

Zócalo Organic Mesquite Honey



Origin: Peru

Ingredients: Organic & raw honey

FREE from: preservatives, additives, GMO, trans-fat, refined sugar, gluten.

Organic: Yes

Rooted Foods: Yes

www.zocalogourmet.com
A Culinary Collective Company
www.culinarycollective.com

Did you know?

This unique honey with its caramel coloring and slightly grainy texture is collected from the native organically managed mesquite forests of Northern Peru. This raw honey is liquid and quite dark when jarred, but as it ages it becomes more solid and quite golden in color. It spreads beautifully and melts on the tongue.

Algarroba trees grow wildly in large forest areas in the coastal regions of northern Peru, and have been a highly praised source of nutrition for centuries. The algarroba (also known as mesquite) pods have the shape and size of a green bean and are yellow or red in color. The pods are dried and milled, in order to produce mesquite powder. The mesquite farmers populate the forest with bee hives to encourage pollination and to produce honey as an extra source of income.

Resources Available

- downloadable shelf talkers
- sell sheets

Pack Info

ZHR415	8.8 oz glass jar
UPC:	8 32924 00861 5
Case size:	6
Recyclable:	yes
Shelf life:	2 years



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