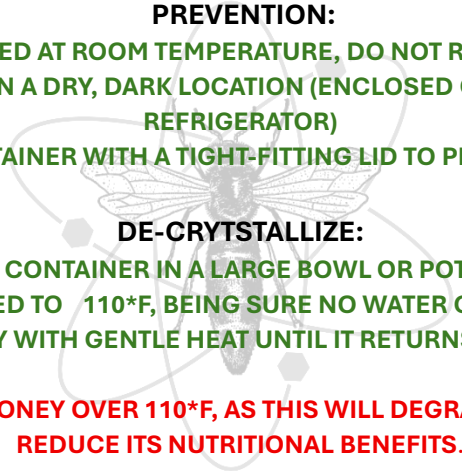




PREVENTION:

**BEST STORED AT ROOM TEMPERATURE, DO NOT REFRIGERATE
KEEP HONEY IN A DRY, DARK LOCATION (ENCLOSED CABINET ABOVE
REFRIGERATOR)**

STORE IN A CONTAINER WITH A TIGHT-FITTING LID TO PREVENT MOISTURE

DE-CRYSTALLIZE:

**PLACE HONEY CONTAINER IN A LARGE BOWL OR POT & POUR IN HOT
WATER HEATED TO 110°F, BEING SURE NO WATER GETS IN HONEY
SOAK THE HONEY WITH GENTLE HEAT UNTIL IT RETURNS TO LIQUID FORM.**

***DO NOT HEAT HONEY OVER 110°F, AS THIS WILL DEGRADE ITS QUALITY &
REDUCE ITS NUTRITIONAL BENEFITS.**