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About Us

At Haniru, we are committed to producing the highest quality honey and natural, organic bee products. Our goal is to offer products that come directly from nature and in harmony with it. From traditional to innovative processes in honey production and the preparation of other bee-derived products, every step is done with care and attention to detail. With years of experience and expertise, our team strives to deliver healthy and delicious products to our valued customers. At Haniru, your health and satisfaction are our priority, and we are constantly working to create a unique experience in consuming natural products.

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Sabalan Natural Honey – Haniru

Haniru honey and other bee products, produced in the lush slopes of Mount Sabalan in Ardabil Province, come from Shahd Rizan Haj Ebrahim Industries. This honey is among the finest available in both Iranian and global markets. The brand offers various types of honey, pollen, royal jelly, bee venom, wax, propolis, and a variety of honey packaging options, all harvested from bees nourished in the Sabalan region. Thanks to the area's unique flora and high altitude, the resulting honey has exceptional taste and quality. The diverse vegetation and specific climatic conditions contribute to the creation of honey with remarkable characteristics and highly beneficial therapeutic properties.

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Natural honey wine:

Natural Honey Syrup with Less Than 2g Sucrose – Suitable for Diabetic Patients

This honey syrup is pure and natural. With less than 2 grams of sucrose per 100 grams, it is suitable for type 2 diabetic patients.

No sugar syrup has been used in its production; bees have collected nectar directly from flowers and plants.

As this product is made using honey from eight different regions of Iran, it possesses high medicinal and therapeutic value.

The honey contains no wax, preservatives, or flavorings.

Its natural quality has been confirmed by a quality control laboratory.

Nutritional information is printed on the packaging.

Net weight: 1 kg.

The container is sealed with an ISO-pen safety cap.

Every 6 jars are packed together as a shrink-wrapped unit.

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Types of Honey

Honey is categorized based on the floral source from which bees collect nectar. Some of the most popular types include:

- Astragalus Honey: Sourced from the Astragalus plant; known for its anti-inflammatory properties and immune-boosting effects.
- Thyme Honey: Derived from thyme flowers; recognized for its antibacterial and antifungal properties.
- Acacia Honey: Light in color, with a mild taste and lower sweetness, making it suitable for diabetics.
- Forest Honey: Produced from the nectar of forest trees; rich in minerals and highly nutritious.

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Honey Benefits

Honey has numerous therapeutic and nutritional properties, the most important of which include:

Antibacterial and Antiseptic Properties

Thanks to its hydrogen peroxide and phenolic compounds, honey has strong antibacterial properties and can aid in the treatment of wounds and infections.

Immune System Boost

Honey is rich in powerful antioxidants that help strengthen the body's immune system.

Soothing Coughs and Sore Throat

Honey is widely recognized as a natural remedy for soothing coughs and sore throats.

Energy Source

With its natural sugars, honey serves as a quick energy source and can enhance athletic performance.

Honey Composition

Honey Moisture

Natural honey moisture in the honeycomb is the residual moisture in the nectar after honey maturation, which depends on climate conditions and the original moisture of the nectar. Moisture content is one of the most important properties of honey, affecting its shelf life, crystallization, and viscosity.

Sugars in Honey

Honey contains more sugar than any other carbohydrate, with 95 to 99.9% sugar in its dry matter. Sugars are classified by the size and composition of their molecules. Simple sugars (monosaccharides) are the building blocks of more complex sugars. Dextrose and levulose are examples of more complex sugars found in honey.

Acids in Honey

Despite its sweetness, honey contains acids that contribute to its flavor. The most abundant and important acid in honey is gluconic acid. Known acids in honey include citric, acetic, butyric, malic, succinic, formic, lactic, pyruvic, glutamic acids, and mineral acids such as phosphoric and hydrochloric acids. Traces of amino acids, the building blocks of proteins, are also found in honey.

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Minerals in Honey

The average ash content of honey is about 0.17% of its weight, but it can range from 0.02% to over 1%.

Although honey is not high in minerals, using it instead of refined sugar in the diet can supply the body with small amounts of minerals.

Enzymes in Honey

Enzymes are complex substances found in living cells that facilitate vital biochemical reactions. In the presence of enzymes, these biochemical processes occur easily—processes that humans have never successfully replicated. The most important enzyme in honey is invertase, which converts the sucrose found in nectar or sugar syrup into the simple sugars glucose and fructose, hence the abundance of these sugars in honey.

Another significant enzyme in honey is diastase, whose origin and function in honey remain unclear. It is believed to be primarily produced by bees and added to honey.

Other enzymes reported in honey include catalase and phosphatase. Glucose oxidase, another enzyme identified in honey, originates from the bee's pharyngeal gland and transforms glucose into gluconic acid and hydrogen peroxide.

Vitamins in Honey

Honey contains small but measurable amounts of several vitamins. However, considering the quantity and types of vitamins in honey, along with the typical daily honey intake by an individual, it is clear that the vitamins in honey are not of significant nutritional importance.

Humans cannot consume enough honey in a day to obtain a meaningful amount of vitamins from it.

Moreover, not only vitamins but also minerals and other trace elements derived from flower nectar are present in such small quantities in honey, and daily consumption is insufficient to meet the body's nutritional needs through honey alone.

Uses of Honey

In addition to being used as a natural sweetener, honey is also utilized in various industries:

- Food Industry: Honey is used in the production of sweets, bread, beverages, and even sauces.
- Cosmetic and Hygiene Products: Due to its moisturizing and antibacterial properties, honey is used in skin and hair care products.
- Pharmaceuticals: Honey is employed in the production of certain medicines and dietary supplements.

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Queen Bee

The life of a queen bee is quite different from that of other bees in the hive. The queen is a specialized insect whose main role is to lay eggs and release pheromones that help maintain social order within the hive. Each bee colony has only one queen. If two new queens appear at the same time, they will fight each other until only one remains alive.

Honey Standard in Iran

No	Paramete	Acceptable Limits
1	Reducing sugars before hydrolysis	Minimum
2	Sucrose	Maximum
3	Moisture	Maximum
4	pH	Minimum
5	Freeacidity (meq/kg)	Maximum
6	Diastase activity (diastase units	Minimum
7	Fructose to glucose	Minimum
8	Mineral content ash	Maximum
9	Electrical conductivity (mS/cm)	Maximum
10	(HMF)Hydroxymethylfurfural (HMF)	Maximum
11	Insoluble solids (non-pressed honey)	Maximum
12	Insoluble solids (pressed honey)	Maximum

Sabalan Natural Honey – Ardabil Province

Characteristics of natural Ardabil honey

Unique taste due to the diversity of flowers and plants

Ardabil honey has a sweet and pleasantly fragrant flavor.

High medicinal properties

Due to its rich content of enzymes and minerals, this honey is highly effective in boosting the immune system, treating colds, and improving digestion.

100% natural and organic

Beekeepers in Ardabil produce honey using traditional methods without any chemical additives.

Ardabil Province, with its pristine mountainous nature, is one of the best regions in Iran for producing natural honey. Its green plains, flower-rich pastures, and mild climate provide ideal conditions for beekeeping and high-quality honey production. Ardabil honey is known for its exceptional flavor and medicinal benefits due to the variety of medicinal herbs and wildflowers such as Astragalus, thyme, Sideritis, and nettle.

Important Beekeeping Regions in Ardabil

- Meshginshahr: With vast plains and green mountains, it is a major hub for honey production in the province.
- Nir: Its flower-rich pastures yield high-quality honey.
- Sarein: Its cool climate and green fields make it a paradise for bees.

Production and Properties of Royal Jelly in Ardabil Province

Pollen Harvesting Methods in Ardabil

While collecting nectar, bees also gather pollen from flowers. In Ardabil, beekeepers place pollen traps at the hive entrance. These traps gently remove the pollen from the bees' legs, which then falls into a collection tray. The collected pollen is dried and stored in cool, dry conditions to maintain its quality.

Production Process

Royal jelly is a substance produced by worker bees to feed the queen and larvae. In Ardabil, beekeepers use specific techniques to harvest royal jelly. The process includes:

- Queen Rearing: Beekeepers introduce queen cells into the hive.
- Collection: Worker bees fill the queen cells with royal jelly.
- Extraction: After 72 hours, the royal jelly is extracted using specialized tools.
- Storage: It is stored in dark and cool conditions to preserve its bioactive compounds.

Properties of Bee Pollen

- High Nutritional Value: Bee pollen is rich in protein, vitamins, minerals, and antioxidants, and contains all essential amino acids.
- Health Benefits: Known to boost immunity, improve digestion, increase energy, and possesses anti-inflammatory and antimicrobial properties.
- Color and Taste: Its color varies based on the flower source (yellow to dark brown), with a granular texture and mildly sweet flavor.

Production and Benefits of Sabalan Beeswax – Ardabil Province

Beeswax Processing Method

. Honeycomb Collection: Beekeepers remove honeycombs from the hive.

. Honey Extraction: Honey is extracted and the wax remains.

. Wax Melting: The wax is melted in warm water to separate impurities.

. Filtration: The molten wax is filtered through special sieves.

. Cooling and Molding: The purified wax is poured into molds and solidified.

Beeswax is one of the key products of beekeeping, produced by honeybees. Due to its unique properties, it is used in various industries such as pharmaceuticals, cosmetics and hygiene, food processing, and even traditional crafts. Ardabil Province, with its favorable climate and rich nature, is one of Iran's important regions for honey and wax production.

Properties of Beeswax

Edible and Nutrient-Rich

Natural beeswax is edible and contains beneficial vitamins, minerals, and antioxidants.

Antibacterial and Anti-inflammatory

Beeswax has natural antibacterial properties and may help reduce inflammation.

Aesthetic and Functional Design

The hexagonal structure of beeswax is both functional and visually appealing.

Uses of Beeswax

- As a natural sweetener
- In traditional medicine for healing purposes
- In skincare products for its moisturizing effects

Production and Benefits of Bee Venom – Ardabil Province

Bee Venom Production

Bee venom is produced by worker bees and serves as a defense mechanism against predators.

The production process is as follows:

1. Venom gland production

The venom is produced in glands located in the abdomen of worker bees. These glands are connected to a venom sac where the venom is stored.

2. Venom injection

When the bee feels threatened, it injects venom through its stinger. The stinger is barbed and becomes lodged in the skin. In trying to escape, the bee loses part of its digestive tract and dies.

3. Venom collection

Glass or plastic plates stimulated with mild electric current are used to collect the venom. The bees, upon feeling the stimulation, release their venom onto the surface. The dried venom is then collected.

Ardabil Province, thanks to its favorable climate and rich pastures, is one of the most suitable regions in Iran for beekeeping. The bee venom produced in this area may have unique compounds due to the botanical diversity and specific environmental conditions, potentially enhancing its therapeutic effects. However, further studies are needed to examine its properties in more detail.

Therapeutic Properties of Bee Venom

Bee venom contains complex compounds with various therapeutic effects. Some of its key benefits include:

Anti-inflammatory

Bee venom contains compounds such as melittin that help reduce inflammation.

Pain-Relieving

It acts as a natural analgesic and can help reduce pain.

Antibacterial and Antifungal

Its antimicrobial properties help fight bacterial and fungal infections.

Anticancer Properties

Some studies suggest bee venom may inhibit the growth of cancer cells.

Immune System Support

Bee venom can stimulate the immune system and enhance its overall function.

Natural Honey Syrup

Natural Honey Syrup with Less Than 2g Sucrose – Suitable for Diabetic Patients

This honey is pure and natural, with a sucrose content of less than 2%, making it suitable for individuals with type 2 diabetes.

No sugar syrup has been used to feed the bees; instead, the bees have collected nectar directly from flowers and plants.

Since this honey is made from nectars gathered in eight different regions of Iran, it possesses high medicinal and therapeutic properties.

This product contains no wax, preservatives, or artificial flavoring.

The natural quality of this honey has been confirmed by a quality control laboratory.

Its nutritional value is clearly stated on the packaging.

Natural honey wine:

Standard Honey Syrup

With less than 5g of sucrose per 100g

This product is a unique natural honey syrup with very low sucrose (less than 5%) and has been approved by quality control tests.

This pure and exceptional honey syrup is produced as beekeepers migrate with the seasons, allowing bees to feed on various plants, giving it high medicinal properties.

The honey syrup contains no wax, preservatives, or flavorings.

The 1kg standard honey comes in boxes of 6 and the 0.5kg in boxes of 12.

The sucrose content of this honey is less than 5%.

Packed in hygienic, unbreakable PET containers

Forty-Flower Honey Syrup

Glass Packaging

This honey syrup is made from various plants in the beautiful nature of Sabalan Mountain slopes in Ardabil, mainly including Astragalus and thyme.

This honey contains no wax, preservatives, or flavorings.

It is packaged in 270g, 420g, and 900g sizes.

The container cap is sealed.

Packaged in glass containers.

PET Packaging

This product is made from nectar collected from various plants by honeybees

Given the diverse plant coverage on the slopes of Sabalan Mountain, it is suitable for daily use and in desserts and delicious foods.

The honey is free from wax, preservatives, and flavorings.

It is packaged in 500g and 1kg sizes.

The container cap is sealed.

It is packaged in hygienic, unbreakable PET containers.

Specially suitable for daily use in breakfast and honey drinks

Honey Syrup in Tin Packaging

28 kg Aleppo Yandi package

After uncapping, honeycombs with wax are placed into electrically powered extractors, where honey syrup is separated from the wax and comb using centrifugal force. Next, the honey is passed through a filter to remove wax residues, poured into large tanks, and finally filled into 28kg tins. Depending on the order, the quality and sucrose level may vary. Each unit weighs 28 kilograms. The honey is free from wax, preservatives, and flavorings, and is packed in hygienic tins with metal lids. This product is intended for bulk sales.

Creamed Organic Honey

Creamed honey is a type of crystallized or set honey that is among the most popular and best-selling honey types in many European and American countries.

Since no direct heat is applied during packaging, and the honey remains raw, all its natural enzymes are preserved, resulting in an excellent and delicious product.

The honey contains no wax, preservatives, or flavorings.

It is packaged in 500g and 1kg sizes.

The container cap is sealed.

It is packaged in glass jars.

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Honey with Comb

Initial honey production takes place in wooden combs, and after harvesting, the honey with comb is extracted and packaged.

The medicinal quality and properties of honey with comb vary depending on the harvest season and level of artificial feeding. The color of the honey also varies, though it does not directly reflect its quality.

- Net weight of each package is 20 kilograms.
- Each package contains 12 honeycombs.

This product is intended for wholesale.

Flat Crystal-Cut Comb Honey

This type of honey is obtained by cutting wooden comb honey. Due to its size and weight, it is more durable during transport and is more affordable.

Mehrnoosh export honey is a unique and attractive product with a distinctive taste.

It is packed in square-shaped crystal containers, each weighing 500g.

Packed in white cartons of 12 units.

Export product

In Metal Containers

Honey with comb in metal containers is the same comb honey product, cut and packed in metal tins. It is prepared upon order to ensure suitable transportation and prevent leakage.

The honey is cut from the best summer-season combs

Available in weights of 0.5kg, 1kg, and 2kg

The locking plastic lid prevents honey from leaking

Specifically for domestic shipment of comb honey.

Propolis (Bee Resin)

Various Applications of Propolis

In Medicine and Pharmaceuticals

Propolis is used as a natural antiseptic in the treatment of wounds, burns, and inflammations.

It effectively reduces skin infections and accelerates healing and tissue regeneration.

In Hygiene Products

It is used in various anti-inflammatory and antibacterial creams and ointments.

In skincare, it helps treat conditions such as acne, eczema, and skin sensitivities.

Propolis (Bee Resin)

Propolis, or bee resin, is a natural substance collected by honeybees from the sap of trees and various plants.

It is a complex mixture of waxes, resins, and organic compounds used by bees to build and maintain their hives and to protect eggs and food stores within the hive.

Propolis is considered a multifunctional material in nature and has also gained attention in medical and hygienic applications.

Composition and Medicinal Properties of Propolis

It is rich in bioactive compounds including various waxes, resins, fatty acids, and polyphenolic substances.

Use in Pharmaceutical and Hygienic Products

Propolis is widely used in pharmaceutical and hygienic products such as creams, ointments, lotions, and skin care items.

Its antibacterial and anti-inflammatory properties make it an excellent choice for treating skin conditions and improving skin health.

Color and Texture

The color of propolis typically ranges from yellow to dark brown and it has a sticky, waxy texture.

Initially soft and adhesive, it hardens upon drying,

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Bee Pollen

Bee pollen is collected in nature and used for human purposes. In regions like Ardabil Province, beekeepers use specially designed traps to collect it.

These traps are made to avoid damaging the pollen while ensuring optimal quality.

Pollen is widely used as a nutritional supplement in various health and dietary products, playing an important role in maintaining health and improving bodily function.

Honey Crystallizatio

Honey crystallization is a natural process in which the sugars in honey form fine crystals.

This usually happens when honey is stored at low temperatures for a long time.

Crystallization indicates that the honey is pure and has no negative effect on its quality or properties.

In fact, crystallized honey is a sign of high natural sugar content, particularly glucose, and the absence of additives.

Many consumers prefer crystallized honey for its softer texture and richer taste.

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Our Vision

s goal is to become a pioneer in the production and supply of natural and organic products, and to be recognized as a symbol of quality and authenticity in the honey and bee product industry.

We aim to provide our customers with the highest standards of health and quality by relying on modern methods and fully natural processes, offering a healthy and distinctive experience in consuming honey and natural products.

At Haniro, we strive to build honest and continuous relationships with our customers, improve our position in domestic and international markets, and consistently deliver innovative products that promote public health and well-being — becoming the first choice for consumers.

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