



Miód manuka MGO 100 500gr ManukaHealth

EAN code: 9421023628919

Shipping time: 48h

Price

~~39,00 EUR~~

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Opis produktu

Nutrition information Servings per packate: 100 Serving size: 5g

	Average Quantity per Serving	Average Qantity per 100g
Energy	70 kJ	1400 kJ
Protein	Less than 1g	Less than 1g
Fat, total	0 g	0 g
- saturated	0 g	0 g
Carbohydrates, total	4.1 g	82.1 g
- sugars	4.1 g	82.1 g
Sodium	Less than 1 mg	14

Manuka Honey MGO 100+ Manuka Health - 500g

The MGO100+ Manuka Honey is certified to contain at least 100mg/kg of methylglyoxal, a naturally occurring compound found in significant quantities in manuka honey.

Store below 25°C.

Recommended use: 1-2 spoons 3 times a day before meals. A packaging of 500g with consumption of three spoons a day suffices for around four/six weeks.

Not suitable for infants under 12 months of age.

The packaging contains **500g of MGO 100+ manuka honey**.

Producer: Manuka Health New Zealand Ltd, 66 Weona Court, Te Awamutu 3800, New Zealand

Product available. We also have Manuka Honey MGO550+ 500g jars in our shop.

For the last two years **Manuka honey** has become increasingly popular on our market. The product has already gained recognition among customers in other European and Asian countries. Manuka honeys are produced by bees feeding on inflorescence of *Leptospermum scoparium* bushes from the Myrtle family, popularly called a tea tree or a manuka bush. This plant occurs in the territory of New Zealand and Australia. The **MGO 100+ Manuka Honey** that we use comes from **New Zealand**.

For a long time, the unique properties of the honey have been recognized and measured by means of tests measuring its general biological effect. However, the source of Manuka honey activity remained unfathomable for 15 years. The breakthrough is attributed to a group of scientists led by Professor Thomas Henle from the Dresden University in Germany. The research showed that MGO Manuka Honey is so far the only food product in the world, in which such high natural concentration of methylglyoxal has been found - ranging from 20 mg/kg to more than 800mg/kg. In contrast, the content of this ingredient in other types of honey across the world is between 1 and 10 mg/kg. In other food products the level of methylglyoxal ranges from 0 to 50 mg/kg and its highest concentration has been determined in cocoa and coffee. Manuka honey is a food product, whose properties have been confirmed by scientific tests conducted by Dr. Henle's team. The test results suggest that the activity of the honey remains in tight correlation with concentration of methylglyoxal. A wide range of tests on properties and use of Manuka honey are conducted at the University of Waikato located in Hamilton in New Zealand. Here is the link to a publication on the research Research on health benefits of Manuka honey - University of Waikato, NZ.

Researchers examining the properties of Manuka honey recommend the use of honey with minimum content of 100 mg of methylglyoxal per kg (MGO 100+). The MGO 400+ symbol on a jar means that the honey contains at least 400 mg/kg of naturally occurring methylglyoxal. Such content is defined as "high". Every MGO™ Manuka Honey has been tested and obtained a certificate confirming the minimal content of natural methylglyoxal, an ingredient which is present in considerable quantities only in some Manuka honeys whose production is based on a wild plant Manuka in New Zealand. Methylglyoxal was identified at the Dresden University in Germany as an ingredient which gives a unique value to Manuka honeys. **MGO 550+** has been found to contain **a very high level of methylglyoxal** of as much as **550 mg/kg**. It is accredited with the **MGO 550+ Certificate. The equivalent of UMF 25+** in the UMF measurement system.