



Thyme Honey

The pristine environment of the South Islands Central Otago Thyme flowers and turns the countryside a beautiful shade of purple.

Thyme is an aromatic flower, which makes a distinctive herbal and pungent honey.

Chemical and Physical Properties

Filtration	150 microns
Hydroxymethylfurfural	<40mg/kg
Tutin	<0.70g/kg
Moisture	<20%
Glucose and Fructose*	>60g/100g
Sucrose	<5g/100g

Other tests and limits available

Technical Data

Product Name: Thyme Honey

Ingredients: 100% New Zealand honey – Dominant in thyme honey.

Sensory Attributes

- Colour: Extra light to amber
- Flavour: Herbal and pungent
- Aroma: Herbal

Food Safety: This product has been produced in accordance with HACCP principles.

Shelf Life: Honey is a naturally non perishable product with a low food safety risk. If stored within recommended conditions it will have a four year shelf life, natural crystallisation may occur.

Allergen Statement: Contains bee products.

GMO Status: Produced in a GMO free production process.

Certifications Available: SQF, Sedex, RMP, HACCP, FDA & GACC.

Product Variations

- Private label / own brand thyme honey
- PURITI Thyme Honey
- Bulk thyme honey

Packaging Types Available

- Round plastic jars (120g, 250g, 340g & 500g)
- Square plastic jars (250g, 350g, 375g, 500g & 1kg)
- Hexagon plastic jars (250g, 500g & 1kg)
- Glass jars (250g, 400g & 800g)
- Squeezy bottles (450g & 1kg)
- Single serve (lozenges, crystals, gummies, snap packs & powder)
- Bulk containers (15kg & 25kg pails, 320kg drums & 1400kg IBC)

Minimum quantities apply. Other packaging available on request.

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