

Biona Bee Welfare Policy

All honey in Biona branded products - comes from Certified Organic Beekeepers.

Quality begins with the health of the bees. Only when the bees are well and they have vital queens, can strong offspring be produced. Strong offspring will result in healthy bee colonies, from which beekeepers can harvest high quality honey. Our beekeepers work with the following principles, which are also listed in the Bioland Organic guidelines:

- The purity of the wax is the basis of beekeeping
- The careful selection of the apiary areas and the plants for the honey yield
- A respectful and species-appropriate treatment of the bees as well as own queen breeding
- The selection of natural materials for the hive construction as well as pollutant-free paints
- Food-safe materials and equipment for harvesting and processing















- Preventive disease management
- No use of chemical-synthetic bee medicines

Only ripe honeys from capped combs are harvested. They are carefully cold-spun and then gently processed to preserve their quality. They are cold filtered to ensure that no small wax particles can cloud the liquid honey. Crystalline honeys are slowly stirred until they are creamy, then carefully bottled and securely sealed.

In addition, the honey samples are laboratory-checked using analytical values such as water content and enzyme content.

The absence of residues is confirmed by an external accredited laboratory.

Organic Beehive location regulations:

If the location of the hives is on a farm, then the farm must be managed organically.

The location of the colonies has to be chosen so that they are more than 3km from any source of pollution. The number of bee colonies in any location is restricted, to allow adequate supplies of pollen, nectar and water for each colony.











