

BIO
COMB



What exactly is BioComb and why it is so Healthy and Delicious?

Female bee-workers secrete the unique substance (beeswax) from glands of their bodies and form honeycomb with it. Honeycomb is made up of cells, always assembled in a hexagonal pattern for maximum strength and volume. Creating a honeycomb requires a lot of labor and energy – the bees must fly equivalent of six tours around the earth (about 150 000 miles) and consume over eight pounds of honey to create one pound of wax for their honeycombs.

The bees use the honeycomb to store their eggs, larvae, pollen and honey. Like honey, the precise taste of the honeycomb also differs according to environment and floral essences of the plants from which it was made. That's why, the production of our bio combs is subject to a number of strict and uncompromising requirements. So, the two intricate flavor medleys of honey and comb compose a remarkable blend of flavors, compounds, textures, and aromas you can't find anywhere else on the earth.

For many centuries, humans have harvested honey from bees, using the whole honeycomb – food filled into the wax cells by the bees that made it. Taken directly from the hive honeycomb in this form perfectly preserves its wild flavor and nutrients. Why would someone separate two things that belong together?

Liquid honey in the markets is often “extended” with sugar syrup. Honeycomb is the greatest way to enjoy pure and unprocessed honey – there's no filtering, processing or rearranging by human. Natural beeswax protects the honey in a particular way, keeps it fresh for a long time and gives its special very own characteristic flavor. Untouched honey in the comb contains every bit of pollen, enzymes, propolis, vitamins, amino acids, antioxidants, minerals, and aromatics that the bees produced in the hive. This is a unique gift of nature.

That's why some consumers prefer honey that came straight from the hive – the purest, rawest honey packed in hexagonal shaped beeswax cells of the honeycomb, just as the bees had intended. And our bees have years of experience, they are dedicated experts in producing honeycombs! Many kids believe that honey comes from the factories and eating honeycomb is a funny and healthy way to learn more about how honey originates from the flowers and bees.

One of nature's golden gifts, honeycomb has always been an important ingredient on human menus. If you are honey lover but have never tasted honeycomb, it's well worth trying!

Why it is so healthy?

The real advantage of honeycomb is not just the untouched raw honey in the comb, but the actual comb itself. The wax cells are not only edible, they are more nutritious than the honey itself, containing a natural antibiotic, large amounts of propolis and pollen, even some residual royal jelly. Honeycomb wax also is one of the best natural cures for allergies and asthma. Chewing honeycomb during allergy season will alleviate sneezing, runny nose and watery eyes. It also helps reduce pain or symptoms of sore throats, sinus infections, toothaches and tension in the neck and jaw. In fact, chewing honeycomb is recommended for people who suffer from periodontitis and gum bleeding. Beeswax has been proven as an effective oral cleaner, brushing gums and teeth and removing plaque. In other studies, chewing honeycomb has been shown to help clear the blood vessels and airway passages from viruses causing diseases such as bronchitis, pneumonia and colds. Eating raw honey that's still in its comb has some amazing health benefits.

Raw foods maintain the activity of any enzymes and healthy bacteria present when they enter your body. Raw honey retains high levels of antioxidant and antibacterial activity, natural vitamins and minerals such as calcium, magnesium, manganese, zinc, iron, sulphur, copper, potassium, plus vitamin C, B1, B2, B3, B5 and B6. It contains the probiotic bifidobacteria, encouraging the growth of healthy bacteria in the digestive tract.

Occasionally the honeycomb may contain a few cells filled with pollen which are considered as a special treat! You can take a nice bite of the whole honeycomb and get all the benefits of raw honey with some additional benefits from the comb itself.

And of course, BioComb is so delicious? Hot to eat it?

Few people have tested honeycomb and fewer know that it is something perfectly edible, including the wax. You can enjoy the full flavor of honey eating pieces of freshly honeycomb right out of the box that you buy it in, and the wax can be chewed like a sweet and healthy natural gum. Initially the honeycomb may look like a dry square of beeswax, but when you cut into the surface of the comb, the sealed honey flows up and spills out of the cells. The soft waxy bite is chewy, pleasantly sweet, fresh and brightly flavored! The beeswax is so delicate and saturated in honey, a true delicacy and a delight to nibble on. There's absolutely no need to chew and spit it out, because the soft texture is easily digested. But the more delicious and popular way to eat honeycomb is to spread it over a piece of warm toast. The comb will melt just a bit and you'll can enjoy the delicious topping. It is also good on hot biscuits, rolls, muffins or pancakes. Honeycomb is great for cooking, crushed over breakfast fruits or as a

gourmet treat. But never forget, that the heat above 115 degrees will destroy all the beneficial enzymes, antioxidants, vitamins and aroma. A very gentle heat is enough for beeswax to become soft and aromatic.

Upscale restaurants often serve honeycomb with a selection of expensive cheeses and multi-grain crackers.

Called the “nectar of the gods” by the ancient Greeks, honey from the comb is appreciated by humans, not only for its health properties, but also for its delicious taste.

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