

## Traditional Quality of Yemeni Honey

Continuous consuming of honey will benefited our health and will prevent ourself from the below disease :-

• Diabetis • Cancer • Bladder Infections • Sexual enhancer • Gastric • Hearing Loss • Cough • Skin Infections • Stomach ache • Heart Diseases • Pimples • Dizzy • Paralyzed • Insomnia/Sleep Problems • Arthritis • Sinus Problem • Influenza • Bad Breath • High Blood Pressure • Migrain • Wound • Toothache • Cholesterol • Hair Loss • Colds • Blistered • Weight Loss • Indigestion • Immune System • Food poison • Fatigue • Longevity • Allergic • Bed-Wetting • Constipation • Diarrhoea • Accidents, Cuts and Burns

In modern-day Yemen, an offer of honey continues to have an important role when welcoming a guest. Honey is often served in banquets. Honey and eggs are considered important for fertility and physical strength and therefore are given to young bridegrooms or circumcised boys. Yemeni tradition prescribes honey together with melted butter for consumption by mothers immediately after childbirth. It is widely used in folk medicine.

Connoisseurs are able to distinguish between a Yemeni honey and one imported from abroad, as well as recognizing its regional origin from the colour, aroma, and taste. The degree of the humidity and consequent viscosity are of great importance in the valuation of honey.

## Contents of Sidir Honey

• Vitamin A • Natrium • Vitamin E • Iodin • Carbon • Magnesium  
• Vitamin C • Chlorin • Iron • Magganasee • Vitamin B  
• Callium • Calcium Sulfur • Cuprum • Silica

## Amazing Facts About Honey!

- Yemeni Sidir Honey recognized by United Nation, Food and Agriculture Organization (FAO) as the world's best food sources
- The value of honey in Yemen higher than gold since thousands of years.
- Sidir Honey is an outcome of nectar collection from the pollen of historical tree name Sidir. This Sidir tree was mentioned in the Holy Quran (Saba': 16, Al-Waqiah: 28, An-Najm: 14&16). Sidir Honey also categorized as the world most expensive honey.
- Honey never spoils. No need to refrigerate it. It can be stored unopened, indefinitely, at room temperature in a dry cupboard.
- Honey is one of the oldest foods in existence. It was found in the tomb of King Tut and was still edible since honey never spoils.
- Due to the high level of fructose, honey is 25% sweeter than table-sugar.
- In the days before biology and botany were understood, people thought it was a special kind of magic that turned flower nectar into

## Extraordinary Qualities of the Sidir Honey

- As food complement
- As disease cure
- As antiseptic
- Easy to digest
- Honey can be used without any side effects for any kind of diseases
- Natural Aphrodisiac
- Antioxidant



## Reminder - to preserve honey quality

- Do not store the honey in fridge to preserve it's quality
- Store the honey in a place with room
- Avoid from direct sunshine exposure
- Avoid from electricity/magnetic charges
- Please consult your doctor for the usage of honey for chronic disease

## Honey Consumption

- 2 times a day - morning & before sleep
- Take honey before breakfast and sleep
- Use non metal spoon - to preserve honey quality

**Sidir Honey with quantity of 250gm & 450gm**



**World's Best Honey**



Member of Muslim Consumers Association of Malaysia

ALBINANJI TRADING

# SIDIR HADHRAMI

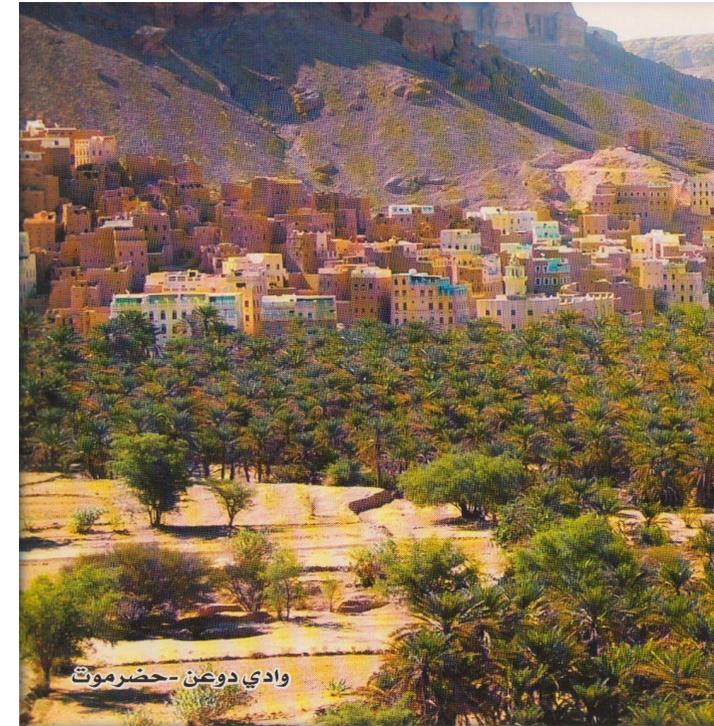
## World's Best Honey From Yemen



MS ISO/IEC 17025

### Yemeni Pure Honey

Compliance standard MS ISO/IEC 17025



View of Wadi Dau'an Hadhramaut – source of Sidir honey

Browse

[www . albinanji . com](http://www.albinanji.com)

For more information

Your nearest dealer :

**BACK TO ISLAMIC HEALTHCARE**

## Special Properties of Yemeni Honey

Honey. It is a wholesome staple, laden with compounds important to our health. It was a crucial medicinal substance for the ancient Egyptians. Over the years, there have been numerous discussions on honey's therapeutic properties. Examples are as quoted:

'...Daily oral intake of honey supports the body's defense system by increasing the amount of 'polyphenolic' antioxidants in the blood, thus reducing the damaging effects of exposures to free radicals. The result is a healthier and stronger body...' (All sail Therapeutic Alternative Medicine, University of California, Davis March 2004).

Dr. Muhammad Abdul Aziz al-Humairi, President of the Office of al-Shifa Group says, "Before we can begin to talk about honey, we have to fully understand the meaning of the word 'honey'. Allah says in the Quran: (An-Nahl:68-69). Thus honey is, by the will of God, a filling and therapeutic liquid coming forth from within the bees. This sets honey apart from other liquids.

Coming to Yemeni honey; we are further amazed by its special properties:-

- 1) Farmers in Yemen preserve the traditional method of rearing the honey bees, abstaining from the popular induced extraction of honey from the bees thus preserving all of the natural, nutritional and therapeutic values of honey.
- 2) Yemeni honey is especially special with its rare sidr honey, the product of honey bees feeding on sidr pollens. The Quran talks about the sidr tree as in Surah Saba' verses 15-16.

Thus the superior quality of the Yemeni honey."



Left picture: Flower taken from Sidr tree

Picture below : Sidr trees in Hadramaut, Yemen



## Islam and Honey

More than 1400 years ago Allaah and His messenger told us that honey can heal a variety of medical problems.

Allaah Says (what means): "And the Lord inspired the bee, saying: Take your habitations in the mountains and in the trees and in what they erect. Then, eat of all fruits and follow the ways of your Lord made easy (for you)". There comes forth from their bellies a drink of varying colors wherein is healing for men. Verily in this is indeed a sign for people who think." [Quran 16:68-69]

The Prophet has also told us of the healing found within honey for a variety of medical problems, including stomach ailments. It is reported by Al-Bukhaari that a man came to the Prophet because his brother had a stomach disorder. The Prophet said: "Let him drink honey." The man returned a second time complaining that no improvement happened in his brother's case, and again the Prophet responded: "Let him drink honey." The man returned again, and said: "I have done that but to no avail." Thereupon the Prophet responded: "Allaah has said the truth, but your brother's stomach has told a lie. Let him drink honey." He drank it and was cured.

It is also reported that the Prophet said: "Make use of the two remedies: honey and the Quran." (At-Tirmithi)

From Aisyah r.a said, **"Honey is the Prophet's most favourite food"**

However, if these precautions are followed, then honey may, Allah willing provide healing for you.

### Conclusion

Muslims acknowledge and accept that Allaah and His Prophet know better and that our Creator Has revealed the truth. Therefore, we study the research that is available, not to confirm or deny the truth that has been revealed by Allah and his Prophet but to learn of new ways we can use honey.

According to the UN Food and Agriculture Organization (FAO), Yemeni's Sidr honey is a hundred times more expensive than the other kinds of honey on the global market because of differences in their medicinal and nutritive benefits.

**Yemeni SIDIR Honey**  
**World's Best Honey**

## Yemeni Honey Recognized by the World



Since ancient times Yemen has been famous for the excellent quality of its honey. Erathostenes pointed out that Yemen was a fertile land and possessed many ideal places for the production of honey because of there are 'Sidir' and 'Sumur' trees. The most highly esteemed honey is that produced from the flowers of 'ilb (*Ziziphus spina*

*Christi, L. Willd.*) and *sumar (Acacia tortillis, Forsk. Hayne)*. - According to Erathostenes (Western Historian)

The evidence that beekeeping was widespread in the wadis of eastern Yemen in the pre-Islamic period also seems to be supported by the presence of rock-paintings - possibly to be interpreted as swarms of wild bees. When the Tubba' Tibân As'ad Abû Karib went to Mecca, he covered the Ka'ba with a *kiswa* of fine Yemeni fabric, sacrificed animals which he distributed to the people and "gave them honey to drink".

Al-Hamdani informs us that the slopes of Mount Hinwam, a territory inhabited by the Ahnum (Hamdan), are "the richest in bees and honey among the lands of God, where a man can have fifty beehives (jibh) or more".

According to the Egyptian historian al-Maqrîzî (d. 1441), the author of one of the few Arabic treatises on beekeeping, 'the whole of Yemen is a land of honey'.

## Yemeni Bees

Yemeni bees are classified as *Apis mellifera yemenitica*. They are not aggressive and have a smaller body to the European *Apis mellifera*, displaying grey stripes on the abdominal segments. They are ideally suited to the Yemeni climate and, until a few years ago, were not subject to disease. The techniques of beekeeping and honey extraction have remained, substantially, the traditional ones, even if now modern methods and equipment are being introduced.

## Traditional Beekeeping in Yemen

H. Ingrams describes how the smarms were captured in Wadi Daw'an: the beekeeper identifies and captures the queen, putting her in a small box built especially for the purpose; then he inserts her into a mat woven in cane rolled-up in the shape of a hive and closed at one end, such that the bees follow her. -W.H.Ingrams, Traditional Bee-keeping in Wadi Dau'an, Man 37 (1937), pg 32

**The Sidir honey of Yemen tastes delicious, different from those of other regions because the soil of Yemen is richer and this influences the flavor.**