

Smaf Ltd

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Fir Honeydew (Spruce & Fir)



www.smaf-ltd.com

Quick Details

- Italian:Honey Calabrian:Honeydew Processing Time:14 dd Port:all ports of Italy Supply Ability: 22 Pallets Per Month Brand Name:Mediterranean honey

HIGH QUALITY HONEY

A must of Calabrian food is Fir Honeydew (Spruce & Fir), a delicious product, an authentic mediterranean piece of culture.

Main types of honey in Calabria are the following:

- Wildflowers - 'Miele Millefiori'
- Eucalyptus - 'Miele di eucalposito'
- Fir Honeydew (Spruce & Fir)
- Orange Blossom Calabrian
- Strawberry Tree

- Bergamot Flavored Honey
- Bergamot Honey
- Citrus - Orange, Lemon, Grapefruit
- Chestnut Calabrian
- Orange Tree Honey Calabrian
- Spicy Flavored Wild Flower Honey.

GENERAL USE

Generally, Fir Honeydew (Spruce & Fir) is used for the preparation of traditional sweets (Pignolata, Mustaccioli, etc...), but this Honey is employed also in folk medicine (bronchial infections). Only in recently honey has been characterized and appreciated as monofloral.

Main places of production are Amaroni (Catanzaro) Italy and San Ferdinando (Reggio Calabria), where honey is of a 'clear' or 'dark' quality.

Usually, Fir Honeydew (Spruce & Fir), this treasure patiently elaborated by swarms of bees, is moderately sweet and wonderful with semi aged Pecorino, for example Mount Poro or Pecorino of Crotona.

The quality of this clear honey comes from a slow creation by spontaneous roaming of bees collecting the nectar from several floral sources.

The meadows of Calabria are the place where bees search Fir floral sources. The natural conditions vary during the year, so that the taste of Fir honey slightly differs from year to year.