



Over 100 years of Expertise and Experience !

For over 100 years, Airborne Honey Limited has produced and packed top quality 100% pure New Zealand honey, in liquid and creamed form, and produced in pollution-free New Zealand.

Airborne Honey, by continuing the tradition of producing only the finest, purest Monofloral and comb honey products has grown to become one of the largest Producer-packer and Exporter in New Zealand. Airborne publishes on the retail pack jars the Pollen Count from one single nectar source, the HMF number and the Batch Number.



History :

Airborne Honey was founded by Mr. William Bray and his partner Mr. Alfred Barrett in the South Island of New Zealand and commenced commercial operations in 1910.

In 1926 two brands of honey were registered, "Meadow" and "Airborne". Meadow was a light amber and Airborne a white clover honey. The **Airborne brand is now the oldest surviving brand of honey in New Zealand.**

Around this time it was decided to move the operation to the present site at [Leeston](#) on the Canterbury Plains where a processing and packing plant was built in the late 1920's.

The company has always been a family concern with William Bray's son, Jasper, taking over to be followed in turn by grandson Peter Bray who is currently the company's managing director.

From this early beginning, the company grew in size to where it is now one of the largest honey processing and exporting companies in New Zealand with exports comprising around 25% of business. The early philosophy of high quality and good presentation continues today. The in-house laboratory is unequalled in New Zealand from which product analysis integrated with in-house software that captures all facets of the product as it flows through the Airborne process.

Airborne products routinely have the lowest level of heat damage in the New Zealand market and the ability to trace product from a batch number back to each individual apiary (site of hives) and print a map of New Zealand showing these, are just some indicators of the level of technical expertise applied in the business. Today Airborne is the technical leader in the New Zealand honey industry

Why choose Airborne Honey ?

When you buy Airborne, you know **exactly where it comes from**. And that it is **what it claims to be**.

Honest

When we label a product as a floral source, it has the backing of **100 years of experience** plus 25 years of laboratory experience and a comparative database containing over 27,000 records.

Read more on techniques here : <https://www.airborne.co.nz/trainourbees.shtml> and [here \(https://www.airborne.co.nz/monfloralhoney.shtml\)](https://www.airborne.co.nz/monfloralhoney.shtml)

Undamaged

The single most common question we get is "is your honey heated, raw "
All honey crystallizes and must be liquefied before it can be placed in the retail pack. How it is liquefied is the key.

- At Airborne we have a **patented process** for liquefying our honey that routinely delivers the **lowest amount of heat damage of any honey in the New Zealand market**. Yes, we have tested (and continue to test) this.
- We **select honeys that are least likely to crystallize** for our liquid honeys so **don't need excessive heating** to stop them crystallizing.
- **We don't need to pasteurize our honey** to stop it fermenting **because we don't add water to it**.
- We only strain our honey through a coarse mesh size to remove visible impurities but **retain all the natural things like pollen** that **should be in natural honey**.
- Again because we **select slow crystallizing honeys** to present as liquid we **don't need to ultra filter our honeys** to **remove all the pollen** that can act as a nucleation point for crystallization.

Read more on:

[processing \(https://www.airborne.co.nz/processing.shtml\)](https://www.airborne.co.nz/processing.shtml),

[heat damage \(https://www.airborne.co.nz/hmf.shtml\)](https://www.airborne.co.nz/hmf.shtml) and

[enzymes \(https://www.airborne.co.nz/enzymes.shtml\)](https://www.airborne.co.nz/enzymes.shtml)

Traceable

We have a unique system of traceability that enables us to enter a batch code into our system to show:

- Every apiary (site of bees) that contributed to the batch.
- Every drum of honey in the batch.
- Every analytical outcome for every drum in the batch.
- Exactly where and when it was moved along the way through our process, and who moved it.

And then our auditors come and inspect our system and verify it.

We are 100% sure that every batch that leaves here is : **Honest, Undamaged and Traceable - NO Compromise – Ever**

HK Distributor :



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Airborne Clover Honey



Price : HK\$133.00 (500 ml)

Clover

Clover honey is produced throughout most of New Zealand, but the South Island and Canterbury, Otago and Southland provinces in particular, are the prime areas of quality clover production. Clover honey is light in colour with a delicate floral bouquet and flavour. It is offered in both creamed and liquid forms providing both the ease of use for sweetening drinks, baking, etc. with liquid and the thick creamy texture for use as a spread.

For more [detailed information:](https://www.airborne.co.nz/clover.shtml)
<https://www.airborne.co.nz/clover.shtml>

Quality

While many honeys are offered as clover, making sure the product is light in colour and has a high clover pollen representation will avoid disappointments. Airborne's clover honey has this information printed on the back label to assure our customers of our product's integrity.

Airborne Thyme Honey



Price : HK\$133.00 (500ml)

Thyme

With a heritage dating back to the ancient tribes who cultivated the arid, unforgiving soils of the Mediterranean, Thyme continues to flourish today across Central Otago's similarly challenging environment. Its burnt grass colouring so aptly reflects the surrounding landscape. An intensely aromatic honey, the pale Thyme flowers imbue it with lingering, herby, savoury flavours enjoyed by the experienced honey connoisseur.

For more [detailed information:](#)

<https://www.airborne.co.nz/thyme.shtml>

Airborne Kamahi Honey



Price : HK\$133.00 (500 ml)

Kamahi

Kamahi is a common tree found in many of New Zealand's rugged native forests, and is an excellent source of honey. The creamy coloured flowers are very attractive to bees and bloom in abundance throughout the Spring producing a light amber honey with a distinctive, full-bodied complexity of flavour preferred by many honey connoisseurs.

For more [detailed information:](#)

<https://www.airborne.co.nz/kamahi.shtml>

Airborne Manuka blend 25+



Price : HK\$198.00 (500 ml)

Manuka

Manuka is found throughout New Zealand and often forms extensive areas of bush. The leaves are dotted with oil glands, and when bruised give off a gingery peppery smell. The flowers vary from brilliant white through to rose-pink.

The Maori people used Manuka as a medicinal plant, from treating fevers and colds to sedatives and early European settlers called it the "tea tree".

This is a strong flavoured honey but with a fresh clean bite.

For more [detailed information:](#)

<https://www.airborne.co.nz/manuka.shtml>