



eat



Tasmanian Honey

Leatherwood Honey is collected from the remote rainforests of Tasmania. The special appreciation for Leatherwood honey has been earned from a number of aspects.

- It's unusual flavour, piquant aroma and its complex lingering palate.
- Its quality factors, bright golden colour, low moisture and balance of sugars.
- The healthy vitality contained in this truly organic food, produced as it is from the wilderness forests where no form of pollution exists.

We think of Leatherwood honey as a distillate of our ancient wilderness, when you taste it, close your eyes and think of the rainforest – you will be amazed!



The Tasmanian Honey Company has developed an extraction through packaging process that realises the complete recovery of all the natural floral essences and wild vitality of the Leatherwood flower. This is a cold temperature processing technique that over-refinement and damage caused to honey by high temperature extraction and packaging, coupled with filtration, that is the norm in most commercially available honey.

Meadow Honey, is collected from the nectar of clovers, blackberries, thistles and wildflowers that grow abundantly in the open woodlands and natural pastures of the north east of the island.

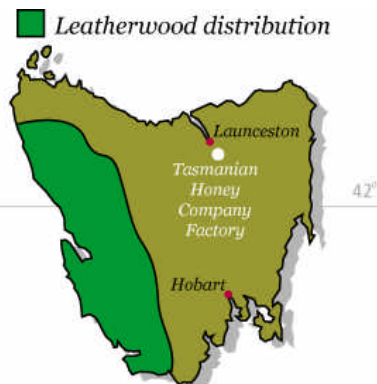
Honey Nouveau is comprised of 90% Meadow Honey combined with 10% fruits, nuts or chocolate. There are six varieties available: Hazelnut - made with the finest ground hazelnuts; Chocolate - made with grated pure Belgian chocolate; Orange – made with finely chopped orange peel and orange oil; Ginger - made with pureed ginger. Honey Nouveau is ideal to use as marinades, spooned through ice cream, on pancakes or just to eat with bread.



Honey Nouveau



Chic new flavours from The Tasmanian Honey Company



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