

We use honey from our own hives to naturally ferment into small batch honey vinegar.

We start by making cyster, a honey apple cider wine. We ferment the the resulting blend further into natural, living, vinegar. Six months of aging before bottling creates a smooth and balanced flavour.

Tasting notes:

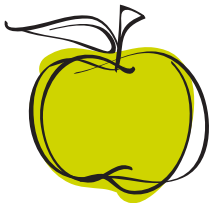
A full to medium bodied vinegar with notes of apple cider and a subtle base of warm, aromatic honey. Medium acidity in the finish.

Supporting Our Bees:

A proceed from each sale goes to the Toronto Bee Rescue, helping honey bees to thrive in the Greater Toronto Area.

torontobeeescape.ca

naturally fermented HONEY APPLE CIDER vinegar



ONTARIO
HONEY
creations

200ml
5% acetic acid/vol

Nutrition Facts Valeur nutritive

Per 1 tbsp (15 mL)
par 1 c. à soupe (15 mL)

Amount Teneur	% Daily Value % valeur quotidienne
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Calories / Calories	15
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Fat / Lipides	0 g	0 %
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Carbohydrate / Glucides	4 g	1 %
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Protein / Protéines	0 g	
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Not a significant source of saturated, trans, cholesterol, sodium, fibre, sugar, vitamin A, vitamin C, calcium or iron

Source négligeable de saturés, trans, cholestérol, sodium, fibres, sucres, vitamine A, vitamine C, calcium, et fer

no preservatives

no sulfates

local, small batch



Toronto, Ontario
www.myhoneycreations.com



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We use honey from our own hives to naturally ferment into small batch honey vinegar.

We start by making mead, a honey wine. We add garlic from our garden, then ferment the resulting blend further into natural, living, vinegar. Six months of aging before bottling creates a smooth and balanced flavour.

Tasting notes:

A full bodied vinegar with top notes of mellowed garlic over a sweet base of warm, aromatic honey. Medium acidity in the finish.

Supporting Our Bees:

A proceed from each sale goes to the Toronto Bee Rescue, helping honey bees to thrive in the Greater Toronto Area.

torontobeerescue.ca

naturally fermented HONEY VINEGAR with garlic



200ml
6% acetic acid/vol

Nutrition Facts Valeur nutritive

Per 1 tbsp (15 mL)
par 1 c. à soupe (15 mL)

Amount Teneur	% Daily Value % valeur quotidienne
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Calories / Calories	20
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Fat / Lipides	0 g	0 %
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Carbohydrate / Glucides	4 g	1%
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Protein / Protéines	0 g	
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Not a significant source of saturated, trans, cholesterol, sodium, fibre, sugar, vitamin A, vitamin C, calcium or iron

Source négligeable de saturés, trans, cholestérol, sodium, fibres, sucres, vitamine A, vitamine C, calcium, et fer

no preservatives

no sulfates

local, small batch



Toronto, Ontario
www.myhoneycreations.com



We use honey from our own hives to naturally ferment into small batch honey vinegar.

We start by making mead, a honey wine, then ferment it into natural, living, vinegar. Six months of aging before bottling creates a smooth and balanced flavour.

Tasting notes:

A medium bodied vinegar with top notes of green fruit and a subtle base of warm, aromatic honey. Bright acidity in the finish.

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torontobeeerescue.ca

naturally fermented HONEY VINEGAR

local, small batch



200ml
6% acetic acid/vol

Nutrition Facts Valeur nutritive

Per 1 tbsp (15 mL)
par 1 c. à soupe (15 mL)

Amount Teneur	% Daily Value % valeur quotidienne
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Calories / Calories	20
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Fat / Lipides	0 g	0 %
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Carbohydrate / Glucides	4 g	1 %
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Protein / Protéines	0 g	
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Not a significant source of saturated, trans, cholesterol, sodium, fibre, sugar, vitamin A, vitamin C, calcium or iron

Source négligeable de saturés, trans, cholestérol, sodium, fibres, sucres, vitamine A, vitamine C, calcium, et fer

no preservatives

no sulfates

local, small batch



Toronto, Ontario
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We use honey from our own hives to naturally ferment into small batch honey vinegar.

We start by making a raspberry melomel, a honey raspberry wine. We ferment the the resulting blend further into natural, living, vinegar. Six months of aging before bottling creates a smooth and balanced flavour.

Tasting notes:

A medium bodied vinegar with bright berry flavours over a sweet base of warm, aromatic honey. Medium acidity in the finish.

Supporting Our Bees:

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torontobeerescue.ca

naturally fermented HONEY RASPBERRY vinegar



ONTARIO
HONEY
creations

200ml
5% acetic acid/vol

Nutrition Facts Valeur nutritive

Per 1 tbsp (15 mL)
par 1 c. à soupe (15 mL)

Amount Teneur	% Daily Value % valeur quotidienne
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Calories / Calories	15
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Fat / Lipides	0 g	0 %
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Carbohydrate / Glucides	4 g	1 %
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Protein / Protéines	0 g	
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Not a significant source of saturated, trans, cholesterol, sodium, fibre, sugar, vitamin A, vitamin C, calcium or iron

Sources négligeables de saturés, trans, cholestérol, sodium, fibres, sucres, vitamine A, vitamine C, calcium, et fer

no preservatives

no sulfates

local, small batch



Toronto, Ontario
www.myhoneycreations.com



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