

HONEY, SIMPLY GOOD

Bulk and consumer products

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We offer packaging sizes for the food industry (restaurants, microbreweries, cafeterias, bakeries, pastry shops, food-processing plants). These sizes are available for all types of honey, including white, golden, amber and buckwheat. We do not pasteurize our honey, so it keeps all its nutrients.

Super Chef

OUR BULK PRODUCTS AND FOOD SERVICE



BUCKET 15KG



JUG 3KG



BARREL 285KG



TANK 1500KG

OUR CONSUMER SIZES

BEAR 12/375GR – JAR 12/500GR – SQUEEZE 12/1KG

Private labels

We also offer private labels for honey packaging.

Our certifications

CFIA Certified, Kosher, Aliments Québec



Importations Alimentaires Mondiales inc.

GETTING TO KNOW HONEY BETTER

Honey can be cooked like sugar?

True and false, honey does not like heat very much and takes on a bitter taste if it is overheated, which crushes its most subtle notes. Who has not burned the skin of a chicken with honey? It is therefore better to add it at the very end of cooking or, better still, at the finishing, as one would do with a good olive oil, for example. In cake recipes, it can be substituted for white sugar by reducing the oven temperature by 15°C and by reducing the total volume of liquid ingredients by a quarter. In general, 170 g of honey (about 1/2 cup) replaces 200 g (about 1 cup) of sugar.

Honey must be pasteurized before being sold?

Heating to about 77°C for 5 to 6 minutes "**instantly kills the honey**". Its enzymes are destroyed, its essential oils evaporate and the good sugars absorbable by the body are transformed into sucrose. The honey becomes white sugar in terms of composition". If the practice is so popular in Quebec, it is because it prevents the formation of crystals and facilitates its marketing. **In France, the pasteurization of honey is forbidden.**

A golden honey is more delicate than an amber or dark honey?

True, the color of a honey is directly related to the type of flowers harvested (the color of the flower has, however, no link with the color of the honey: a purple flower will not produce a darker honey than a white flower, for example) and, in general, the darker a honey is, the more full-bodied and flavored it is.