

شهربانو
SHHR BANOO

Natural Honey



PRODUCT CATALOG

به نام خدا

❖ "From their bellies (the bees), a drink of varying colors ❖
comes forth, in which there is healing for people."

(An-Nahl, Ayah 69, Quran)



(Parent Company of the Shahrbanoo Brand)

After two decades of experience in the beekeeping industry and achieving remarkable success in honey product exports, Kamyaran decided in the autumn of 2024 to offer these exceptional products under the Shahrbanoo brand, catering to a select group of discerning customers.

Our approach focuses on the scientific, documented, and practical introduction of honeybee products, promoting the culture of gifting honey, emphasizing healthy nutrition, presenting honey as an unparalleled food-medicine, and ultimately delivering high-quality, natural products to our valued audience.

In this endeavor, we have embraced innovative and diverse packaging, utilizing authentic Iranian names and designs. This not only highlights Iran as the third-largest honey producer in the world but also showcases the exquisite artistry of Iranian culture.

Honeybee products are truly nature's miracles, as emphasized in the Holy Quran for their healing properties. Thanks to the unique four-season climate and diverse ecological and botanical landscapes of our beloved country, Iran, these products are harvested at Shahrbanoo's affiliated apiaries with the highest quality standards. They undergo rigorous laboratory analysis, advanced purification processes, and modern packaging, ensuring they reach our customers in their finest form.

About Us



Exploring the quality standards and categories of honey

Industrial Honey with Grade Three Quality

This product is made by combining fructose syrup, flavorings, artificial colors, and sometimes a small amount of supplemental honey. Artificial honey has no connection to bees, and its production process is entirely industrial, resulting in a completely synthetic product. Industrial honey not only lacks nutritional value but also poses serious health risks to humans. Unfortunately, this type of honey dominates a significant portion of the honey market and is usually sold at low prices with heavy discounts.

Sugary or Supplemental Honey with Grade Two Quality

Supplemental or sugary honey is a type of honey where human intervention plays a role in the nectar collection and processing stages. To increase production volume, the nectar source of bees is shifted from flower nectar to artificially prepared syrups by feeding them various syrups.

Characteristics of Supplemental or Sugary Honey:

Artificial feeding of bees with syrups during the nectar collection and honey storage period.

Mixing honey with fructose syrup.

Adding flavorings and artificial colors to honey.

Combining a small amount of natural honey with a large volume of low-quality supplemental honey.

Supplemental or sugary honey lacks the quality and beneficial properties of natural honey. However, studies estimate that over %70 of the honey produced and marketed under the label of "natural honey" in the world is, in fact, supplemental or sugary honey.

Natural Honey with Grade One Quality

Natural honey is a product in which beekeepers do not interfere in the nectar collection or honey processing stages. Bees produce and store this honey following their natural instincts and processes. In this type of honey, nectar is collected just from the flowers and surrounding vegetation near the beekeeper's site, and the final product is packaged in its purest form. It is evident that, due to preserving the natural course of production, the output of natural honey is limited—unlike industrial or supplemental honey. However, in terms of quality and beneficial properties, this type of honey is incomparable to the other two.

Wild Honey

Wild honey refers to honey stored by free-roaming bees in small apiaries formed in rock crevices, hollow trees, or, in short, outside conventional hives.

- Due to the limited volume and restricted access to this type of honey, wild honey cannot be commercialized or made widely available.
- In terms of quality and beneficial properties, there is no difference between wild honey and natural honey.
- In recent years, extensive advertising on social media has turned wild honey into a marketplace for fraudsters and opportunists. The only way to prevent this trend is through raising awareness.

Shahrbanoo Honey Quality Level

Shahrbanoo products are of the highest quality, and each product is accompanied by a certificate based on laboratory analysis. Furthermore, our successful history of exports to countries with strict quality control standards is a testament to the superior quality of our products.

Our ethical and professional principles are founded on constructive interaction, knowledge promotion, and establishing lasting and beneficial relationships with our customers. Therefore, offering products of lower quality than premium is in direct conflict with our policies.

MonoFlower Products

When more than %50 of the surrounding vegetation of a beehive consists of a particular plant, the honey produced by that hive is recognized by the name of that dominant plant, and it is classified as monofloral honey. In addition to the common benefits shared by all honey, monofloral honey carries the unique aroma, flavor, and therapeutic properties of the predominant plant around the hive. Sometimes, the vegetation around a beehive may not reach the %50 threshold for a single plant's dominance in terms of density or distribution. However, due to the special characteristics of that plant, its scent and flavor may still prevail in the harvested honey. In such cases, the honey is named after that plant. For example, in a hive where %40 of the surrounding vegetation is thyme, the honey might distinctly carry the aroma and flavor of thyme, and thus, it will be named Thyme Honey.

General Products

When the percentage of vegetation surrounding the beehive is not dominated by a single plant, the honey from this beehive is classified as general honey.

↻ Mountain Honey ↻

The honey is sourced from a beehive located in highland and mountainous areas. This type of honey, due to the pristine and rare vegetation of the elevations, is typically rich in medicinal properties.

↻ Multi-flower Honey ↻

The honey is produced by apiaries surrounded by diverse vegetation. Due to its higher production volume, this honey is priced lower compared to other types of general honey.

↻ Farm Honey ↻

The honey is sourced from a beehive located near one or more types of vegetation cultivated by farmers.

↻ Exquisite Honey ↻

Sometimes, to benefit from the properties of various honeys from diverse plant covers across the country, several monofloral honeys are carefully blended while following the necessary safety measures, resulting in a mixture of natural honeys from different regions. This honey is labeled as "Exquisite Honey".

↻ Diabetic Honey ↻

Diabetic honey is honey that, according to laboratory analysis, contains a high level of fructose and low sucrose (below %2). Fructose is a simple sugar that does not require insulin for breakdown and energy release in the body. This makes it possible for individuals with diabetes to consume a certain amount of this honey.



Shahrbanoo Products

➤ Monofloral Honey ➤

Astragalus Honey | Thyme Honey | Citrus Honey | Sidr Honey

➤ Multifloral Honey ➤

Multi-flower Honey	Exquisite Honey	Mountain Honey
Diabetic Honey	Honey with Comb	Farm Honey

➤ Processed Products ➤

Saffaron Honey | White Honey | Tahini Honey | Oxymel | Royal Jelly infused honey

Natural
Honey





Types of Natural Honey

Mountain Honey

Thyme Honey

Astragalus Honey

Multi-flower Honey

Sidr Honey

Citrus Honey

Diabetic Honey

Exquisite Honey

Farm Honey

Processed Products

Shahrbanoo has developed a range of blended and beneficial products using natural honey to meet the diverse needs and tastes of its audience. The goal is to make the consumption of natural honey easier alongside other beneficial products, while taking a small step toward promoting healthy nutrition.



◆— Saffron Honey —◆

Saffron, as one of the most beneficial and aromatic spices, has always held a special place in the food baskets of Iranian families. Its direct use has a positive impact on boosting vitality and freshness. When combined with natural honey, it transforms into a natural, nutritious, and energizing sweetener that can be enjoyed with hot beverages like tea, milk, and more, as well as cold drinks such as various syrups. This delightful blend of flavors also encourages reducing the use of industrial and artificial sweeteners, making it an effective step toward promoting healthy and natural eating.



Processed Products

◆— White honey —◆

White honey is honey that has not had any additional substances added during its processing. It is naturally processed to prevent crystallization, ensuring that all the beneficial properties are preserved.

White or creamed honey is, in fact, a special processing method applied to natural honey, focusing on the crystallization process (honey solidifying). The result of this processing method is the preservation of all the nutritional values of raw honey, making it more palatable and creating a smooth texture. Due to this unique texture, it does not have the issues of liquid honey spilling over surfaces, making it a suitable choice for consumption by children and the elderly.



Processed Products

◆— Tahini Honey —◆

"Since cold-natured foods are commonly found in household diets, using a product with a warm nature to balance the body's temperament is of great importance. Tahini has long been recognized in Iranian families as a warm, energy-boosting food; however, to enhance its flavor, a sweetener is needed. Sweetening this food with sugar syrup, grape molasses, or date syrup is common, but alongside these sweeteners, one cannot overlook a harmless and beneficial sweetener, namely natural honey. The result of combining these two nutritious ingredients is not only a more delicious tahini but also a balanced warmth that complements the dryness of honey. For more information about the product, especially regarding cold-natured foods, please visit our website.





◆— Royal Jelly Infused Honey —◆

Royal jelly, also known as Shah Angabin or Queen's Food, is one of the remarkable products of honeybees, produced by nurse bees. This cream-white secretion is a protein-rich substance that serves as the exclusive food for the queen bee throughout her lifetime, as well as for young larvae during the first three days after hatching.

Due to its high acetylcholine content, royal jelly is widely used in medications for nerve relaxation, Alzheimer's prevention, and as a natural tranquilizer. Additionally, its collagen content makes it a key ingredient in skin-repair and anti-aging creams.

Laboratory analyses confirm that Shah Angabin is rich in hormones beneficial for fertility, which is why medical experts often recommend it as a supplement in fertility treatments. However, royal jelly must be stored in a completely cool environment, such as a refrigerator or freezer. Otherwise, its properties degrade within hours, leading to potential spoilage. A reliable method to preserve its nutrients is to mix it with honey.

At Shahrbanoo, we blend high-quality royal jelly with premium Sidr honey and exquisite mountain honey. This unique combination enhances the exceptional benefits of royal jelly while complementing its sharp taste with the mild sweetness of Sidr honey, creating a pleasant and widely favored flavor.

To learn more about this valuable product and how to use it, visit our website.

◆— Honey with Comb —◆

Some people find the taste of natural honey with beeswax more enjoyable and describe chewing honey-coated wax as a pleasant experience. Others believe that beeswax is a sign of the honey's purity since the wax and its hexagonal honeycombs are naturally made by bees, not humans. This makes the product undeniably natural.

To meet the preferences of these individuals, Shahrbanoo Company offers honey with beeswax in hygienic packaging.

A couple of important points:

- Unlike filtered or pure honey, honey with beeswax should be stored in the refrigerator and consumed within four to five weeks.
- Swallowing beeswax is not medically recommended. It's best to chew it like natural gum and discard it afterward.

For more information on this product and its usage, please visit our website.



Processed
Products



❖ Oxymel ❖

"Oxymel (Honey Vinegar) is a traditional and highly beneficial Iranian drink made from a combination of natural honey, vinegar (either grape or apple), and mint extract.

At Shahrbanoo Company, this drink is processed in a concentrated form, allowing individuals to dilute it to their desired strength by adding water, according to their taste.

The remarkable health benefits of this drink are well-documented in both traditional and modern medicine, with a significant positive effect on liver function and the digestive system.

While some recipes use sugar in this mixture, replacing sugar with natural honey, along with natural vinegar and mint extract, makes this beverage a harmless, therapeutic, and delicious drink that can become a staple in every household's food basket.



Natural
Honey



◀— Rangin Pack —▶

A Symphony of Honey Flavors

The 10-Honey Collection

For some, the idea of 10 different types of honey, each with its own flavor, aroma, color, and unique properties, may seem unimaginable. Others, however, enjoy exploring different tastes to discover which one best suits their palate. To cater to both, Shahrbanoo offers a special 10-piece honey collection, featuring all the varieties we produce. This allows our valued customers to explore their taste preferences, enjoy a diverse tasting experience, and make a well-informed choice.

This product is available in two distinct packaging designs, both offering the same premium quality and content.

“Taste Healthy”



At Shahrbanoo, our vision goes beyond economic goals—we are dedicated to raising public awareness about the remarkable benefits of bee products. We firmly believe that purchasing these products is not just an expense but an investment in family health, immune system support, and the healing process of various illnesses. Shahrbanoo is driven by a young and passionate team committed to making a meaningful impact on health-conscious nutrition for all families. We hope that our efforts, rooted in ethical and professional principles, bring satisfaction and joy to our valued fellow customers.





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