



COMPANY



Mel Santa Bárbara, was founded in 1982 and is located in Santa Bárbara/MG, in the Serra do Caraça region. Mel Santa Bárbara has highly equipped facilities and laboratories where tests are made that certify the quality of the products. Our product line consists of more than 50 items with different types of packaging to meet the different types of consumers.



To produce safe food, meeting legal requirements, with efficient techniques and procedures, in search of innovation, productivity effectiveness and satisfaction of our customers and consumers. Establishing a permanent commitment to quality, competitiveness and training of its employees, always seeking continuous improvement.

+55 (31) 3832.1187
+55 (31) 9 8647.1058

melsb@melsantabarbara.com.br

www.melsantabarbara.com.br

@melsantabarbara / @melsantabarbarabh

PRODUCTS

**NCM 0409.00.00**

HONEY

Honey is a natural product made by bees from the nectar of flowers. It consists of simple sugars (glucose and fructose); water; minerals such as calcium, copper, iron, magnesium, phosphorus, potassium and others; amino acids; organic acids and vitamins B, C, D and E. Honey also has a considerable antioxidant content. Pure honey always crystallizes naturally. To decrystallize it, simply heat it in a water bath.

NCM 0410.00.00

PROPOLIS EXTRACT

Propolis is a resinous substance produced by bees through resins of the local flora and changed by the action of enzymes contained in their saliva. The color, taste and aroma of propolis vary according to its botanical origin. It contains more than 200 chemical compounds and its composition is 55% vegetable resins; 30% beeswax; 8 to 10% essential oils; and 5% pollen approximately.

DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



Our honey processing capacity is **2 tons per day and 100 liters of propolis extract** per day. Honey is subject to crystallization



Minas
Gerais

MEL SANTA BÁRBARA
City: Santa Bárbara
State: Minas Gerais
Brazil

CERTIFICATIONS

