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SPECIFICATION

NUMBER OF REGISTRATION: 24

DATE OF REGISTRATION: 22/12/2021

NAME OF PRODUCT FOR WHICH REGISTRATION OF: Honey

NAME AND ADDRESS OF APPLICANT: Association "Mukhuri Honey"; Queen Tamara St. No 11, Chkhorotsku, Georgia

1. NAME: MUKHURI HONEY

2. DESCRIPTION

Mukhuri Honey is a food made by honey maker bees (Apis mellifera caucasica-Georgia) with nectar of flowers from plants grown in Khobistskali Gorge in the village Mukhuri, Chkhorotsku Municipality. Mukhuri Honey mostly is collected in May, June, July and August, when main honey flowers blossom.

Honey may be obtained twice at said period, and has various colors from very light – almost colorless to dark amber, but rarely, relative to collecting period.

Mukhuri Honey is liquid, fluent, in accordance to consistence.

Mukhuri Honey characterized with averagely developed moderate flavor, sweetness, and pleasant, exclusive, unique taste.

3. GEOGRAPHICAL AREA

Mukhuri Honey originates from the territory of Chkhorotsku Municipality, where honey flowers are spread, and includes following villages: Mukhuri, Taia, Napichkhovo, Zumi, Khabume, Pirveli Chogha, borough Chkhorotsku, Nakiani, Akhuti, Lesichine, Kirtskhi, Chogha and Letsurtsume. Mukhuri Honey area is 619.4km² and bordered with following municipalities: Martvili – from the East, Tsalenjikha – from the West, Mestia – from the North, and Senaki and Khobi - from the South.

4. LINK WITH GEOGRAPHICAL AREA

Beekeeping has long-term history and traditions in Chkhorotsku. It relates to manifold honey plants existence – on one hand, and local honey maker bees exclusive features – on another hand. Local honey plant manifold is due with local relief, height of place, climate and soil differences.

In particular, the climate is humid, subtropical in Chkhorotsku Municipality. The valley is characterized with mild winter and long hot summer, and the foothills – with moderately cold winter and long warm summer. January average temperature in the valley is 3.5°C, and in moderately mountain zone -4°C; accordingly, July average temperatures are 23°C and 12°C. Annual average amount of precipitations in the valley is 1400-1600 mm, and grows with the height of disposition and reaches up to 3017 mm.

Honey plants spread in Chkhorotsku Municipality are:

1. Acacia;

- 2. Box tree Buxus colcica;
- 3. Chestnut Castanea;
- 4. Linden Tilia;
- 5. Colchien caper Staphylea colchica;
- 6. Blueberry Vaccinium myrtillus;
- 7. Blackberry Rubus;
- 8. Maple Acer;
- 9. Wild persimmon Diospyros lotus

Forest Grass:

- 1. Sea pens Pancratium maritimum L;
- 2. Gadellia;
- 3. Astrantia Astrantia maxuma Pall;
- 4. Elecampane Inula helenium L;
- 5. Foxglove Digitalis;
- 6. Rhamnus Rhamnus cordata.

Furthermore, main bee nourishing are such trees as: peach, apple, pear, vine, citrus, hoof, etc. Also, field honey plants: cirsium, white and red clover, melilotus, echinops, mint, etc. Exactly the flora – honey plants existed there create this unique environment to obtain "Mukhuri Honey" having exclusive taste and flavor.

American researcher Benton had find the bee having a sting longer than other brides in the West Georgia, in the end of 19th century. This fact made a base for scientific study of Georgian bee (Apis mellifera caucasica - Georgia). Especial merit belongs to well-known

scientists: A. Tsulukidze, I. Kutateladze, N. Shavrov, A. Tikhomirov, K. Gorbachov, etc. N. Shavrov (1893) was first who noted that beekeeping oldest place is Caucasus.

As a result of studies it was determined that Georgian bee is characterized with biodiversity and includes several populations inside of bride, wherefrom the most important are populations from Samegrelo, Guria and Kartli, in accordance to biological and farming indicators.

Mukhuri Honey producing bee Megrelian population is characterized with grey color, the longest sting (7,15-7,25 mm), long wings and legs, tameness, weakly expressed natural fertility, more effective assimilation of source, active protection of nest and keeping it clean, fast founding of source even in bad conditions and workability, honey economical spending in winter, possibility of red clover fertilization.

As a result of everything this the most of habitants of Ckhorotsku are beekeepers, one of powerful bride farm functions in Mukhuri, wherefrom production and spread of Megrelian (Mukhuri) population fertilized mother bees and swarm takes place since middle years of XX century not only in Georgia, but outside its borders.

Must be noted that so many useful preferences of local bee relative to other brides encourage its confess and high reputation worldwide. The bee from Mukhuri was participated in international exhibition trice, and trice deserved the highest evaluation – was awarded with gold medal.

Two bee families of Chkhorotsku (Mukhuri) bride farm have been collected 97.3 kg honey in not useful climatic conditions in Erfurt Gardening International Exhibition, in 1961, and were awarded with gold medal.

Mukhuri bee was awarded with gold medal second time, in XX International Congress, in Bucharest (Romania), in August of 1965, because of its many useful features.

With third gold medal, in the exhibition of the XXIII International Congress, in Moscow, 1971.

5. HONEY PRODUCTION

To obtain Mukhuri Honey the beehives are disposed in area of Chkhorotsku Municipality, mostly on 300-2200 m height, on protected places from bee inflectional diseases. Bee mountaineering is allowed only inside Chkhorotsku Municipality so that honey from another region not be mixed with "Mukhuri Honey" for production whereof following conditions are required:

- 1) Ganiman grid shall be placed between the nest and honey product case in each beehive;
- 2) Honey frames shall be replaced with dry (honey-free) frames and product honey shall be squeezed only from these honeycombs;
- 3) Honey frames replacement from the nest into product case by beekeeper for any reason is prohibited;
- 4) Honeycombs removal from the beehives for squeezing and their transportation into workshop shall be executed so that the honeycombs not be poluted;
- 5) "Mukhuri Honey" may be obtained from "jara"-s (jaraguna-Megrelian);
- 6) The workshop wherein the honey is squeezed shall be equipped and satisfy sanitary-hygienic requirements provided by the legislation. Sealed honeycombs delivered into the enterprise are resealed, squeezed, filtered, homogenized and stored in special vessels for foodstuff;
- 7) "Mukhuri Honey" packing takes place only in glass cans. Obtained honey each batch shall satisfy all requirements established therefor.

6. CORRESPONDENCE WITH SPECIFICATION

Business operator interesting to use GI "Mukhuri Honey" is obliged to:

1. produce honey within geographical area provided in the Article 3;

2. compile a declaration on local beehives amount, allocation time and place of each

therefrom before honey squeezing, and on obtained honey amount, among them the

honey, which can be qualified as GI "Mukhuri Honey", as well;

3. obtain honey by squeezing frames in spinner (mechanical or electric);

4. compile annual declaration on honey own reserves, note about honey origin, amount,

delivery and putting in trade system, in registration journal;

5. provide an invitation of representative of "Mukhuri Honey" Association to the place of

beehives allocation, show the enterprise and equipment, submit documents and notes in

journal proving correspondence; for origin approval can be used the results of product

analisys and organoleptic tasting.

Written document on usage of GI "Mukhuri Honey" shall be granted after approval of honey

origin and correspondance, wherein specific batch and honey amount shall be indicated.

7. LABELING

Labeling of honey packed in glass shall be executed in full compliance with the

requirements of "Technical Regulation on Honey" and "Technical Regulation on Additional

Requirements for Food Labeling". GI "Mukhuri Honey" shall be indicated on the label, and

the logo shall be placed thereon and on can lid.

With Latin Font: MUKHURI HONEY

With Russian Font: МУХУРСКИЙ МЁД

8. CONTROL

Association "Mukhuri Honey" provides inner control of correspondence with Specification,

and National Food Agency – outer control.

