

Tahi



THE
REAL DEAL



UNIQUE MANUKA FACTOR
HONEY ASSOCIATION

UMF[®] & MGO Explained

Manuka honey's unique natural properties mean it has become one of the most researched honeys in the world. The UMF[®] grading system is the most respected indicator of the authenticity, purity and quality of Manuka honey, because its rigorous process measures all three natural markers: Leptosperin, DHA and Methylglyoxal (MGO).

It's The Real Deal

The UMF[®] trademark is your guarantee that our honey is genuine New Zealand Manuka honey, containing high levels of its unique signature compounds. This standard is widely recognized and highly sought after by consumers around the globe, and has a substantial body of research behind it. Tahi honey has a UMF rating of up to 23+ (our richest, most complex honey), which means it's as pure and authentic as Manuka honey can get. To find out more, make a beeline to umf.org.nz.

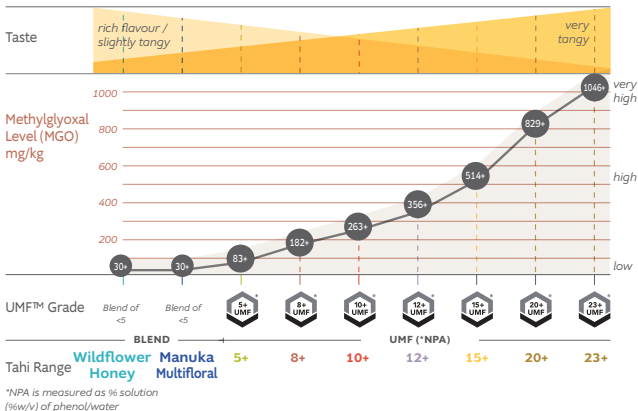
We make the MGO Grade Too

Another trusted grading system is MGO (methylglyoxal), a naturally occurring compound found in very small quantities in ordinary honey, but it can be up to 100x higher in Manuka honey. The MGO system was established by award-winning biochemist, Dr Peter Molan (MBE), as an accurate means of measuring New Zealand's most premium, potent honeys.

UMF[®], MGO ... What's The Difference?

As this table shows, there is a direct correlation between UMF and MGO ratings. NPA stands for 'non-peroxide activity', the naturally occurring antimicrobial property that makes premium Manuka honey so sought after around the globe.

MGO & UMF[®] comparing number of scientific tests taken to prove purity and quality of honey



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