

Factory

Our factory is in the Hlaing Thar Yar Township industrial zone, just outside Yangon. We are one of only four companies in Myanmar licensed to export to EU markets.

Certifications: Halal, HACCP, GMP, FDA

Standards: Codex Alimentarius Standard for Honey (Europe, 2021)

Capacity: 20 ton/day

Equipment: Filtering and dehydration

Packaging: Food grade epoxy coated metal drums, food grade plastic bottles, glass jars

Warehouse size: 2,500m²

Minimum orders:

- Export premium bulk honey (290kg and 300kg): 20 ton
- Better Buzz premium bottle (1000ml, 500ml, 350ml) 10m3
- Better Buzz premium glass jar (500ml, 300ml, 50ml) 10m3
- Custom packaging available

We have 17 staff in the factory, including seven women. We subsidise medical fees (100% for staff, 50% for families). We also cover education fees on a case-by-case basis.

Our staff receive annual training on hygiene, harvesting, processing, and packaging.

Sales

We currently export to Southeast Asia, East Asia, and North America with plans to expand into Europe.

We sell domestically at cafes, hotels, supermarkets, online at shop.com.mm and Facebook.

Future plans

We are investing in our own organic bee farm in Sagaing to help surrounding farmers increase their yield and to develop an organic honey range. Our bees will be healthy with sufficient food from the farm jujuba trees. 50% of the beekeepers will be young women.

We will also open our Better Bee Honey Tea Shop in Yangon in 2023-2024. It will serve honey-based food and beverages, and sell honey, honeycomb, beeswax candles, lip balms and soaps.



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*I am very focused on being
part of a global solution.
If there are no more bees,
many plants will not be able
to reproduce and will die.
When plants are destroyed,
everything is affected.”*

Ms. Thet Mar Nyo, Founder
Golden Myanmar Honey Ltd. Co.



Golden
Myanmar
Honey

Contact us for premium Myanmar honey

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www.goldenmyanmarhoney.com

Golden Myanmar Honey

Pure, premium, HACCP and Halal certified
honey from Myanmar

Pure, premium, HACCP and Halal certified honey from Myanmar

Golden Myanmar Honey Co. Ltd. sells 100% pure, premium, HACCP and Halal certified honey to local and export markets.

We source honey from over 300 beekeepers in Sagaing, Magway, Bago, Shan, Mon, and Mandalay. We trade in both monofloral and multifloral honey.

Our beekeepers manage their apiaries under Myanmar’s Good Beekeeping Practices (GBP) guidelines and participate

in the national residues monitoring plan.

We sell eight varieties of honey under our brands, Better Buzz (export) and Better Bee (domestic).

We take every effort to maintain and build our beekeepers’ livelihoods and production growth. We care for them and our customers. Good honey is good for all.

Products

- Jujube honey
- Sunflower honey
- Sesame honey
- Rubber honey
- Niger honey
- Sidr honey
- Lychee honey
- Multifloral honey



Our founder

Golden Myanmar Honey is 100% women owned and founded by Ms. Thet Mar Nyo. She is a young woman entrepreneur who believes in profitable and sustainable next-gen business models. She founded the company in 2015 with the support of her business partner and sister.

She comes from a mechanical engineering background and is highly skilled in design and operating manufacturing machinery. The factory is very organized, follows strict health and safety standards, runs systematic operations effectively and is compliant with industry certifications.

Beekeeping supports community pollination and food security, and fosters bee populations outside of the commercial beekeeping industry. Honey harvesting also supports farmer livelihoods and women’s equality through employment.

Ms. Thet Mar Nyo views working with bees as an amazing experience: enlightening, humbling, educational, and rewarding.

Operations

Golden Myanmar Honey works to:

- support beekeepers to implement best practices and techniques to improve their honey and bee products
- provide clear quality and pricing expectations to beekeepers for transparent and honest relationships
- check honey quality at a laboratory and share the quality and all elements, including sugar, for the beekeepers to understand
- produce high quality honey products under our certifications in Halal (2022), HACCP (Hazard Analysis Critical Control Point, 2019), FDA (Food and Drug Administration Standard, Myanmar, 2017) and GMP (Good Manufacturing Practices, 2016)
- support our staff and their family members with medical fees: 100% for staff, 50% for families
- pay for our employees’ children’s education, depending on the family situation (case by case).

Vision – to produce EU standard honey and export it to EU and other countries. We ensure 100% transparency and commitment to reach quality regulations, criteria and procedures.



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I have been operating a beekeeping business for 20 years. I have worked together with Golden Myanmar Honey Co. Ltd. since 2015, and we are grateful to them.”

Mr. Chit Tin Oo
Beekeeper, Myanmar

Beekeepers

Our beekeepers move their beehives through Sagaing, Mandalay, Magway, Kayin, Mon, Shan, Kachin, and Bago states. They travel from site to site like nomads, carting their precious hives and often camping out to care and manage the bees.

We partner with 305 beekeepers: 85 women and 220 youth. Each beekeeper has 500–1,000 hives. Together, we select suitable sites near to nectar, pollen, pastures and water. This reduces the flying range of bees to 2–4 km from the hive.

Our honey varieties are jujube, sunflower, sesame, rubber, niger, lychee, sidr and multifloral. In one year, we produce 200–300 tons of honey. Mr. Chit Tin Oo coordinates all our beekeepers.



Harvest

Blooming flowers from each crop are impacted by Myanmar’s tropical to subtropical monsoon climate. We have three seasons: Hot, dry inter-monsoonal (mid-February to mid-May); rainy southwest monsoon (mid-May to late October); and cool, relatively dry, northeast monsoon (late October to mid-February).

Every state has distinct weather our beekeepers must know. Bees need to be well watered in heat, and warm in cool weather.

Our beekeepers follow good beekeeping practices (GBP), operate independently and have their own veil, smoker and tools. They uncap the honey using a knife, fork or scratcher on both sides of the frame.

Then they place the frame into a hand-cranked honey extractor (centrifuge) and spin the frames, forcing the honey out of the comb. It is spun to the sides and then drains out the bottom into a clean collection drum, ready for transport to our factory.

