



The Brand Name

The name of the company comes from the ancient name of the city of Assira, located in Pyrgadikia, Halkidiki, where my apiary is located.

The Start

The first contact I had with bees was the characteristic smell of honey with wax in the beekeeping laboratory of the Aristotle University of Thessaloniki, where I was studying. That smell was what unlocked my love for this field.

So after completing my studies, I got my first five beehives in 2017 and started to discover the wonderful world of bees.

My beehives are placed in forest areas of Halkidiki and not only, away from sources of contamination and intensive crops.



Honey Packages

740gr / 440gr / 280gr / 3X40gr

The Honey

The honey produced by bees is of 3 types unique in taste.

Pine Honey

Area: **Agios Nikolaos**

Flavor: **Medium sweet taste**

Aroma: **“Iodine”**

Color: **Dark Brown**

Viscosity: **Average**

Nutritional value: **High** (minerals and trace elements)

Multiflower Honey

Area: **Rizana**

Flavor: **Sweet taste**

Aroma: **Intense linden aroma**

Color: **Light yellow**

Viscosity: **Light**

Nutritional value: **Medicinal properties**



Pine Honey



Multiflower Honey

Forrest Honey

Area: **Mountain Holomontas**

Flavor: **Subtle with caramel tones**

Aroma: **Woody**

Colour: **Brown to black**

Viscosity: **Viscous**

Nutritional value: **Antioxidant action and rich in trace elements**

Contact

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———— **Forest Honey** ————

