



**MIRMEDA**

WORLD OF HONEY  
AND DELICACY



## **Dear friends and partners!**

In the year 2000 I set up a small family-run apiary in Dobrinka, a village in the Orenburg Region. Ever since then, I have been developing the business, being driven by the love of my work and never compromising on the quality of our honey.

We offer our customers more than 30 different varieties of honey, light and dark, familiar and rare. Our products are produced under the trademark «MIRMEDA» and available from shops or exhibition-fairs both in Russia, Kazakhstan and other countries.

There are some especially important additions to our product line, honey compositions «Royal Delicacy». They are astoundingly delicious treats; organic desserts, which will be welcome on any table. We choose our Ingredients for these desserts as meticulously, as we choose the honey. That's why our fresh products so easily find the way to our consumers' hearts.

The main advantage of «Royal Delicacy» compositions is in applying fragrant honey, which although could be great on its own, it's particularly good as a cocktail of souffle and berries, nuts or other natural goodies.

«Royal Delicacy» is made by professionals and passes a vigorous quality control at every stage of production. The taste of honey compositions were also developed by experts, who explored and combined the most harmonious combinations of ingredients.

Denis Musikhin

## Honey soufflé with Goji berries

They say Goji berries are good for our health in a variety of ways, including pressure stabilization, blood purification, libido increase and sight benefits... But most importantly, they are known for life extension, for in traditional Asian medicine Goji berries are used to strengthen the tone of the body. They are also delicious in combination with honey.



## Honey soufflé with green tea and ginger

Soft sweetness enriched with tonifying ginger and mild green tea. Low-calorie treat that strengthens your immune system.



## Honey soufflé with pine nuts

Siberian cedar seeds are good in limited quantities, as you maybe know. We use just enough of them in our compositions so that you could get your portion of E, P, and B vitamins together with set of minerals, while the nuts' mild taste does not interfere with honey aroma.

## Honey soufflé with bilberries

When this northern berry, full of antioxidants, micro and macro elements, meets fragrant honey soufflé, you feel the harmony that fills your body and soul.

## Honey soufflé with cranberries

Is there anything better for immune system, appetite and digestion than cranberries? Only freshest cranberries grown in ecologically clean regions. For «Royal Delicacy» we use only such berries, which ensures perfectly balanced taste of our compositions.



## Honey soufflé with carob beans

Carob is the world famous natural sweetener and a healthy chocolate substitute. Our composition with carob beans is a diet-friendly delicacy that is also a perfect stress-reliever.



## Honey soufflé with strawberries

Deservedly popular combination of fragrant berries and no less fragrant honey. Great regale in any situation, especially highly valued by those who are watching calories consumed.

## Honey soufflé with sea buckthorn

Sea buckthorn is sometimes perceived only as a fruit for traditional medicine with a wide range of benign effects. However, we succeeded in using it's pleasant taste properties to supplement our gentle honey soufflé.

## Honey soufflé with sesame

«Royal Delicacy» receives sesame tahini paste from one of the world's best manufacturers. Honey softens and diversifies its unusual taste, and also complements its the beneficial properties, including a nice effect on hair and skin.



## Honey soufflé with cinnamon

The enchanting cinnamon aroma augments the velvety taste of natural honey soufflé. The product improves metabolism, sharpens mental activity, provides antiseptic effect, gives energy and stamina to overcome physical pressure. Magic power of honey and spices helps restore self-confidence and positive attitude.



## Honey soufflé with mint

The exquisite union of the airy soufflé and soothing mint will warm you up on a cold evening like a hearty embrace. A touch of freshness in the taste will lift you up and give you energy for the active super-busy day.

## Honey soufflé with raspberry

Raspberry in honey is used for colds, acute respiratory diseases, heart diseases and to fight unfavourable environmental factors. Rich in antioxidants, berries combined with natural honey help fight aging, preserves youthfulness and health.

## Honey soufflé with orange peel

A jar with this soufflé possesses all vitamins and minerals whose combination is an amazing immunity system booster and helps to recuperate fast after the experienced ailments. Honey mousse with fruit zest has a soft aphrodisiac effect.



## Honey souffle with cranberries / orange peel

The unique and unusually tasty combination of honey, cranberry, and citrus does not have equivalents. In one ensemble, there are the aroma of sweet oranges, a spicy hint of the red berry sourness and warm scenty honey mousse. Such a gastronomical trio gives each ingredient a chance of a tremendous triumph of taste. A jar of this delicacy should by all means reign on the tables in winter season. It has all vitamins, minerals, organic acids for strengthening the immune system and is essential for a speedy recovery after colds. The texture of the dessert reminds of a tender butterly fondant with pinky tint and bright juicy inclusions of berries and orange zest.



## Honey souffle with bilberries / sea buckthorn

Tender mousse is created on the basis of healthy properties of honey, bilberry and sea buckthorn. The dessert possesses a pleasant and rich aroma, sweet taste with a slight sourness and spicy astringent touch. The unusual treat is also a tasty medicine that even children would not resist. Honey, bilberry and sea buckthorn keep doctors away! Honey souffle is good for school children during active study terms and for all those engaged in intense mental work. Thanks to bilberry in the composition of souffle there are special active elements that normalise the vision. Bilberry and sea buckthorn honey strengthens the immune system, helps fighting the viruses, eliminates oedemas and inflammations. Honey and berry mix treats the ailments of heart, liver, gastrointestinal tract, and skin. It is actively used as a remedy cleansing body from toxins and removing radionuclides.



## Ural lipa / honey souffle with cinnamon

Aromatic cinnamon with natural bee honey – the very thought of such combination makes one feel warm. Rich taste and astounding fragrance of honey gathered in Bashkiria are determined by the nature itself. The heart of the honey pollen are white-yellowish lime complemented by the inflorescences of wildberry and raspberry. The velvet taste of honey is accentuated by the enchanting aroma of cinnamon. The dessert is beneficial for the treatment of colds and joint ailments, the improvement of digestion and heart function. It is a warming source of strength for the growing organism or a body weakened after the endured pressure or the overcome diseases. The treat gives energy, boosts the ability to cope with physical pressure, and cures the chronic fatigue syndrome.



## Honey souffle with strawberry / mint

Strawberry-Mint honey is a delicious duet, which fountains with its energy of taste and color. The honey souffle with mint and strawberries will be appreciated by all those people looking for new taste experiences. The fresh mint and the alluring red berry show off all the deepness and generosity of the bee honey. The adorable creamy consistency of the honey souffle melts in the mouth providing a real delight. A special production technology of the dessert preserves all the useful substances contained in the honey and its components. Mint helps eliminating nervous tension, and the strawberries are useful in the treatment of anemia and avitaminosis. The honey has good anti-inflammatory and antimicrobial properties, it helps strengthening of vascular walls. The delicacy revives spirits, gives tone and is really a good means to protect the health of you and your children.





## Honey soufflé with goji berries / green tea and ginger

The rich complex of vitamins, antioxidants, and minerals makes every jar an ideal natural dietary food item. The honey soufflé normalises metabolic processes in the body, activates the production of enzymes for better food digestion, improves the removal of bile, stabilizes the hormonal balance. The dessert's healing, ecologically clean ingredients boost the immune system, improve the cerebral blood circulation, lift spirits, build stamina and stimulate the libido. The wholesome assortment with an original taste possesses a tender creamy texture thanks to extremely minute crystals of natural bee honey.

## Velvet / honey soufflé with carob

Along with the unsurpassed taste characteristics, the honey soufflé combines wholesome properties of the known melliferous plants: willow-herb, sage, lime, melissa, marjoram, thyme, inula, clover, goldenrod growing in ecologically clean areas. The pleasure from the soft slightly spicy taste goes hand in hand with a huge benefit for the treatment and prevention of anaemia, colds, neuralgia, migraines, insomnia, stomach diseases, various heart and liver conditions. Advantages of the algarroba lie in the large content of fibre good for stomach and intestines. Also, fruits contain calcium important for bones, skin and teeth. An exquisite honey dessert wins adults and children by its taste, scent, subtle consistency and delicious appearance.



## Royal Velvet

«Royal Velvet» label represents honey, harvesting in protected mountain areas of Bashkiria & Kyrgyzstan from herbs & bushes growing in high mountain slopes: bee plants of willow-herb, sweet-Mary, thyme, golden rod, etc. Light & fresh taste with a nuance of spicy sweetness, tender & refined. Tender creamy consistence, honey does melt in your mouth. Unlike linden honey, giving sense of warmth in the mouth, this honey is on the contrary bit cooling, due to mint bee-plant it contains.





[mirmeda.com](http://mirmeda.com)  
[mirmeda.eu](http://mirmeda.eu)  
[info@mirmeda.eu](mailto:info@mirmeda.eu)

