



What is it: runny, sticky, varies in consistency, a pain to dispense and, as much as we love it, we can't really carry it around in a handbag. Yes, it's honey. This wonderful, organic superfood, full of beneficial compounds is also a delicious sweet treat. But how can we make it a regular guest of our everyday lives?

Let's use honey powder!

"HONEYMOOD" portioned in aroma and vapour sealed vacuum bags saves you from the problems listed above. The technological innovation of MPM Research Ltd. offers a solution to the practical use of honey. It has managed to change the difficult-to-handle consistency of honey while preserving the full beneficial properties of this magically healthy, natural substance. While maintaining the high quality in line with international standards, the stickiness of honey has been eliminated with minimal use of artificial additives. And the packaging does not allow the absorption of air humidity thus guaranteeing a perfectly dry consistency right up to opening.

This development will help to stop the constant displacement of honey from the world of premium catering where demands for convenience and smart consumption are becoming higher and higher. Honey powder is a revolutionary form of honey. It will ensure the place of this perfect food in the consumer market. It also follows the modern international trends focusing on health preservation.

What is honey good for?

Honey is an ancient healing food and a natural sweetener that has been used for thousands of years. Its sweet taste is derived from fructose and its flavour from the nectar of various flowers collected by bees.

It has long been known to kill bacteria and relieve pain, but it also has beneficial effects on muscle function and digestion. It stimulates circulation, lowers blood pressure and relieves stress as well.

All these are due to the fact that honey is a highly complex substance:

It is made up of a number of carbohydrates, organic acids, free amino acids, organic salts and micro- and macroelements. Its main constituents are sugars (70-80%) and water, but it also contains calcium, copper, iron, magnesium, manganese, phosphorus, potassium, sodium, zinc and small amounts of vitamins B1, B2, B3, B5, B6 and C.

What is honey powder good for?

- 1 For sweetening** - especially in HORECA units as a substitute for granulated sugar to enhance health consciousness.
- 2 Added to pasta** - improves the organoleptic properties and the texture of products made from it.
- 3 For baking** - a mixture of HONEYMOOD and certain starches can replace sugar in bakery products.
- 4 For confectionery products** - replacing 60% of the sugar with HONEYMOOD provides products excellent organoleptic properties.
- 5 Easy to measure, portion, handle, transport and store.**



vegetarian



rich in vitamins



natural additives

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