



PRODUCT CATALOG

ABOUT US

Schneiter

SCHNEITER Natural Food is a family company, with a history of more than 30 years. Currently, it is the second generation who have fused a modern and innovative stamp with the experience and history of Mr. Ricardo Schneiter, who, in his beginnings, developed the Beekeeping Establishment *La Nodriza*.

The company, which has specialized in the primary production of honey, has always been committed to the quality, Beekeeping Good Manufacturing Practices and the correct traceability during the whole production chain.

We currently have a honey processing and packing plant, located in the industrial area in the city of Maciá, Entre Ríos. Sales are done both in the domestic and foreign market, by means of two product lines, each with its own corresponding trademark: **Caranday™** and **La Nodriza™**.





OUR PLANT

All about our process

Our processing and packing plant is located in the industrial area in the city of Maciá, Entre Ríos, Argentina.

Here we perform all the process, from the reception of raw material –a wide amount of which is produced by our own family– and here the process begins, setting up quality standards throughout the whole chain, reaching an end product already packed and ready to be delivered and dispatched to the market. The plant is audited and authorized by health organizations and it fulfills the necessary requirements to produce gluten-free products.

MISSION/VISION

Our mission

Our mission is to produce and offer the consumers honey of distinguishing quality.

Our vision

Our vision is to be acknowledged as suppliers of honey and other natural food based on quality and respect for nature.





OUR PRODUCTS

CARANDAY®



Caranday™ is our first trade mark. It is, on the one hand, a tribute to the traditional trademark of the Beekeeping Establishment *La Nodriza*.

Caranday is also a way to acknowledge the autochthonous palm tree *Caranday*, which is located in the center of the province of Entre Ríos.

Multifloral honey: for its elaboration there is not one particular predominant flower species involved, but there is a varied mixture of contributions from different flower species. In general, this honey differs from one batch to another, and they have different flavor, color and smell.

In order to make a distinction between them, they are grouped in *soft* and *intense* multifloral honey.

Soft: green label. Liquid honey, which, when time goes by, may crystallize or become sweeter and whose consistency might turn viscous. Its color is extra light amber. Generally, they have soft floral, fruity or acid flavor.

Intense: brown label. Liquid honey, which remains in this state for longer periods. Its color varies from light amber to reddish or brownish amber.

Its flavor is more intense and noticeable.

Packed in crystal polythene containers, with screw-cap, in 250 g (pack x 20 u), 500 g (pack x 10 u) and 1 kg (pack x 8 u). Squeeze bottle Line: 250 g and 500 g



PREMIUM LINE



LA NODRIZA®

La Nodriza® pays homage to the historical beekeeping establishment belonging to the Schreier family. We want to express through this line of product our own trademark and distinguishing concept of quality.

The monofloral honey stands out for providing the sensorial characteristics defined by the prevailing botanical species from which the nectar was collected by the bees.

They are packed in 500 g glass containers, in boxes of 12 units. Each box can include a mixture of them, upon customer's choice. In this way, we offer distinguishable honey types by means of a selective process starting from the apiary. The monofloral honey offered includes:

- Acacia:** light yellow honey, soft, floral and scented. This honey can be offered in liquid state, with a high crystallization speed.
- Eucalipto:** amber honey, with long lasting flavor and a typically woody smell.
- Prairie:** light amber honey, with a unique really sweet floral flavor and a typical smell of clovers and alfalfas.



SPREADABLE CREAMY HONEY

The “creamy honey” is a honey of fine crystallization, which remains stable in time and is suitable to be spread without being spilt. Besides, its qualities remain constant in time. (It is the most stable state of honey).

It is offered in 500 g glass containers, 12-unit boxes, which can include a mixture of them, upon customer’s choice.



HONEY IN HONEYCOMB SECTIONS

Direct from the hive

Exclusive product. Honey in the original honeycomb from the hive. The purest and the least tampered.

We are able to produce honey in honeycomb sections. The wooden frames are cast in such a way that the wax is not damaged and the honey is not spilt.

Presentation: Honeycomb with wooden frame of 10 cm x 14 cm, weight 350 g.



POLLEN

Naturally healthy

The pollen is a natural and really healthy food product. The pollen obtained is not only rich in proteins, but it is also reduced in fat and sodium, which makes it ideal for hypertensive consumers.

It has a low amount of folic acid and provides calcium, phosphorus and potassium –among other minerals– and a variety of vitamins, such as B, D and A.

It is eaten with a spoonful of honey or mixed with juice or yogurt.

It is offered in glass containers of 50 g and 100 g.





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