

FINIQUIA
CULTURE OF FOOD

MANUKA HONEY: NATURE'S ANTIBACTERIAL POWERHOUSE

Manuka honey stands out from the crowd as one of nature's richest sources of antimicrobial properties. These powerful properties, alongside its antiviral, anti-inflammatory, and antioxidant benefits, offer a unique range of health-focused advantages.

Manuka honey is made from the nectar bees collect from the flowers of the native Manuka bush (*Leptospermum scoparium*), a wild shrub which grows widely across New Zealand and flowers for only a few weeks a year.

Our experienced beekeepers strategically place hives in the most pristine, unpolluted lands and forests where the Manuka bush grows.

Our honeys are certified organic and free from any synthetic additives. They are produced in conditions that strictly avoid using man-made fertilizers, pesticides, growth regulators, genetically modified organisms (GMOs), and feed additives.



The NZ mark of competence
Tohu Matatau Aotearoa



What We Offer

A retail-ready brand

We distribute two premium Manuka honey products with a wide variety of potency and size options.

SENSES OF BEE



SOUL OF BEE



100% quality

Our processing facilities partner operates under a HACCP-based Risk Management Programme and is a certified SQF food production facility licensed and inspected by New Zealand's Ministry for Primary Industries.

Rigorous testing is carried out through our experienced in-house laboratory and independent IANZ-certified laboratories. Certificates of analysis are readily available, ensuring complete transparency.

Origin guaranteed

In addition to legal requirements for labelling Manuka honey, we use multiple classification systems to measure and categorize the levels of unique natural compounds. These systems help ensure the authenticity and potency of Manuka honey.

Secure supply chain

Large-scale capacity and supply.

Traceability

We maintain clear lines of traceability for all our products. We know exactly where our honey originates and what its final destination will be. Our traceability processes ensure the authenticity of our raw materials, and our expertise in quality control and export requirements guarantees that the final product is genuine and of the highest quality.

A full-service branding solution to create your customized brand

We can select the perfect product for your needs and design and produce customized packaging and labelling that meet your specific requirements.

Packaging

- OEM / Private label
- From 120g to 1kg jars (recycled plastic (round, square, hexagon), glass & squeeze)
- Single-serve solutions
- Bulk honey (1kg, pails, drums & IBCs).

UMF™ (Unique Manuka Factor)

Our Manuka honey is independently tested and meets New Zealand's strict standards. The UMF™ – a quality mark & Four Factor Quality Assurance Test – is a rating system that independently certifies natural components like MGO (methylglyoxal), Leptosperin, and DHA (dihydroxyacetone) to assured authenticity, purity, potency, and freshness of the honey. Each batch undergoes these tests to determine its UMF™ rating, which ranges from UMF™ 5+ to UMF™ 32+.



The UMF™ trademark indicates that the honey has been tested and certified by the Unique Manuka Factor Honey Association (UMFHA).

MGO power: Manuka honey's secret

Manuka honey's unique antibacterial power comes from MGO (methylglyoxal), a natural compound formed in the hive when Manuka bush nectar reacts to heat. MGO is why Manuka honey boasts superior antibacterial strength, measured by the reliable MGO grading system. Higher MGO content (in milligrams per kilogram) translates to stronger antibacterial properties.

MGO 83+ to MGO 263+ UMF™ 5+ to UMF™ 10+	MGO 356+ to MGO 829+ UMF™ 15+ to UMF™ 20+	MGO 1200+ to MGO 1722+ UMF™ 25+ to UMF™ 31+
You are looking for a natural sweetener that supports a healthy lifestyle.	You are looking for a more potent product to support everyday health and wellness.	You are looking for a higher level of potency with additional nutritional and health support.

Monofloral vs. Multifloral Manuka Honey

Monofloral Manuka honey

Sourced primarily from bees that collect nectar from the Manuka flower. This honey has a higher concentration of Manuka-specific compounds like MGO, making it more potent.

Multifloral Manuka honey

Derived from bees that forage on a variety of flowers, including Manuka. This honey contains a more diverse range of compounds but often has lower concentrations of Manuka-specific elements.



All our Manuka products are independently DNA tested and certified to ensure they contain 100% pure and genuine monofloral Manuka honey.



Manuka honey is a potent natural product with powerful antimicrobial properties, effective against even multi-drug-resistant bacteria. It offers a wide range of health benefits, making it a valuable addition to your wellness routine.

Digestive health: Manuka honey may support gut health by aiding with SIBO, low stomach acid, reflux, IBS, and IBD.

Skin health: This potent honey promotes overall skin health, potentially aiding in wound healing, reducing scars (acne included), and balancing skin pH for a healthy glow. Its humectant properties may also contribute to skin hydration.

Oral health: Manuka honey may help prevent tooth decay and gingivitis by combating bacteria in the mouth.

Infection treatment: With its broad-spectrum antimicrobial activity Manuka honey shows promise in treating both viral and bacterial infections.

Other potential benefits: Studies suggest Manuka honey may also alleviate seasonal allergies, reduce symptoms of cystic fibrosis, and improve some eye conditions.





SENSES OF BEE



Unlike regular honey, this creamed variety boasts a silky-smooth texture. It melts on your tongue, releasing a burst of flavor.

Our everyday honey is natural, uniquely creamed to a smooth velvety texture that melts in the mouth.

With a large and diverse range of product options, we can adapt to fit your customer and market needs.

SENSES OF BEE is proudly sourced from some of the most pristine and isolated areas of New Zealand to guarantee exceptional taste, texture, and purity. Each jar undergoes meticulous harvesting, extraction, testing, and certification, ensuring integrity and a genuine promise of honest-to-goodness quality. Our recycled plastic jars embody our commitment to a sustainable and environmentally friendly business.

Why SENSES OF BEE

- SENSES OF BEE, with its unique bioactive compounds, supports your immune system, skin care and overall wellbeing.
- It's a natural way to add a potential health boost to your daily routine.
- Has a unique milder taste, making it easier to enjoy everyday.
- If you're looking for natural ways to support your health, it's a natural source of antioxidants and antibacterial properties.



SENSES OF BEE



Product range and sizes

Manuka	UMF 10+	MGO 263+	250g	500g	1kg
Manuka	UMF 12+	MGO 356+	250g	500g	1kg
Manuka	UMF 15+	MGO 514+	250g	500g	1kg
Manuka	UMF 18+	MGO 696+	250g	500g	1kg
Manuka	UMF 20+	MGO 829+	250g	500g	1kg



SOUL OF BEE



This "liquid gold" is a masterpiece of Nature: 100% pure Manuka honey with unmatched purity.

The tireless dedication of New Zealand bees combines with the unique properties of the Manuka bush to create this testament to the intricate web of life and the fascinating way Nature crafts its wonders.

SOUL OF BEE is filtered and slowly creamed by our master honey crafters to create a silky smooth, velvety texture that offers a flavour explosion without crunchy crystals or a bitter aftertaste.

Why SOUL OF BEE

- SOUL OF BEE offers the highest UMF grades and higher concentrations of MGO.
- SOUL OF BEE prioritizes raw, unpasteurized honey, with nothing artificial added or taken away.
- DNA certified Manuka honey, exceeding quality standards to guarantee 100% pure, authentic honey with unmatched purity.
- A superior Manuka honey experience dedicated to wellbeing, natural goodness, and environmental responsibility.
- Uncoated, recycled paper labels support eco-friendly packaging. Our premium glass jars ensure your honey arrives in pristine condition, safeguarding its taste and properties.



SOUL OF BEE



Soul of bee is creamed to perfection, delivering a uniquely silky, velvety texture that melts in the mouth and delivers a flavour explosion.

Product range and sizes

Manuka UMF 10+ MGO 300+ 250g 500g

Manuka UMF 12+ MGO 400+ 250g 500g

Manuka UMF 15+ MGO 550+ 250g 500g

Manuka UMF 18+ MGO 700+ 250g 500g

Manuka UMF 20+ MGO 850+ 250g 500g

Manuka UMF 22+ MGO1000+ 250g 500g



SOUL OF BEE



Soul of bee is creamed to perfection, delivering a uniquely silky, velvety texture that melts in the mouth and delivers a flavour explosion.

Product range and sizes

Manuka Special Reserve
UMF 25+ MGO 1200+ 250g 500g

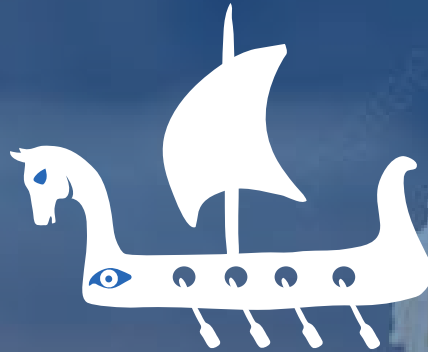
Manuka Premium Reserve
UMF 26+ MGO 1300+ 250g 500g

Manuka Grand CRU 28+
UMF 28+ MGO 1450+ 250g 500g

Manuka Grand CRU 30+
UMF 30+ MGO 1622+ 250g 500g

Manuka Grand CRU Premier Reserve
UMF 31+ MGO 1722+ 250g 500g





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