LE SOUFFLE d'ADORE

Le Souffle d'Adore Honey

Discover the unique and delicious world of Le Souffle d'Adore honey. Learn about our production process and the regions we source our honey from.

LE SOUFFLE d'ADORE

The 360º Complete Honey Cycle

Bee farms & Harvesting

Le Souffle d'Adore: Part of Ganea Group, a global leader in holistic beekeeping projects. Bee breeding, beehive production, and 20,000 colonies worldwide.

https://ganea.gg/en/.

Lab Testing

Every batch of honey is tested by laboratory to ensure the perfect flavour, texture, and aroma for every jar.

Processing

Le Souffle d'Adorre: State-of-the-art honey processing. Personalized and precise treatment for optimal results.

Packaging

Our factory is located in the Pyrenees Mountains at an altitude of 1600 meters. We have developed a premium glass jar, with a unique and patented aesthetic.

https://ahoney.com

Marketing

Le Souffle d'Adore:

- Unique product, distinctive philosophy.
- Range of point-of-sale materials.
- Long-term goal: Global recognition as a top honey brand.

40+ SKU

250.000+ Annual honey jar production

3.000.000€+ Annual turnover

LE SOUFFLE d'ADORE

Our Global Honey Production

PRINCIPALITY OF ANDORRA

In Andorra, we have apiaries situated at an altitude of 1400-1800 meters, which offer us exquisite mountain honey.

SPAIN

In Spain, we produce Floral Honey, Rosemary Honey, Mountain Honey, High Mountain Honey, and Wildflower Honey.

KYRGUISTAN

In Kyrgyzstan, we harvest Sainfoin Honey and Wildflower Honey.

REPUBLIC OF MOLDOVA

In Moldova, we harvest Linden, Acacia, and Multiflower honey.

LE SOUFFLE d'ADORE

Le Souffle d'Adore Honey Factory

Process

Our honey is produced with the highest standards and with minimal impact on the environment by our passionate and skilled team.

Quality Control

Our quality control is carried out in accredited laboratories in Germany and Spain. QSI LAB, INTERTEK, FOOD QS and APINEVADA LABS

HONGWINE INTERNATIONAL, S.L.U.
Avda. del Torrent Pregó, s/n Planta 2 (Naus Industrials Puy)
AD 200 ENCAMP - Principat d Andorra
Andorra

has been assessed and found to be in compliance with the Standard

ISO 22000:2018

applicable to

Honey processing and packaging

Category: C

Subcategory: CIV

The certificate has been issued under No. 3760001 for the registration period from 24 February 2021 to 23 February 2024.
The first certificate date of issue is 24 February 2021.

Approved by

Printed by

Certifications

Le Souffle d'Adore is an ISO-certified company, with ISO 22000 and ISO 9001 certifications. We are in the process of obtaining Bio and Kosher certifications.

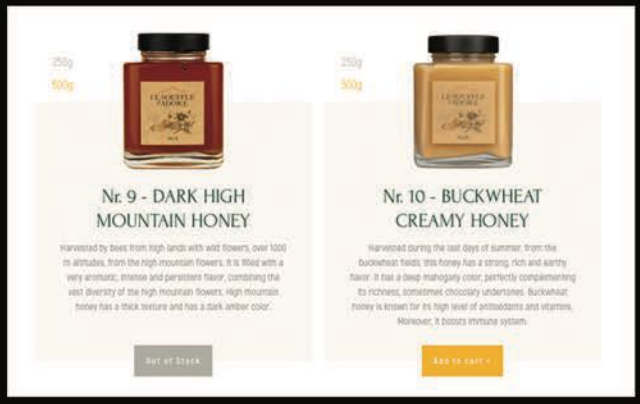
Packaging

The processing plant and the glass jars are being cleaned with exceptionally high-quality spring water to maintain the highest standards of quality and sustainability.

LE SOUFFLE d'ADORE

Products We Offer

We offer a diverse range of honey flavors that are rich in quality, flavour, and aroma.



LE SOUFFLE d'ADORE

Marketing and Promotions

Market Segmentation

Our honey is segmented into various channels such as Retail, Horeca, Gourmet, catering to a diverse range of customers.

Events

We participate in fairs and events to showcase our honey and allow customers to try it. ANUGA, SIAL, SALON GOURMETS, ALIMENTARIA

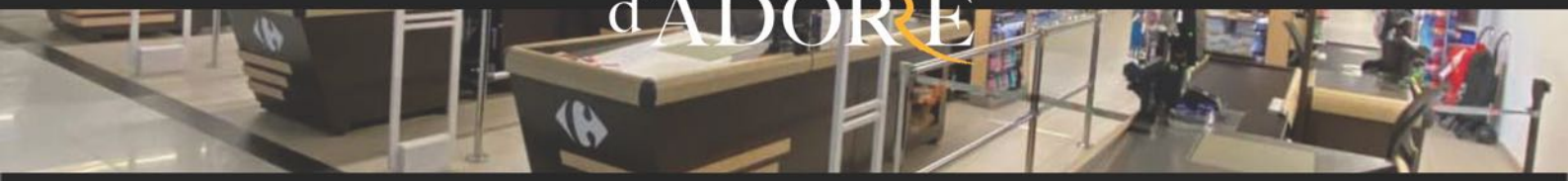
POS Materials

We offer a range of POS materials, including displays, brochures, posters, and other promo materials, designed to promote and showcase our honey to customers.

Tastings and promotions.

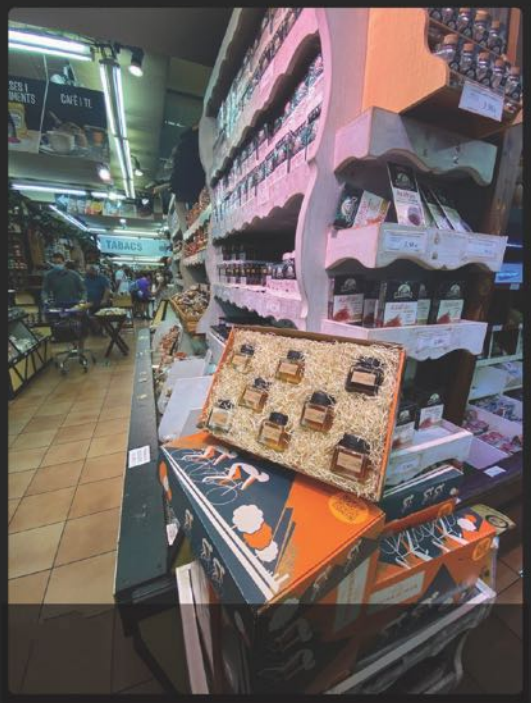
We set up at the point of sale with our own promotional materials. Based on our experience, the results of a tasting significantly increase sales.

LE SOUFFLE
d'ADORÉE



Presenting our products in retail:

Here are some images from Retail/Horeca/Specialized channels.



LE SOUFFLE d'ADORRE

10+ Exporting countries

www.ahoney.com
+376 755 777