



ROSITA

FRESH • WILD • RAW

www.RositaRealFoods.com



About Rosita Bee Bread



Rosita Bee Bread is a lacto-fermented superfood made by wild bees and harvested by local honey hunters in the Himalayan foothills of India. This raw, unprocessed real-food supplement is rich in naturally occurring enzymes and nutrients that may support the immune system, digestion, skin and more. It's also gluten, dairy and GMO-free. All-around a perfect lacto-fermented enzyme-rich dietary supplement.



Our raw bee bread is incredibly stable! Bee bread's fermentation makes it a self-preserving food, which maintains integrity and freshness in normal temperature variations and during storage and shipping. So you can enjoy its benefits long-term, and its nutrients stay intact for years.



At present, consumer demand for natural foods with the effect of medicine is increasing. Bee bread is a food containing naturally occurring compounds. In the future, bee bread will apply more and more as health food and medicine due to its functional properties such as its anti-oxidative and scavenging activities of free radicals.



<https://rositarealfoods.com/wild-bee-bread>



OUR ACHIEVEMENTS



WorldApiExpo

Uluslararası Apiterapi, Apimedika ve Apikültür Fuarı
International Apitherapy, Apimedica and Apiculture Exhibition

Digicon Online Platform

Awarded by **World Api Expo** which is responsible for bringing the most important honey producers in the world together.





Key Benefits Of Our Wild Bee Bread



Supports gut health



Supports cardiovascular health



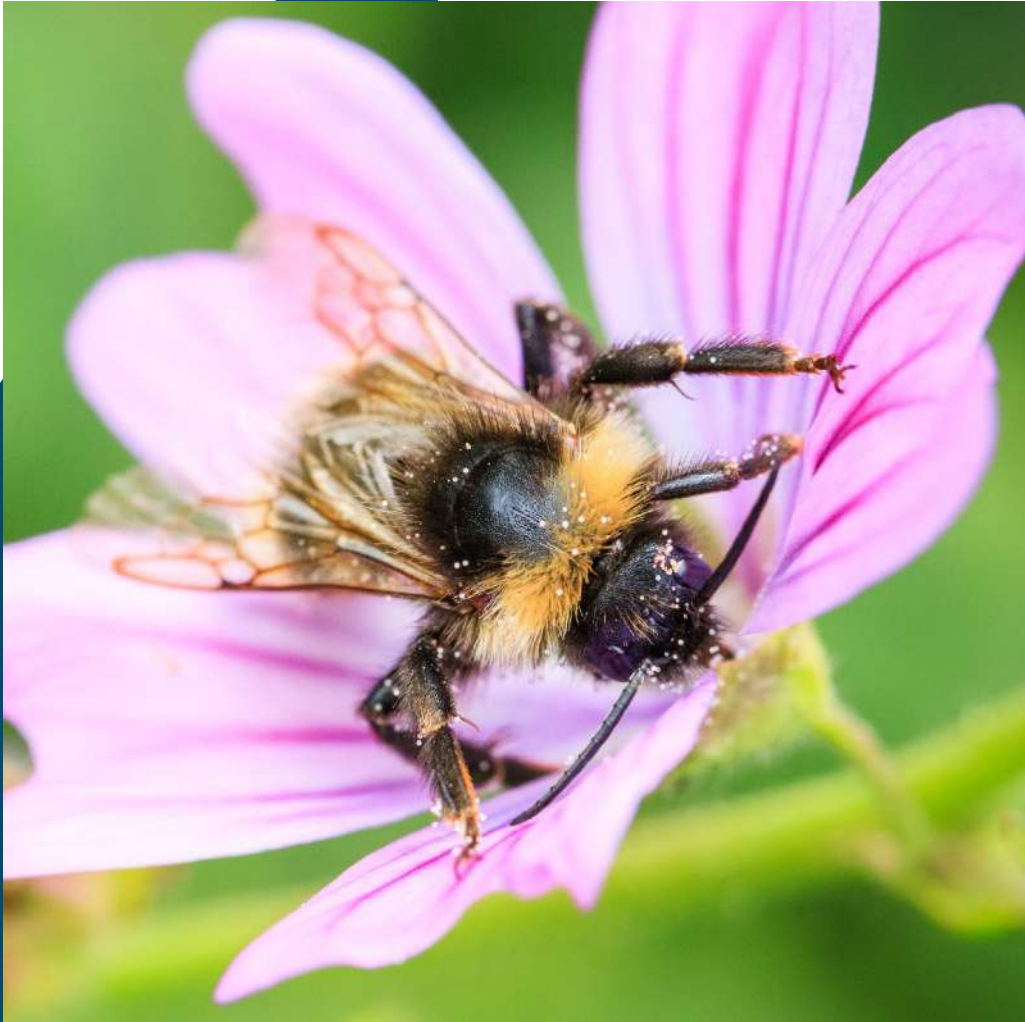
Enhanced immunity



Improves liver health



Nutrient rich - full of naturally - occurring vitamins and antioxidants



Bee Bread & Pollen



Raw bee bread, less known and used compared with other bee products, deserves closer attention. Bee bread is the pollen that the bees process in their hives. There it undergoes a process of fermentation in a stable condition of temperature and humidity.



Bee bread contains more reducing sugars than pollen from the same plant species. It has higher acidity due to the presence of lactic acid and larger amount of vitamin K.



The quality of lactic acid is six times higher as compared with pollen. Also, bee bread contains a milk-digesting enzyme that pollen collected from the legs of bees does not.



The higher activity of bee bread causes a good preservation of bee bread due to the inhibition of the growing of molds as well as of microorganisms.



All these factors makes bee bread a precious and valuable product that can be used in medical practice and also in our diet.





Difference Between Bee Bread & Pollen

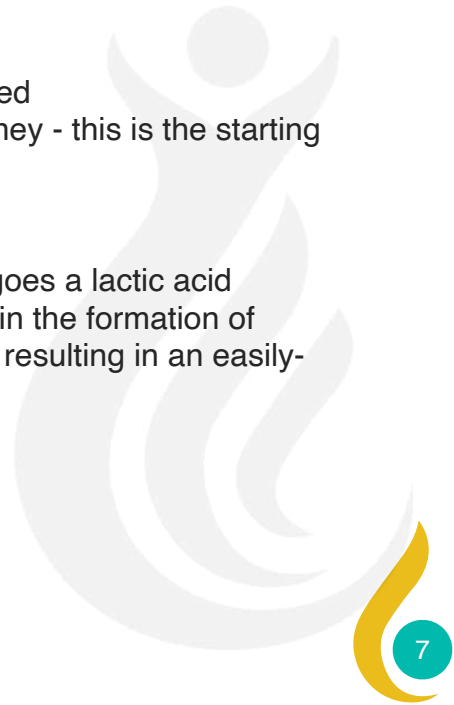
Bee bread is characterized by a higher nutritional value than fresh pollen and is both more biologically active and digestible due to the high content of easily digestible sugars, fats, minerals and free amino acids.





How Is It Made?

- Foraging wild *Apis Dorsata* bees visit a variety of flowers in their natural jungle habitat and in the process collect pollen grains.
- The bees mix the pollen with saliva and regurgitated nectar from their honey stomachs forming a sticky pollen pellet which is rich in lactic acid bacteria (LAB).
- Inside the hive, these pollen pellets are packed into [#honeycomb](#) cells and covered with honey - this is the starting stage of bee bread.
- Over a period of time, the [#beebread](#) undergoes a lactic acid fermentation, similar to the process involved in the formation of yoghurt and other [#fermented](#) milk products resulting in an easily-digestible final product rich in a broad range of [#naturalprobiotic](#) bacteria and enzymes.





Apis Dorsata Introduction



Apis Dorsata the giant honey bee/ rock bee, is a honey bee of Southern and Southeastern Asia mainly in forested areas like India, Nepal.

Typical Apis Dorsata workers from other subspecies are around 17–20 millimeters (0.7–0.8 in) long.

They are giant bees found all over India in sub-mountainous regions up to an altitude of 2700 m. They construct single comb in open about 1.82 m. long and .91 m. deep.

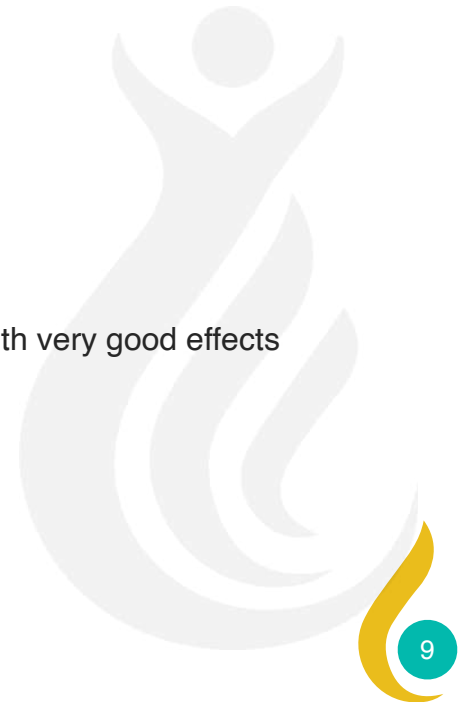


Bee Bread

Properties – like raw pollen, but its antibiotic and nutritive activity is higher

- ❖ Increases immunity capacity and functioning of the body
- ❖ Increases adaptability of the body
- ❖ Decreases fatigue
- ❖ Antioxidant
- ❖ Rebalances intestinal flora
- ❖ Liver nourishment
- ❖ Remineralizing

Bee bread can be given confidently to children with very good effects in vitaminizing them and strengthen immunity.

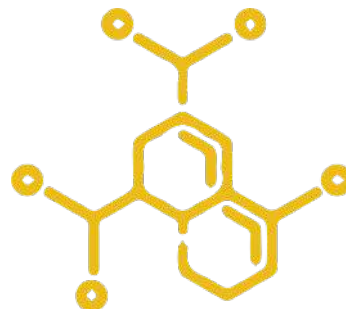




Why Wild Bee Bread?



Nutritionally-rich superfood
produced by wild honey bees



Naturally-fermented,
enzymatically- activated food



Unique wild and raw
product





Nutritional Characteristics

Apis Mellifera < Apis Dorsata

Bee specie that produce bee bread	Water content (%)	Dry weight (%)	Total proteins (%)	Total lipids (%)
Apis mellifera 1	14.14 ± 2.3c	85.86 ± 0.85c	17.19 ± 2.1b	13.47 ± 0.8a
Apis mellifera 2	13.95 ± 1.9cd	86.05 ± 0.23b	19.19 ± 1.9a	6.69 ± 0.5c
Apis mellifera 3	19.46 ± 2.1a	80.54 ± 0.64e	19.10 ± 1.7a	6.36 ± 1.1e
Apis dorsata 1	12.25 ± 2.0e	87.75 ± 0.26a	16.86 ± 0.9c	8.93 ± 0.5cd
Apis dorsata 2	12.20 ± 1.8e	87.80 ± 0.33a	17.19 ± 2.0b	11.88 ± 1.7b
Apis dorsata 3	15.04 ± 1.9b	84.96 ± 1.10cd	17.45 ± 1.6b	12.02 ± 0.9b



Sugar Spectrum



Bee specie that produce bee bread	Fructose (%)	Glucose (%)	Turanose (%)	Maltose (%)	Isomaltose (%)
<i>Apis mellifera</i> 1	19.99 ± 1.31b	12.56 ± 1.43c	0.31 ± 0.002c	0.50 ± 0.003c	0.80 ± 0.010a
<i>Apis mellifera</i> 2	19.26 ± 1.28bc	13.48 ± 0.96a	0.66 ± 0.001a	0.59 ± 0.004b	0.44 ± 0.002d
<i>Apis mellifera</i> 3	16.22 ± 0.95d	6.57 ± 0.64d	0.61 ± 0.003ab	0.69 ± 0.013a	-
<i>Apis dorsata</i> 1	18.12 ± 1.31c	8.77 ± 0.26c	0.58 ± 0.001b	0.37 ± 0.001e	-
<i>Apis dorsata</i> 2	20.71 ± 1.42a	13.04 ± 1.23a	0.35 ± 0.001c	0.50 ± 0.002c	0.76 ± 0.012b
<i>Apis dorsata</i> 3	19.37 ± 2.02bc	12.62 ± 2.12b	0.59 ± 0.012b	0.46 ± 0.004d	0.53 ± 0.004c

Higher values for all parameters were quantified from bee bread and bee bread extracts from *Apis dorsata* bees. This is explained by the multitude of botanical species present in areas where *Apis dorsata* bee bread was harvested. India is well known for its medicinal (Ayurvedic) and also meliferous plants with tremendous bioactive properties.



Great Shelf life
compared to dried
or frozen pollen



Shelf Life

Drying or freezing bee pollen causes nutritional values to be rapidly lost and so by relying on the natural **#fermentation** process by the bees, we are able to retain as much of the nutritional value of our bee bread as possible.



Why Us?

EACH BATCH will be tested by the INDIAN GOVERNMENT for contaminants and heavy metals and will also be microbiologically assayed too. It will also have a phytosanitary inspection and certificate issued.





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Thank You!

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