flavours were heavenly.

After multiple tests with different types of Chilli, we finally found the right one - Habanero. The delicate sweetness of our honey, mixed with the intensely fiery Habanero Chilli delivered the perfect balance of spicy and sweet.

After a couple of years, we wanted to add a new flavour to the ShortHive stable. After much testing and trialling, we settled on Cacao Honey and have added this thick, chocolatey goodness to our range.

Our creations were too good not to share, and so here we are, sharing with you.



## OUR PROCESS



### HARVEST:

We harvest the incredible honey produced by the hardworking bees on our farm in Nalangil, Victoria. The quantity of honey available for harvest fluctuates with seasonal variations. When our supply is unable to meet demand, we support local Australian beekeepers by purchasing honey from them - **ensuring the flavour and quality meet our (very high) standards!** 

### **INFUSING:**

Our master infuser carefully measures each ingredient locally roasted coffee beans, Habanero Chillies, Murray River Salt, and raw cacao **(no extracts or essences)** - and mixes them into 'short' batches of honey. After infusing for 14 days, the honey goes through a coarse filter (to protect all those amazing natural honey benefits).



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### BOTTLING AND LABELLING:

Our process is truly a family affair. While some of us are mixing and filtering, others are **bottling and labelling - all by hand.** It's a labour of love, but it's a labour we love!

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### FROM OUR BEES TO YOU:

Once bottled and labelled, we get the honour and privilege of sharing our honey with people like you.

Drizzle it on your porridge, get addicted to it on your ice-cream, spread it on your toast, fall in love with it on warm, freshly baked scones. **Australia's finest honey, infused with a range of exceptional ingredients.** 

## O U R T E A M



### GREG

Greg is our beekeeper. He builds the hives, extracts the honey, and ensures the bees have access to the pollen and nectar they need. He also manages the infusions so our honey is consistently delicious!



### CORRINA

Corrina helps out with different aspects of ShortHive - editing, bottling, developing recipes but her main contribution is establishing a bee-haven garden on her natural, chemicalfree farm.



### ТОМ

Tom is head of strategy and product development. He has a background in tech startups and manages the business side of ShortHive.



### RACHEL

Rachel is ShortHive's designer, marketer, and photographer. She helps out with a range of jobs at ShortHive from bottling to labelling but her main responsibility is anything and everything visual.



### ROBYN

Robyn is a jack of all trades and does a plethora of jobs at ShortHive from communicating with our stockists to sourcing the highest quality ingredients for our honey.

## FOUNDERS'NOTE

Thank you for taking the time to read a little of our story. We believe that eating well shouldn't be complicated and ingredient lists shouldn't be full of anomalous words. We will always strive to create natural, simple, and delicious infused honey ... the best available. That is our passion.

- The GhortHive Team



## HONEY CARE

#### STORAGE:

We recommend storing your honey out of direct sunlight at room temperature. Avoid storing in cold environments for long periods of time if possible.

#### **CRYSTALISATION:**

All natural honey may crystalise at some point in its life. We use Eucalyptus honey which takes longer than most other honeys to crystalise, so it's often not an issue for years. However, being a natural product it can sometimes happen in 6-12 months.

We recommend aiming to sell the honey within 6 months of you receiving the product. The easiest way to see if the product has crystalised is to turn the bottle upside down to see if you can see little crystals forming. The honey will also have a lighter appearance. We recommend rotating your stock if you place future orders. If your unopened honey crystalises, you can post it back to us and we will exchange it.

If a customer mentions their honey has crystalised. Advise them to warm it up to about 50 degree Celsius and it will go back to its liquid state, without losing any of the nutritional benefits. Please let us know if you have any questions.

## CONTACT US



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