



We produce and supply a wide range of specialty and traditional ingredients worldwide. This includes honey, a diverse range of dry seasonings, spices and pulses.

Our Standard packaging range starts at 3kg for the catering industry through to larger buckets, drums, IBC tanks and road tankers. We also pack bespoke weights according to customers' specific requirements.

Our purpose-built, newly-installed manufacturing facility is supported by our Technical and new Product Development departments, as well as our in-house laboratory. This enables us to carefully manage, through internal and independent external analysis, the entire process through to the finished product. With honey being such a quality-orientated and technically demanding commodity, we operate a full traceability system.

Our management, commercial and technical teams have over 40 years combined experience in the honey and agro industry.

Who We Are

Euphorbia Trading Plc is a supplier of honey and ingredients to the food and drink Industry.

We handle significant volumes of Honey Dew, Blossom & Wildflower honeys from numerous origins around Ethiopia, including Organic and Fairtrade grades.

Contact Us

Euphorbia Trading Plc, Office 11, MuR Bldg.
Addis Ababa, Kirkos Sub City 02 H. No. New
E-mail: info@murplc.com
Web: www.murplc.com

*Ethiopian white honey is the
world's only real white honey
because it is produced that
way by the bees*



Sage, prickly pear, Euphorbia, Durum Wheat and pulses

**EUPHORBIA
TRADING PLC**

Quality delivered

EUPHORBIA TRADING PLC



Product Profile

Tigray White Honey

Ethiopia

Tigray is the most northern region of Ethiopia, bordering with Eritrea to the north and with the Danakil lowlands to the east. Its heart lies on a plateau at an altitude of about 2000 meters, in a landscape punctuated by impressive red mountains and spectacular canyon.

There are three types of honey produced and they are distinguishable by their color: red, yellow and white. 90% of production consists of a bright white colored honey, with good consistency and large grains without homogeneity.

It is the world's only really white honey because it is produced that way by the bees – it does not turn white because of crystallization. And it is sweeter and a lot waxier than normal yellow or brown honey.

The exceptional white color is a result of the region's high altitude and plants which blossom in the area

The plant species mainly belong to the labiates family (like sage), and to a lesser extent to prickly pear and Euphorbia.



White Honey

- ✓ High Quality
- ✓ 100% Organic
- ✓ Halal
- ✓ European(UK) Certified product

Supply capacity - 60 tons a year



Production Process

@Farm

Our Honey is opened and extracted from the honey comb using a stainless steel extractor through a centrifugal force. We don't use knife or manual extraction as this results in inconstant quality and also adds debris or wax. We use low speed extraction so that the honey is not squeezed or crushed out of the comb - this destroys the comb and ends up with a product containing too much wax.

The honey is sealed and transported to our facility using our own transportation overnight.

@Facility

Baseline One pass (BL1)

Each batch is coded and dated for traceability and assessed in our lab for quality and consistency. Once acceptance approval is granted by our authorized lab technicians, samples are further assessed for Baseline one (BL1) test which includes foreign residues contained, and hygienic assessment.

@Facility ...

Once BL1 assessment is complete the honey is passed to the filtration section where we use double layered micron filtering mechanism usually with gauge 300 to 600 micron filter. As you probably know the filter gauge dictates the quality and ultimately the final price of the honey. The filtering process is through gravity within room temperature to moderately warm room (32 degrees max).

We never heat honey. Honey does not need to be heated or pasteurized. Heating it destroys precious elements. Once filtered then it is sealed and stored at room temperature for few days to remove any bubbles.

Baseline two (BL2)

Baseline two pass involves sending samples to the United Kingdom for certification to meet various custom and country standards across the world.

Baseline two pass includes the following test parameters which are also acceptable for custom import to Europe and GCC countries. Moisture, Acidity, Water insoluble measure (solids content), electric conductivity, Sugar:(Fructose & Glucose)Total sum:, sucrose content , Diastase activity and hydroxymethylfurfural

A technology we have introduced recently involves using a special comb in the bee hives to be able to extract the purest honey possible which does not need filtering. This is at the product development stage with impressive results so far. We will be releasing this line in the coming months.



Delivery

We will be able to provide you a quote which includes the Cost, Insurance and Freight (CIF) to various airports around the world based on availability and client preference.

We will be using air cargo services to guarantee freshness and the cost will be included within the range given above so we will not include additional cost for delivery.

Contact us with the below information and we'll do the rest ...

- ✓ Your order size?
- ✓ Frequency of Order?
- ✓ Consignment Delivery location?