Argentina

Honey & Beehive Products

A natural choice
This feature was what attracted, in the last decades of the 19th Century as well as in the first of the 20th Century, an important migratory flow. Europeans, Arabians and Asians spread out into the country’s different regions with their dreams, their traditions and their production and consumption habits.

As time went by, so many and diverse idiosyncrasies integrated in such a vast country, generated a different culture that today opens to the world and offers its best: a wide and varied food offer.

Among them, honey and the natural beehive products: pollen, propolis and royal jelly.

**Quality Honeys. Argentine Food. A Natural Choice.**

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**ARGENTINE APICULTURE IN NUMBERS**

Argentina is internationally known for the quality of its honeys. According to FAO it is the third worldwide producer and the second exporter. The country counts with almost 4 million beehives, distributed among 33,000 beekeepers that annually produce an average of 80,000 tons of honey, of which 95% are exported.

**TRADITIONAL AND GOURMET HONEYS**

Argentina produces a great variety of honeys from prairies, forest, mountains and islands: monofloral clover, citrus, sunflower and eucalyptus honeys.

There are small local productions that result in unique honeys: multifloral or multifloral from native species, sometimes difficult to obtain, but always impossible to forget.

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The Parana Delta, with a wide surfaces of natural vegetation provides different honeys according to the year’s season; from water hyacinth (Eichhornia spp.), willow tree (Salix spp.), girasolillo (Aspilia silphioides), cruz de malta (Ludwigia spp.), chinese privet (Ligustrum sinense), and indigo bush (Amorpha fruticosa). Honey from aliso de río (Tessaria integrifolia) is dark and bright, with pleasant flavour and slow crystallization, cátay (Polygonum spp.) with high fructose/glucose relation that keeps it naturally liquid, it does not crystallize. This region is an important pollen and propolis producer.

Central Region

The rich and varied flora, develops in the vast plains of the Pampa Húmeda as well as in valleys and mountainous areas. When the floral origin is clover (Trifolium spp.), alfalfa (Medicago sativa), lotus (Lotus spp.) or mellilotus (Melilotus spp.) the honey is white in colour, reaching light amber in multifloral eucalyptus honey (Eucalyptus spp.) and sunflower honey (Helianthus annuus).

Multifloral honey is enriched by native varieties such as false pepper tree (Schinus molle), chañar (Geoffrea decorticans), willow trees (Salix spp.), tar tree (Cercidium praecox) and coronillo (Scutia buxifolia). Monoflorals such as algarrobo (Prosopis spp.), piquillín (Condalia michophylla), yellow flower (Diplotaxis sp.,Brassica sp.) and chilca (Baccharis spp.). Organic honey is produced in scrublands, islands and prairies.

Productive Regions

To the north of this region there is an important production of citric and eucalyptus honeys as well as others from native species such as caraguatá (Eryngium spp.), aguaribay (Schinus molle), coronillo (Scutia buxifolia) and chilca (Baccharis spp.).

Honeys of Excellence
Cuyo region is at the foothills of the Cordillera de los Andes, to the west of the country. In its valleys the sun shines more than 300 days a year. Climate is dry and irrigation with thaw water generates a diversity of green shades that contrast with the grey of the mountains.

With the Freshness of the Andes.

Oregano (*Origanum vulgare*), Jarilla (*Larrea divaricata*), aliso de río (*Tessaria integrifolia*), mistol (*Ziziphus mistol*), algarrobo (*Prosopis spp.*), thyme (*Thymus sp.*) and wild flowers are abundant at the mountains lower slopes.

Low environmental humidity and vegetation favour excellent quality pollen production; the presence of salicaceae is favourable for obtaining propolis with high quality.
North East

Rivers, lagoons, wetlands, virgin scrublands, fruit plantations and undulating prairies can be found at the Argentine’s North East.

This region has a great ecosystems variety. Misiones jungle surrounding Iguazú Falls, where peteribi (Bastardiospis densiflora) honey is obtained. Formosa province of typical scrublands and wetlands produces honeys from native species such as quebracho blanco (Aspidosperma), quebracho colorado (Schinopsis spp.), tar tree (Cercidium praecox), lapacho (Tabebuia avellanedae), willow trees (Salix spp.). Honey from caá-tay (Polygonum spp.), also de río (Tessaria integrifolia), and the surprisingly clear palm are obtained in the wetlands. Chaco offers honeys from sunflower (Helianthus annuus), melilotus (Melilotus spp.), algarrobo (Prosopis spp.), mistol (Ziziphus mistol) and also, with the presence of acacias. In the province of Corrientes, with wide natural environments, such as the Ibera Swamps and the Mburucuyá Ecologic Reserve, honey is produced from native plants, as well as citric and eucalyptus.
North West

This is a mountainous region. In its North and West ends it reaches 4000 meters over sea level. Towards the centre rough lands cut the landscape, bursting into yellow, brown and red colours, finally transforming into rich subtropical valleys.

Protected by its diverse ecosystems – from the voluptuous jungle vegetation of the Yungas to the arid bushy steppes of the Pre-Puna - this region produces a great multiplicity of multifloral honeys. Among them those of scrubs, harvested by aborigines of the Wichi, Toba and Pilagá ethnic groups, honeys that come from species such as tar tree (Cercidium praeoc), chilca (Baccharis spp.), chañar (Geoffroea decorticans) and algarrobo (Prosopis spp.).

Among monofloral honeys, lemon honey is almost totally exported to Japan, eucalyptus and atamisqui honeys (Cytripari atamisquia), are important. Atamisqui honey- is obtained by small producers that count with Fair Trade Certification.

In Santiago del Estero Province, multifloral and monofloral quebracho pollen of excellent quality is produced.

Miel de valles y quebradas.
Patagonia

The immense Patagonia, extends between the Cordillera de los Andes and the Atlantic Ocean. Its mountains, lakes, valleys, woods, plateaus and wide natural plains awake the imagination. It is the most southern region of the planet, with a territory full of mystery.

Patagonia, not only has its special charm but also produces exceptional honeys. They are obtained from fruit trees, vegetables, berries and native flowers such as tamarisk (*Tamarix gallica*), radal (*Lomatia hirsuta*), piquillín (*Condalia microphylla*), alpataco (*Prosopis alpataco*), jarilla (*Larrea divaricata*), unique honeys in the world.

Exclusive Honeys from the End of the World.
Other products from the Beehive

The widest Argentine beehive products include:

• Propolis
• Pollen
• Royal Jelly
• Certified Live Material

The offer is completed with wax and efficient machinery and production, extraction and fractioning supplies.

Certified Honeys and Commercialization Channels

Certifications:

• Argentine Food Quality Label, a natural choice
• Organic Honey
• Fair Trade
• HACCP
• Kosher
• Halal
• Geographic Indications and Designations of Origin
• ISO Norms

Honey is commercialised:

• Honey in bulk exporters
• Honey in bulk and/or packed exportation consortiums
• Cooperatives
• Associations
• Honey-making clusters
• Packing Companies
• Honey Producers
Argentina presently has a National Honey Quality Protocol, elaborated within the frame of the National Honey-making Council, which is integrated by representatives from the honey chain as well as national and provincial organisms and coordinated by the National Secretariat of Agriculture, Livestock, Fisheries and Food (SAGPyA). The Protocol determines the technical specifications that have to be fulfilled during the production, harvest, extraction, packing, transport, storage and the physical-chemical and organoleptic features that the finished product must accomplish.

Argentina offers to the world a product of excellent quality that fulfils the highest standards and guarantees its accomplishments referred to all the chain actors including the sanitary control services. Its normative system assures the organoleptic conditions preservation, as well as the product conservation, offering the possibility of differentiation.

As a corollary for this effort, in 2008, the honey-making chain established its 10 years’ strategic plan, stating among other goals to obtain its honey-making products to be “highly estimated on the bases of an increased and organized, competitive and sustainable development from the economical, social and environmental perspective.”

The norms elaborated for the different chain links have been determined by the following Resolutions:

- Buenas Prácticas de Manufactura (BPM). Reglamento Técnico sobre “Condiciones Higiénico Sanitarias y de Buenas Prácticas de Elaboración para Establecimientos, Elaboradores/Industrializadores de Alimentos” (Res. GMC 80/96).
- Salas de Extracción Habilitadas (Res. SAGPyA 870/06).
- Establecimientos Procesadores (Res. 220/95 SENASA).
- Plan CREHA (Monitoreo de residuos, Res. SENASA 215/95).
- Acciones Correctivas ante Presencia de Residuos Res. SAGPyA 125/98.
- HACCP en salas de Fraccionamiento y Homogeneización (Reglamento CE 852/04).
- Trazabilidad (Res. Senasa 186/03).
- Código Alimentario Argentino Resolución 15/94 GMC MERCOSUR. Define el producto y establece las características y parámetros de calidad.

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Scientific names glossary
To promote and preserve the authenticity and originality of Argentine food, the National Secretariat of Agriculture, Livestock, Fisheries and Food (SAGPyA) designed a Quality Label “Alimentos Argentinos, una Elección Nacional” (Argentine Food, a natural choice). Its use is awarded to products that fulfill a number of requisites during the production process. It is a symbol that grants the consumer that this food satisfies the highest purity and quality standards.

It offers to clients and consumers the guarantee that products are manufactured according to specific features, and over all, it awards a seal of distinction to Argentine Food which present characteristic and constant value attributes.

Argentine Enterprises that have obtained the Quality Label

**Honey in Bulk**

“Miel de Monte”, Enrique Rimondino - Chaco,  
www.rimondino.com, Res. SAGPyA N° 902/2006 (B.O. 31078)

“Cienporciento”, Faro Capital S.A. - Entre Ríos,  
www.cienporcientobio.com, Res. SAGPyA N° 524/2007 (B.O. 31278)

Cooperativa de Provisión Apícola COSAR Ltda. - Santa Fe,  
www.coopcosar.com, Res. SAGPyA N° 575/2008 (B.O. 31453)

**Fractioned Honey**

“Monte Virgen”, Proveeduría Integral S.R.L. - Formosa,  