



OBEE ELIXIR 

A DIVINE NEKTAR SERIES OF PREMIUM BEEHIVE PRODUCTS

Workflow Record



I'm Kely Agkortza, founder and CEO of Divine Nektar. We're based in Athens, Attica, Greece, but our roots—and our honey—come from the wild, beautiful island of Samothraki. For me, Samothraki is more than a birthplace of myths like the Winged Victory. It's where I spent every childhood summer, surrounded by raw nature and traditions that run deep. Fifteen years ago, my family placed our first beehives on our land there.

Kely Agkortza, Founder & CEO

The goal was simple: give to myself and Yiannis, my brother, access to pure, unprocessed food. Over the years, we saw the results firsthand. Strong immune systems. Quick recoveries. A foundation of health that no processed product could match. Our curiosity turned to certainty when a friend of the family, a professor at the University of Thessaly, studied this honey in 2017. His research confirmed what we suspected: Samothraki's bitter spring honey is exceptional. It contains double the antioxidants and antimicrobial compounds of many famous honeys, including rare Manuka varieties. Its unique power comes from a local plant that shapes the bees' diet and infuses the honey with potent, natural medicinal qualities.



Kely and her mother Anthi at the beehives

In 2023, we founded Divine Nektar to share this gift with the world. We're a family company dedicated to keeping production small, pure, and true to Samothraki's rugged land. Our mission is to deliver honey that's not only rare, but real—untouched, unprocessed, and packed with the natural strength that made us believers in the first place.

COMPANY INFO

DIVINE NEKTAR

Single Member Private Capital Company

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From the peak of the mountain Fengari, of the island Samothrace, Homer says that the sea god Poseidon was watching the Trojan War (Iliad).

Below, the remains of the Sanctuary of the Great Gods (Megaloi Theoi), where the famous mysteries of the Kabeiri (the Kabeirian Mysteries) were taking place (7th century BC).

The mystics walked from the nearby city of Palaeopolis to the sanctuary to be inducted to the cult of the Gods, that were mostly related with the “underworld” but also with the wisdom of Earth, with the sound of music and chanting, ritual dancing and performances. They were the most pious mysteries of Greece before the ones of Eleusis, and as far as we know Olympias, mother of Alexander the Great, was a high priestess of the Sanctuary. It is also believed that Alexander was conceived on the island of Samothrace (around mid-4th century BC).



THE NIKE OF SAMOTHRACE

It is statue of the goddess of Victory (Nike), a masterpiece of Greek sculpture. She is not walking, instead she is finishing her flight. She was holding the wreath of victory, and was added on a ship, as a trophy.

Nike was offered to the Sanctuary of the Great Gods of Samothrace.



One of Greece's most isolated islands is Samothrace, a small island in the north-eastern Aegean Sea, covering an area of 178 km² (0.13 % of the total Greek territory).

Despite its limited surface, Samothrace is a significant hotspot of **biodiversity**: from the 5800 plant species that have been reported in Greece, 1441 (24.84%) can be found in Samothrace, belonging to 559 genera and 123 families. Samothrace hosts 18 taxa which have been published as local endemics restricted to the island. The reasons for this floral richness are mainly because of Samothrace's geographic location (25 km from the closest shore), its proximity to three different floral zones, and its rugged terrain.

Many of island's plant species have been reported as herbs, medicinal and apicultural plants. As a result, **apiculture** is well developed on the island and is focused mainly on honey production.

The most infamous honey of the island, is the **Spring bittersweet honey**, harvested during spring and early summer by beekeepers with apiaries on Northeast part of the island. Its main botanical source is the tree *Arbutus andrachne* L. (Ericaceae), commonly called the Greek strawberry tree, which is native to the Mediterranean region and the Middle East.

This specific type of honey **has been described in numerous scientific published papers as highly antioxidant, highly antimicrobial and very rich in total polyphenolic content.**

Arbutus andrachne L.
(Ericaceae), the main food of
our bees. The flowers of this
tree are presented on our logo

ODIE
ELIXIR



Production of honey

The beekeepers' families Vasiloudia and Lazari, owning 500 colonies, in our land, are the main producers of this honey. They follow good beekeeping and organic practices. Their honey has been recently registered and bio product.

The apiaries are located on the north – northeast part of the island.

The apicultural flora producing the Samothraki Spring bitter honey is mainly consisted of the following plants:

Arbutus andrachne

Erica arborea

Quercus ilex

Fraxinus ornus

Acer pseudoplatanus

Pyrus amygdaliformis

The honey is harvested on the island and is packed at the Island of Lemnos, at the local Cooperative.

You can watch a small part of our beehives, here

<https://www.youtube.com/shorts/jPP1jnQ8g6w>

The Samotrache Qbee Elixir Bitter Essence is produced in limited quantity. The harvest of the spring honey takes place in May, over a 20-day period.



Packaging

The honey collected by the beekeepers of the Cooperative, is transported to the packaging facilities. Each batch of each beekeeper that is delivered is laboratory tested for all market and quality criteria.

The honey is bottled at the packaging facilities in Kornos, Limnos. It is carried out by the beekeepers of the Cooperative themselves. The packaging line consists of stirring containers (INOX 304 18/10), the automatic packaging machine (Lyson CLasic Line W204002) and the label placement device (ESSENTIEL CA40410-ST). All machines are made exclusively of INOX stainless steel and safety protocols (HACCP and ISO 22000) are strictly adhered to at all stages of packaging.

The beekeepers' honey is stirred in heated one-ton containers, with double walls and cooled water circulating between them, preventing the temperature from exceeding 45o C. It is then forwarded by a food pump to the automatic packaging machine which bottles the honey in glass jars. Once packaged, it is sealed with a security tape placed on the lid.

You can check the University researches, the conferences and magazine reports on the antimicrobial / antibacterial / antioxidant indicators of the Bittersweet Honey of Samothrace, here:

<https://www.elixirqbee.com/awards-studies-research/>



The Samothrace Bittersweet Honey has been awarded internationally by GREAT TASTE



The Experts' comments:

“Savoury, marmalade notes on the nose. A pleasing texture, which is thick without being grainy. This honey certainly delivers on bitterness, though this is balanced by the natural sweetness. A unique and intriguing product.”

“This is a superb honey, beautifully expressing the characters of both the arbutus and the tree heather. The buttery caramel background is perfectly balanced with bittersweet notes and a savory maltiness on the finish.”

“The judges found this to be a complex and rich honey, with the sweetness and bitterness balanced. They felt its depth of flavour and grainy texture offered a fruity and floral identity.”

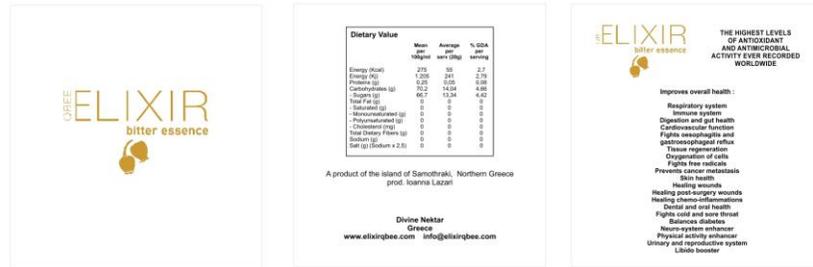
“A pollen-rich golden honey, just starting to crystallize. We loved the meld of arbutus bitterness, heather minerality and overriding florality. Nuanced on the palate, certainly not cloying, yet nicely persistent with lifted florality on the finish that remains just gently bitter-sweet.”



Storage Condition

The product packaged in glass jars should remain at room temperature (maximum temperature at which we guarantee the good quality of the product, is up to 38 degrees Celsius). The wooden box protects against any deterioration that may come from light, as does the dark color of the jar. In case a different packaging is chosen, these characteristics of the product's preservation should be taken into account. This product maintains its quality characteristics for up to 4 years from the date of collection. After 4 years, it is not considered expired.

Related report, in the 48th International Apimondia Conference held in Chile, page 101 https://www.elixirqbee.com/wp-content/uploads/2023/10/Apimondia-2023_abstract-book.pdf

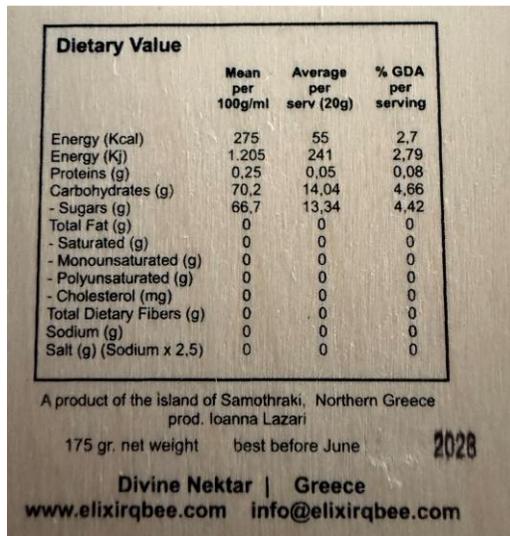


front

back

inside (the in-side of the front)

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Label of the product/ wooden box

Please keep in mind that in terms of exclusivity, it is possible both to pack and print labels in Greece, but also to provide all necessary details, so that you can pack and print labels in Japan.

We chose the natural wooden box container and the glass jar with the square shape and the deep blue colour, to offer you a unique gift.

The unique honey of Samothrace is a treasure for your body and health, and as soon as you have tasted it to the last drop, the reusable box and the glass jar will stay forever to store your favourite items in a most fashionable way.

Kely Agkortza



Please keep in mind that it is possible in terms of exclusivity, to create your package in Greece, or to provide all needed qualifications / logos etc. in order for you to create your package in Japan.



175 gr.

385 gr.

250 gr.

We chose to create three different sizes of our glass jars, but we are flexible and we can talk together to form a style according to your needs.

Samples



In order to support our partners, we are able to send samples (small package 175 gr.), which will help in understanding the product. In the event that our partner needs more samples to present them to his clients, then he should calculate one sample per client.



QBEELIXIR 

The text 'QBEELIXIR' is displayed in a bold, uppercase, sans-serif font. The letter 'Q' is significantly larger than the other letters and is positioned to the left of the word 'ELIXIR'. To the right of the word 'ELIXIR' is a small, golden icon consisting of two overlapping circles, resembling a stylized fruit or a pair of lips.

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