garima
ORGANICS

HERE'S HOW OUR HIMALAYAN WILD HONEY WAS MADE:

Your Product's Journey



Origin

Karnali, Nepal

Altitude

2800-3500 meters

Manufacturing

Location

Suryabinayak Facility, Bhaktapur



Say hi to our manufacturing team!



Packaging

Location

Suryabinayak Facility, Bhaktapur

From the Heights of Karnali, to you

Our every jar and every gram begins high in the Himalayas of Karnali. By sourcing directly from local collectors and producers, we help create sustainable income opportunities in remote mountain communities where economic options are limited.

When you choose Garima Organics, you are not simply purchasing a product. You are helping preserve ancient knowledge, supporting remote Himalayan communities, and contributing to a future where economic opportunity and environmental stewardship grow together.



Tashi Dawa

The Land Behind Our Honey

Karnali is one of Nepal's most remote Himalayan regions, known for its pristine ecosystems, traditional mountain culture, and extraordinary biodiversity.

At elevations where few crops can survive, communities have relied on nature's gifts for generations.

Our products are a reflection of this landscape: wild, pure, and deeply connected to place.

From Mountain to Jar
Crafted by Time, Refined by Tradition

STAGE 1

Wild Himalayan Honey Collection — Karnali, Nepal

Pure wild honey is ethically harvested by local beekeeping communities across Karnali during two seasonal harvest periods annually: spring (April–June) and autumn (October–November). The honey is sourced from high-altitude floral ecosystems of the Western Himalayas, contributing to its distinct aroma, flavor profile, and natural composition.

STAGE 2

Cold Extraction & Quality Stabilization — Bhaktapur Facility

The harvested honey is transported to our **Bhaktapur facility**, where it undergoes gentle cold extraction and minimal filtration to preserve its natural enzymes, antioxidants, aroma, texture, and nutritional properties. Free from additives, artificial sugars, and preservatives, each batch is carefully moisture-stabilized and quality-checked under controlled conditions to ensure purity, consistency, shelf stability, and long-term product integrity. Strict hygiene and sanitation protocols are maintained throughout processing and packaging to uphold product safety and quality standards.



Raw Honey being transported by bee keepers from the cliffs to the villages

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