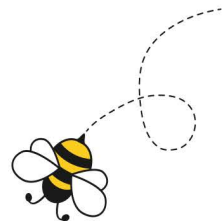


Honey-Land



Sanum per
fructus

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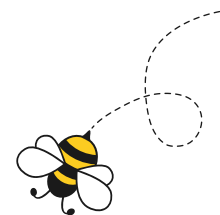
A few words about us

Sanum per Fructus is a company dedicated to producing high-quality and entirely natural honey-based products. Our "Honey-Land" brand is globally acclaimed, with endorsements from firms across Europe, Australia, and Japan.

Situated in Kragujevac, Serbia's heart, we are nestled among the pristine surroundings of Crni Vrh and Rudnik, ensuring we harvest the finest acacia and forest honey.

With an impressive annual processing capacity of 1000 tons, we employ cutting-edge technology and strictly follow GMP, GDP, and HACCP guidelines. Our dedication to quality is reflected in our FSSC 22000, FDA, and EU organic (EOS) certifications.

As a third-generation beekeeping and honey-loving family, we channel decades of experience to bring out the best of our region to homes worldwide.





Acacia honey

Acacia honey is light in color with a delicate flavor, derived from the black locust flower. It has medicinal properties, helps with respiratory issues, and crystallizes slowly.

Weights: 950g, 450g, 300g.



Linden honey

Linden honey comes from the nectar of the linden flower and is known for its golden-yellow color and distinctive scent.

Beyond its unique taste, linden honey is valued for its medicinal properties, especially in alleviating cold and flu symptoms. It's also believed to help with relaxation and calming, making it commonly used before sleep.

Weight: 950g, 450g, 300g.



Meadow honey

Field honey is a blend of honeys from various plants. It is recommended for people with pollen allergies, heart patients, the elderly, those with low blood pressure, and children.

Weight: 950g, 450g, 300g.



Forest honey

Forest honey is not a typical floral honey, as bees gather substances from trees and plants in the forest, rather than directly from flowers.

It's characterized by its dark color and rich, robust flavor with subtle bitter notes. Besides its unique taste profile, forest honey is known for its antioxidant properties.

Weight: 950g, 450g, 300g.

Freeze-dried fruit and Raw honey

Raw honey is unheated honey, retaining all its natural characteristics in the same form as when the bees took the nectar from the flower. Directly from the hive, without thermal processing.

A spread made from raw honey with freeze-dried raspberries, plums, apricots, or ginger is one of the tastiest treats for the whole family.



Honeycomb in a 250g box

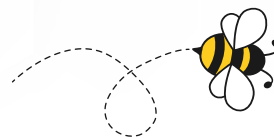
In its most natural form, honey comes packed directly from the bees into the wax cells of the comb.

This form of honey provides a unique experience as, in addition to the honey itself, the comb is edible, adding a special texture and taste.



Grain pollen 100g

Bee pollen is a natural product that bees gather from flowers. It's rich in vitamins, minerals, and proteins, and offers numerous health benefits. Along with enhancing energy and immunity, pollen may also aid in alleviating allergy symptoms. It's often considered as a natural multivitamin.



Bee Pollen Powder 100g

Bee pollen in its powdered form is a highly nutritious ingredient collected by bees. It contains essential nutrients and can be easily added to various recipes such as smoothies, teas or breakfast cereals. Consuming this pollen can enhance immunity, boost energy levels and provide antioxidant benefits. If you are looking for a simple way to enrich your diet, this is a great option to consider.



Bulk honey: **Natural taste, globally recognized.**

In the world of honey, where authenticity and quality are valued more than ever, we proudly highlight that we've become key suppliers for some of the world's largest companies. Our bulk-packaged honey isn't only sought-after for its excellence, but it's also a fundamental ingredient in the production of various sweets and is used for packing into traditional jars.

Why is our honey so esteemed?

Diverse Offering: Our range includes:

Acacia honey – known for its mild and fine taste, ideal for those who prefer a gentler honey.

Linden honey – with specific refreshing notes, perfect for teas.

Floral honey – rich in various aromas, reflecting the diversity of the blooms in our meadows.

Rapeseed honey – light and creamy, providing a unique texture.

Commitment to quality: It's not just about the type of honey we offer but also the way we produce, preserve, and pack it. Our commitment to the highest standards of quality makes our honey the top choice for many renowned companies worldwide.

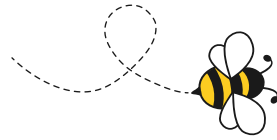
Through generations, we have honed our skill and knowledge in beekeeping, and now we proudly share it with the world. When you choose our honey, you're choosing a story told with love, passion, and dedication.





- **Acacia honey**
(750g, 410g)
- **Acacia honey with dried fruit**
(380g)
- **Meadow honey**
(750g, 410g)
- **Honey with pollen**
(410g)
- **Honey with comb**
(410g)
- **Honey with bee bread**
(410g)
- **Honey with propolis**
(410g)

Acacia honey, of a light color and delicate taste, is especially valued for its finesse and medicinal properties. When this honey is combined with pieces of dried fruit, such as apricot or fig, it creates a true gourmet delight that combines the sweetness of honey with the textures and flavors of dried fruit. On the other hand, meadow honey originates from diverse floral pastures and has a richer and more complex taste, often with floral notes. Honey with pollen combines two superfoods in one product. This mix not only provides a tasty meal but is also a potent nutritional powerhouse, ideal for boosting the immune system and overall health.





Honeycomb on a stand

Honeycomb on a stand is a true delight for all lovers of natural products. In its purest form, honey is retained within the waxy cells of the comb, offering a gourmet experience that combines the sweetness of the honey with the slightly waxy texture of the comb.

The stand on which the honeycomb is presented adds a touch of elegance, making it the ideal centerpiece on the table during special occasions or tastings. Not only is it visually appealing, but the honeycomb on a stand allows for easy serving and emphasizes the authenticity and naturalness of the product. All the prestigious hotels we collaborate with gladly include it in their assortment, highlighting it as a symbol of luxury and quality. It's nature's gift presented in the most beautiful way, inviting everyone to indulge in its unique taste and texture.



Hotel, bar & dinner packages

In these convenient packages, any type of honey can be accommodated. Extremely precisely dosed portions for single use. Show special attention to your customers by offering them quality and authenticity in every dose. Whether it's for morning coffee in the hotel, a cocktail at the bar, or dessert after dinner, these packages are the perfect addition that will elevate your service to a higher level.

Offer your guests the opportunity to savor the unique taste of honey, whether it's acacia, linden, or another variety. These packages are not just a gesture of attention but also a confirmation of our commitment to quality and customer satisfaction.



Organic honey: acacia, linden, and meadow.

When we admire the natural beauties of our landscapes, we cannot overlook the value of the precious nectars generously provided to us by bees. Among these gifts, three special organic kinds of honey stand out – acacia, linden, and meadow.

Acacia honey is recognizable by its light golden color and delicate taste, offering gentle notes of floral sweetness with every bite. When we think of honey perfect for tea or as a natural remedy for the throat, acacia is the first choice.

Linden honey, on the other hand, carries the aroma of fresh summer blossoms, often with a subtle hint of mintiness. Its therapeutic properties, especially as an aid in fighting colds and flu, making it a favorite choice for many.

Last but certainly not least, there's **meadow honey**. Like a mosaic of natural flavors, this honey is a combination of various flowers and plants that bees visit in meadows. Rich, dense, and robust in character, this honey brings layered tastes that can vary from jar to jar.





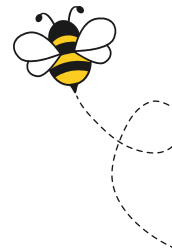
Sanum per
fructus

About the Company

For more than three generations, here at Sanum per Fructus, our love for beekeeping and honey has been a tradition. Our honey products are 100% natural, and their quality has been endorsed by numerous companies across Europe.

Our honey products are 100% natural, and their quality is endorsed by numerous companies across Europe and around the world, with our products gracing the tables of many nations. We guarantee the quality, safety, and security of our products because we have achieved the highest standards in production, as well as in packaging and transportation.

If you assist us in bringing the taste, scent, and freshness of our beautifully scenic and medicinal meadows, acacia, and nectar of plants found on untouched and inaccessible mountain peaks, the bees will happily reward us with beautiful, sweet, and healthy honey.





Our Goals

One of the main goals of the company is sincere and unconditional support and collaboration with our suppliers – beekeepers.

Therefore, the company ensures that the selected production areas are protected from harmful and contaminating elements:

- The absence of urban areas with more than 150,000 inhabitants within a radius of 10 km;
- The absence of chemical and/or petroleum industries within a radius of 20 km;
- The absence of nuclear power plants within a radius of 20 km;
- The absence of public landfills or waste incinerators within a radius of 5 km;
- The absence of highways within a radius of 3 km; the absence of airports within a radius of 10 km;
- Respect for beekeeping traditions;
- Use of traditional wooden beehives and frames;
- The use of plastic, aluminum, or Styrofoam beehives and plastic frames is prohibited;
- Honey must be extracted using the cold centrifuge method (without other sources of heat and at room temperature);
- Respect for beekeeping production techniques;
- The use of chemical agents for honey collection is prohibited;



Development in partnership with our clients

At "Sanum per Fructus", we proudly tailor ourselves to the desires and needs of our clients. We develop and create designs, packaging, and brand names precisely to your specifications. Through a close partnership and collaboration with our clients, we create products that reflect the unique identity of each brand.

Our brand in the world:

- Beeo: beeo.fr
- Beeosport: beeo.fr/en/beeosport/
- Honningas: honningas.no
- Rastrade: rastrade.com.au
- Just Superior: justsuperior.rs
- Mad Med: en.madmed.rs
- The One Bio (Instagram): [instagram.com/the.one.bio](https://www.instagram.com/the.one.bio)
- Honey Land: honey-land.com
- Miele Dolceoro: mieledolceoro.com



Quality comes first:

We conduct quality testing of the raw materials used, as well as the finished product, in the most reputable and accredited laboratories in the country and abroad.

Our most important partners in the quality control process are:



QSI Bremen, Germany



Institute of Hygiene and Meat Technology, Belgrade, Serbia

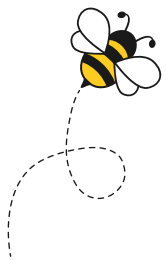


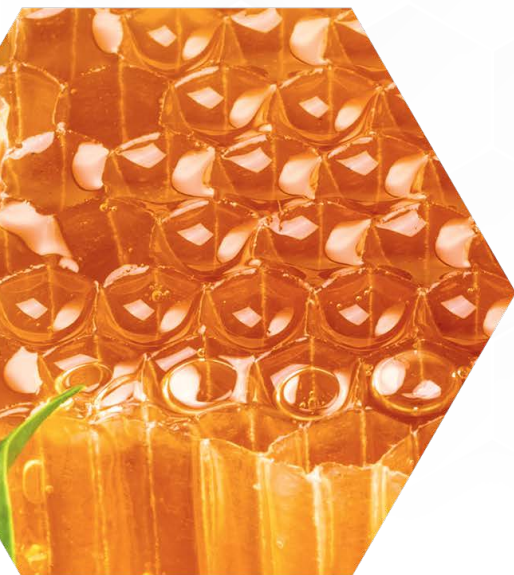


Production & Logistics

At the heart of our company lies modern and innovative equipment that enables us to achieve high productivity and quality. Every stage of production is subject to strict controls, ensuring that every product that leaves our facility meets the highest quality standards.

The strength of our logistics lies in our own fleet of vehicles, which guarantees speed and reliability in delivery. Regardless of your location, you can be sure that your order will be delivered on time and in perfect condition.



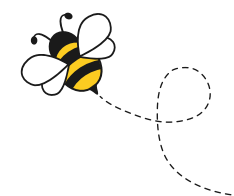


Standards & Laboratory

At “Sanum per Fructus”, a commitment to quality is at the core of our operations. Adhering to globally recognized standards, we can proudly state that we are certified according to FSSC 22000, HACCP, EOS Organic, and RS Organic. These certificates guarantee top quality throughout every stage of our production.

Our state-of-the-art laboratory uses the latest Radox equipment, enables us to efficiently and swiftly control the quality of all our products. Our team of experienced food technologists is continually working to enhance and achieve the highest industry standards.

In addition, for supplementary and independent analyses, we closely collaborate with globally renowned laboratories such as Intertek Bremen and QSI Bremen in Germany. This partnership further underscores our commitment to achieving and maintaining the highest standards in honey production.







Partnership with Beekeepers

At the heart of our company are not just machines but the passionate hands of beekeepers dedicated to their craft. Every beekeeper who collaborates with us is carefully selected and registered by the Ministry of Agriculture, ensuring the consistency and quality of the honey we use.

Our collaboration with beekeepers is not superficial. We aim for a long-term partnership in which we actively work on improving cooperation, providing necessary support, and sharing the latest industry knowledge. This ensures that our standards are maintained at the highest level.

Through constant quality control, we ensure that every product proudly bearing our logo is crafted with the utmost professionalism and dedication. Because for us, quality is not just an obligation but a passion we share with our beekeepers.

Our Presence at Global Trade Shows

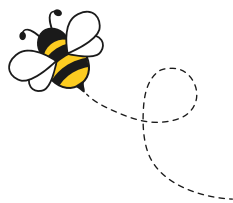
Over the years, we have been proud participants in numerous prestigious trade shows worldwide.

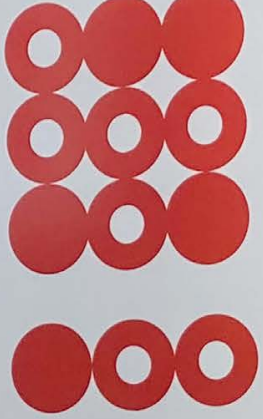
These events have provided us with the opportunity to showcase our range and connect with numerous attendees, partners, and honey enthusiasts.

Among the trade shows we have attended are:

- **Anuga in Cologne**, where we had the opportunity to exchange experiences with industry leaders.
- **Israfood in Israel**, where we admired the diversity and richness of culture and products.
- **SIAL in Paris**, where we encountered innovations and trends shaping the future.
- **Biofach in Nuremberg**, a fair that places a focus on sustainability and environmental awareness.
- **Gulfood in Dubai**, where we witnessed the fusion of traditional and modern trends.

Each trade show has provided us with a unique opportunity for growth, learning, and networking. Thanks to these experiences, we are continuously evolving and striving to provide the best offerings to our customers.





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