



PREMIUM NEW ZEALAND HONEY

Mānuka Oil Distillation Process

<p>Step 1. The Mānuka foliage is harvested into bustles and transported to the processing area.</p> <p>Step 2. Foliage loaded into mulcher and finely chopped.</p>	
<p>Step 3. Manuka foliage is loaded into a high quality stainless steel processing vat.</p> <p>Step 5. The vat is fired up to a steam distillation temperature of 120°C. Cooking process is kept at no lower than 104° C for 7-8 hours.</p> <p>Step 6. The Mānuka oil is then separated from the water portion know as Hydrosol. Once separated the Mānuka oil is then carefully filtered into containers to give 100% Mānuka Oil.</p>	
<p>Step 7. The Mānuka Oil is bottled then stored in a cool dark place and a sample sent to SCU Australia for β-triketone testing.</p>	

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