ABA HONEY (阿坝蜂蜜)

Country of origin: China

Type of product: Honey

Geographical Area: Maerkang County Marcon Town, Zhuo Keji Township, Songgang Township, Shalong Township, the party dam Township, Murzong Township, Grass Dengxiang and Kang Shanxiang

Specificity of the Product: Aba honey has a long history. The Aba bee produces the honey based on more than a thousand kinds of forest mountain wild flowers. It used in hundreds of varieties of Chinese herbal medicines. It contains a variety of human amino acids, vitamins, minerals, active enzymes and other nutrients with high nutritional and health care value. Throughout the ages it has been regarded as a fine tonic and thus used in Chinese medicines. Aba honey is best kept at room temperature. It is an amber or dark amber transparent viscous fluid that crystallizes easily at low temperatures – the crystal it results in is white. It has a long aftertaste with a natural floral fragrance. It has superior sensory, physical, and chemical quality indicators, and obvious geographical characteristics. It has an outstanding reputation due to its high quality, healthful and nutritious characteristics.



Source:

General Administration of Quality Supervision, Inspection and Quarantine (AQSIQ) - China Protected Geographical Indications Products (<u>http://www.cgi.gov.cn/Home/</u>). Product information translated and adapted through <u>https://translate.google.ch/</u>.