

100% Pure, Fresh-Frozen Royal Jelly

100% Pure, Fresh-Frozen Royal Jelly is **PERISHABLE** and **MUST BE KEPT COLD**;
Keep Refrigerated or in the Freezer.

Fresh/Frozen means the harvested Royal Jelly is frozen immediately in its fresh state; it has not been previously powdered and/or reconstituted.

You will not be able to obtain "fresh" Royal Jelly unless you obtain it directly from the queen-cells within 12 hours of harvest. Fresh-frozen is the least processed method of preserving raw Royal Jelly for later use.

When harvested fresh from the queen cells, Royal Jelly has to be preserved in some manner within 12 hours of extraction. That means it must be either refrigerated, frozen, freeze-dried, or powdered within 12-hours.

It can be stored in refrigerator for up to 6 months, and/or stored in the freezer for up to 3 years.

note: Royal jelly tastes bad (antiseptic/astringent) even when it is fresh; when Royal Jelly goes bad, it develops a rotten smell and taste. You have to differentiate between the strong, natural smell versus a rotten smell.

Royal jelly is a substance made by worker bees for the queen bee. It is a thick, milky color food which has scientists baffled. Through a special metamorphosis, it can transform an ordinary female bee into a queen bee and will increase her normal life span of 3 months to over 5 years. The queen will become incredibly fertile on this diet and will lay over 2,000 eggs in a single day, which is more than twice her own weight. Royal jelly is truly a miracle product!

100% Pure, Fresh Royal Jelly is a creamy to light-yellow, viscous liquid substance. The taste is astringent, slightly sweet and acid.

The overall composition of royal jelly is up to 65% water, 11.5%-13.5% crude protein, including small amounts of many different amino acids, and 11% simple sugars (monosaccharides), also including a relatively high amount (2%-4%) of fatty acids. It also contains many trace minerals, some enzymes, antibacterial and antibiotic components, pantothenic acid (vitamin B5), vitamin B6 (pyridoxine) and trace amounts of vitamin C, but none of the fat-soluble vitamins, A, D, E and K.

Royal jelly is sometimes used as a dietary supplement, possibly providing various health benefits because of components such as B-complex vitamins.

Suggested Dietary Use:

¼ tsp. daily mixed with cold cereal, yogurt, healthy shakes or by itself.

100% Pure, Fresh Royal Jelly contains no added ingredients, and contains no salt, milk, egg, corn, wheat, gluten, yeast, soy or processed sugar.

Royal Jelly is also used as a component in some skin care and natural beauty products. In holistic healing and alternative medicine folklore, royal jelly is believed to have anti-aging properties. Some alternative medicine practitioners attribute this to its amino acid content and broad spectrum of vitamins and minerals.

We are not health practitioners, and do not offer this as medical advice; this is just some of the information we are aware of, and how people we know use Royal Jelly. You can probably find more information online, or by consulting with an herbalist or holistic practitioner.

These statements have not been evaluated by the Food and Drug Administration. This product is not intended to diagnose, treat, cure or prevent any disease. If you are pregnant, nursing, taking any medication or have a medical condition, please consult your healthcare practitioner before taking any dietary supplement.

How Royal Jelly Is Collected.



These are queen cells being cultivated by a Queen Breeder. Queen cells are larger than “regular” honeycomb cells inside the hive that are used by the colony to raise brood (worker babies) and store honey and pollen. These larger size cells are needed in order to accommodate the larger size of a developing queen bee. Ordinarily in a beehive, there may be only about 5 of these larger queen cells being maintained by the worker bees at any one time, making it infeasible to attempt to collect Royal Jelly in any volume from the cells in a standard beehive.

The Royal Jelly is carefully scooped out of the queen cells using a tiny spatula. It takes about 100 of these larger sized queen cells to produce and then collect 1 ounce of Royal Jelly.