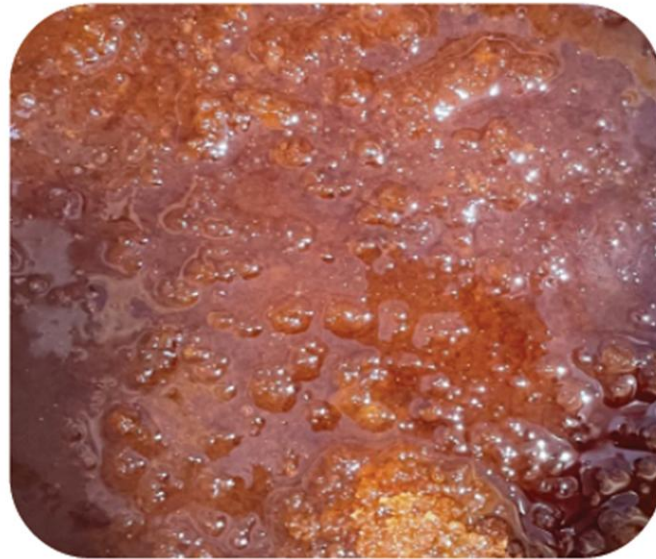


Raw Honey Crystals

RAW HONEY CRYSTAL
JAIVIKAM

 Lic. No.: 22721445000189



100%
Natural
Made in Bharat

 Udyam No.: UDYAM-UP-28-0014634



Origin?

- In present era, when **diseases** are increasing and **food quality** is decreasing, the natural way of producing food and eating natural foods are the way to overcome it.
- Traditional Indian Concepts, Theories and Methods for the production and processing of food are explored worldover for their cutting edge over in-practice Concepts, Theories and Methods.
- Further, the utensils used in the production, processing and packaging of these food products play an important role in maintaining the natural nutrients while producing and delivering to the end user.
- The practices used in terms of production of foods, packaging and delivering are pathetic. The most of the present day disease are caused by them.
- The producers of these natural foods i.e. Farmers are dying due to lack of income. Some farmers are leaving their land and going to bigger cities.
- This brain drain of natural food producers from village to city is not only loading unnecessary load on the cities but also creating chaos.

- Not many years before when kingship was prevailing in the country, farmers were the key tax payers . Today, they are looking at the government for subsidiaries.
- Villagers and youngsters in villages are considering farming as the cheap and the work of illiterates. Therefore, once they educated, they try to leave the village and don't try to return to the village.
- If we do micro-analysis of these facts we find that this trend is not allowing greater R&D in farming and agricultural sectors. Farmers are leaving their traditional methods and gravitating for pity income jobs in cities.
- When **Dr Thakur SKR** who is a renowned scientist of ISRO and popular RSS worker came across these producer and consumer issues decided to develop a model which can attract youngsters to farming and motivates the production of foods by traditional Indian Concepts, Theories and Methods so that the producers get benefitted economically, consumers get benefitted health wise and farming sector itself gets benefitted in terms of strong R&D base. As a consequence of all these, **SHAANTIJAI AGRICULTURAL FARM HOUSE** was originated under the guidance of Dr Thakur SKR. In a very short span of time, brands like **JAIVIKAM**, **GREENLEAF** and **ORGANO BITES** were born to reach to your kitchen domestically from **SHAANTIJAI AGRICULTURAL FARM HOUSE**, Gabhana and internationally through **GRACE STUDIO**, Faridabad.

What is Natural Food?

- Maintains environment health by reducing the level of pollution
- Reduces health hazards by reducing residues in the product
- Helps in keeping agricultural production at a sustainable level
- Reduces the cost of agricultural production & improves soil health
- Ensures optimum utilization of natural resources for short-term benefit
- Helps in conserving natural resources for future generation
- Saves energy for both animal & machine
- Reduces risk of crop failure

Why shall We take Natural Food?

- Because they are
 - ✓ Loaded with important nutrients
 - ✓ Low in sugar
 - ✓ Heart healthy
 - ✓ Better for the environment
 - ✓ Helpful in controlling blood sugar
 - ✓ Good for your skin
 - ✓ Helpful in lowering triglycerides
 - ✓ High in healthy fats
 - ✓ Helping in reducing disease risk
 - ✓ Full of antioxidants
 - ✓ Good for your gut
 - ✓ Helping in prevention of overeating
 - ✓ Promoting dental health
 - ✓ Helpful in reducing sugar cravings
 - ✓ Helping in focusing off dieting
 - ✓ Helpful in supporting local farmers
 - ✓ Delicious

Honey ?

- Honey is a sweet, viscous liquid food, which is dark golden in colour, produced in the honey sacs of various bees from the nectar of flowers.
- Flavour and colour are determined by the flowers from which the nectar is gathered.
- Some of the most commercially desirable honeys are produced from clover by the domestic honeybee.
- The nectar is ripened into honey by inversion of the major portion of its sucrose sugar into the sugars levulose (fructose) and dextrose (glucose) and by the removal of excess moisture.
- Honey is stored in the beehive or nest in a honeycomb, a double layer of uniform hexagonal cells constructed of beeswax (secreted by the worker bees) and propolis (a plant resin collected by the workers). Honeycomb is used in winter as food for the larvae and other members of the colony. It is commonly sold by beekeepers as a delicacy, or the wax may be extracted for various purposes.
- Honey contains about 18 percent water, is water soluble, and may granulate between 50 and 65 °F (10 and 18 °C). Somewhat acid, it has mild antiseptic properties and has been used in the treatment of burns and lacerations. One of the most easily assimilated foods, it is widely used in baked goods, candies, prepared fruits, cereals, and medicines.
- Honey was almost the only source of sugar available to the ancients and was valued for its medicinal benefits. It was used to make mead, a fermented beverage, and was mixed with wine and other alcoholic drinks. In Egypt it was employed as an embalming material. In India and other Asian countries it was used to preserve fruit and make cakes, sweetmeats, and other foods.



Difference between Raw and Regular Honey

- Raw and regular honey are processed differently.
- Raw honey is only strained before it's bottled, which means it retains most of the beneficial nutrients and antioxidants that it naturally contains.
- Conversely, regular honey may undergo a variety of processing, which may remove beneficial nutrients like pollen and reduce its level of antioxidants.
- When it comes to choosing a healthy honey, your best bet is to go for raw honey so you know exactly what you are getting.
- Raw Honey Is More Nutritious
- Raw honey contains a wide variety of nutrients.
- It has approximately 22 amino acids, 31 different minerals and a wide range of vitamins and enzymes. However, the nutrients are only present in trace amounts (5Trusted Source, 6Trusted Source, 7).
- What's most impressive about raw honey is that it contains nearly 30 types of bioactive plant compounds. These are called polyphenols, and they act as antioxidants .
- Many studies have linked these antioxidants with impressive health benefits, including reduced inflammation and a lower risk of heart disease and certain cancers.
- Conversely, commercial honeys may contain fewer antioxidants due to processing methods. For example, one study compared the antioxidants in raw and processed honey from a local market. They found that the raw honey contained up to 4.3 times more antioxidants than the processed variety .
- Interestingly, one unofficial study by the US-based National Honey Board found that minimally processed honey contains levels of antioxidants and minerals that are similar to those of raw honey. However, there are very few studies comparing the two types. More research in this area can help shed light on the impact of processing on the antioxidants in honey.
- Most Regular Honey Doesn't Contain Any Pollen.
- Bee pollen is surprisingly nutritious and contains over 250 substances, including vitamins, amino acids, essential fatty acids, micronutrients and antioxidants.
- Regular Honey May Have Hidden Sugars or Sweeteners



Raw Honey Crystals ?

- Honey is a super-saturated solution of two sugars: glucose and fructose.
- Since it's super-saturated, it's a natural chemical process that some of the sugars eventually come out of solution.
- These sugars coming out from honey in the form of liquid crystals
- Glucose comes out first and crystallized and fructose comes later and form crystals
- Crystals formed in first couple of years are rich in glucose
- Liquid crystals are delicious and perfectly safe.



Processing of Honey in Clay Vessels ?

- Clay vessels circulate steam throughout food processing.
- Clay pots add many important nutrients like calcium, phosphorous, iron, magnesium and sulfur to food, which are extremely beneficial to our body. These add all the possible vitamins; even Vitamin B12.
- Slow food processing retains all the nutrients of the food that we process and hence the food is much tastier.
- Clay is alkaline in nature and when food is cooked it neutralizes the acidity and maintains the PH balance of food and hence acts as a natural detox.
- Clay pots are bio-degradable, hence environment friendly.
- Food processing is bit pocket friendly than their counterparts.
- Food processed in Clay Pots are much more aromatic, and as they say, half the taste is in the smell.
- Diseases like cancer can be avoided when food containing high pH level is consumed thus clay could be the solution if you are dealing with serious health issues.

Types of Honey ?



- Based upon Source
 - ✓ Domesticated
 - ✓ Wild
- Based upon Feed Given to Bees
 - ✓ Mustard
 - ✓ Barley
 - ✓ Eucalyptus
 - ✓ Litchi
- Based upon Processing
 - ✓ Raw
 - ✓ Regular

How JAIVIKAM's Raw Honey Crystals are Made?

- We Produce Domesticated Honey at Our Farm
 - ✓ Honey is collected during Mustard Season
- Pollen is not separated
 - ✓ Which makes our raw honey rich in nutrients
- Raw Honey is Preserved Naturally
 - ✓ To yield Crystals rich in glucose
- Entire Process is Carried Metal and Plastic Free Set-up
 - ✓ To enrich the aroma of natural honey in crystals

Benefits of Raw Honey Crystals

- ✓ Contains a variety of nutrients.
- ✓ Rich in antioxidants.
- ✓ Better for blood sugar levels.
- ✓ Improve heart health.
- ✓ Promote burn and wound healing.
- ✓ Help suppressing cough in children.
- ✓ Easy to add to your diet.
- ✓ Improve taste
- ✓ Easy to spread over bread/chappati

Other Products of JAIVIKAM

- 1.लकड़ी के द्वारा निकाले गए तेल (Cold and Wood Pressed Edible Oils)
- 2.प्राकृतिक आवश्यक तेल (Naturally Prepared Essential Oils)
- 3.दुग्ध उत्पाद (Milk Products)
- 4.प्राकृतिक अचार (Natural Pickles without Preservatives)
- 5.अनाज के दाने (Grains)
- 6.दलिया (Cereals)
- 7.आटा (Atta)
- 8.मौसमी फल (Seasonal Fruits)
- 9.प्राकृतिक दालें (Pulses)
- 10.राँ शहद के उत्पाद (Raw Honey)
- 11.ओरगनिक खाद (Organic Fertiliser)
- 12.देशी बीज एवं प्लांट्स (Indigenous Seeds and Plants)
- 13.हॉट एवं कोल्ड ड्रिंक सामग्री (Indigenous Hot and Cold Drinks Ingredients)
- 14.पूजा-पाठ की सामग्री (Worshiping Items)
- 15.ग्रामीण पर्यटन (Village Tourism)
- 16.प्रकृतिक चिकित्सा केंद्र (Naturopathy Centre)
- 17.जैविक खेती का प्रशिक्षण (Training for Organic Farming)

Why to buy JAIVIKAM's Products?

- **Purity:** We are committed to maintain the purity of ghee as its to be
- **Own Processing and distribution:** We grow food of cows to A2 cow ghee all at our farm house. Ensuring 100% quality control
- **Clay Pot Processing:** We use only clay and mud pots right from milking the cow to boil the butter
- **Glass Packaging:** We use only high quality food grade glass for packaging and delivering your most sought product to your kitchen
- **Avoiding Usage of Harmful Materials:** We ensure that aluminium, plastic, SS, copper and brass remains away from our processing and packaging
- **Costlier Products:** Our products are costly because we use traditional Indian concepts, theories and methods to deliver each bite of your delicious product to you.
- **Farm Visit:** We ensure you to check the facts about your products by yourself by visiting our farm
- **Farm Stay:** We provide farm stay to you to know your products. Experience the living in the lap of nature with eating and purchasing of all natural products
- **Detoxicating:** Over a purchase or contract of above Rs 1 lakhs and above, we provide 3 visits in a year to stay at our lush green farm house with your family to stay and enjoy the nature for a full weekend.

Contact Us

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