



140 years of making  
raw honey



"Svoya Pasika" is a Ukrainian name, which means "Our own Apiary" in English





# Traditions and innovations of beekeeping in Ukraine

We produce Ukrainian honey combining traditional and modern technologies at the same time.

We sell honey of our own production.

Therefore, we are always confident and responsible for every drop of honey produced by 'Svoya Pasika'.

## Ukraine ranks 1st in Europe production of natural honey

We do our best to defend the leadership positions of Ukraine in global production of honey. Our country has a long history of the honey business activity development.

Our honey is obtained in harmony with nature and with gratitude to every bee that collected it. For this reason, it always has a rich taste, unsurpassed flavor, and a beneficial effect on the whole body.



# 'Svoya Pasika' as part of a larger history of beekeeping

**1798** - The descendant of the Ukrainian Cossack family Petro Prokopovych (1775-1850) decided to devote himself to beekeeping.

**1814** - Petro Prokopovych invented the first movable frame beehive. It is used today by millions of beekeepers around the world. He is also known as the founder of rational and commercial beekeeping.

**1880** - The followers of the Prokopovych's heritage, Tykhon and Nataliia Hrebennyk caught their first swarm of bees and founded their own apiary.

**1920 - 1950** - The Hrebennyks family made a significant contribution to the development of the infrastructure of their home village. They built a mill, supplied electricity to the area, and introduced the radio.

**2000** - Tykhon and Nataliia's great-grandson Mykhailo Hrebennyk decided to preserve the traditions of rational beekeeping. He created the brand 'Svoya Pasika'.





# Production. Technology. Quality

Our entire production cycle is concentrated in the picturesque Novoaleksandrivka village. It is located among vast Ukrainian steppes, fields, and lush gardens at a considerable (over 100 km) distance from major cities and industrial centers.

We practice nomadic beekeeping.

To collect nectar, we first select the best place, the right location. After careful selection, we transport the beehives. They stand there for the entire period of collecting nectar.

We tirelessly ensure that our bees have constant access to lush flowers that can give the best nectar.

We set a nomadic schedule so that the weather in this or that area facilitates the work of our little workers.





# Products

## Comb Honey

- Sunflower Honey
- Multifloral honey

## Raw Honey

- Multifloral honey
- Creamed honey

## Desserts

- Honey with Walnuts
- Honey with Hazelnuts
- Honey with Honeycombs



# Products: Comb Honey, Raw Honey, Desserts



**Sunflower Honey**  
Package: 200 gr



**Multifloral Comb Honey**  
Package: 200 gr



**Honey with Honeycombs**  
Package: 240 gr



**Multifloral Honey**  
Package: 240 gr, 300 kg



**Honey with Walnuts**  
Package: 240 gr



**Honey with Hazelnuts**  
Package: 240 gr



**Creamed honey**  
Package: 240 gr





# Contacts





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