

Gluten free



Extract of canarian palm

TYPICAL PRODUCT FROM LA GOMERA



Extract of canarian palm

NATURAL PRODUCT - NO COLORANTS - NO ADDITIVES

Follwing the traditions of their ancestors who dedicated their entire lives to the production of Extract of Canarian Palm as a way of life, from Tazo, Cubaba, where there was the largest palm grove in La Gomera Island. They became the best in the preparation and the company arised in 1989, pioneer in the commercialization of “Extract of Canarian Palm”.



La Phoenix canariensis or Canarian Palm tree grows spontaneously in the seven islands that make up the Canary Islands.

On the island of La Gomera survives an ancient culture around this beautiful species since it makes the villagers of this island, multiple uses of their lives called “pads” artisanal basketry is done and is used in livestock feed. The spiny petiole “talajague” has been used for fencing, firewood and once removed the thorns as toys for children. The fruit “Tambara” does not contain a lot of pulp, is tapped for livestock. From its roots, they made ropes and even after death, trunks were used as hives for bees.

But of all these cultural practices, which more highlights and differentiates La Gomera from the rest of the other islands and the rest of the world, is that of obtaining the Palm Honey or “Miel de Palma”.

Cubaba

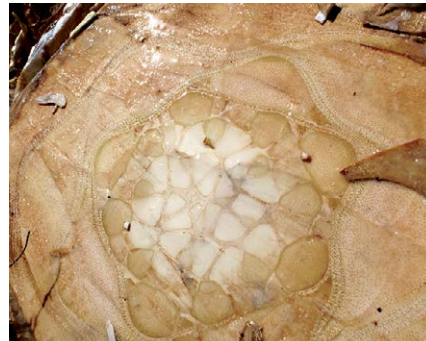
We obtain the sap of palm tree through a process of bleeding by a technique inherited from the natives “Guanches” over 500 years ago; consisting of cutting the terminal bud where the flowing sap called “guarapo” which is collected every morning before sunrise, as the juice ferments very quickly. Its place for boiling and begins the process of skimming where all the impurities are removed, after several hours of cooking is evaporated leaving in seven or eight liters of juice, one liter of fresh, tasty Palm Honey.

The technique of obtaining the juice is bloodless to the palm, and after this use the palm is still living, and can be reused after four or five years.

Extract of Canarian Palm is an ideal nutritional complement for children feeding, young athletes and general active people, has been always in the diet of the Gomeran People. It is even known for its medicinal properties used for constipation processes, sore throats, etc. Some naturist doctors who know this product advise its regular consumption. Comparatively this honey contains fewer calories than any other, yet contains most basic oligoelements.

The nutritional properties of the honey is very high due to its high content of calcium, copper, iron, phosphorus, magnesium, potassium, sodium, zinc, etc...

For its pleasant aroma and flavour is used alone or combined with desserts, dairy products etc.



Extract of canarian palm



500 ml.



305 ml.



150 ml.



105 ml.





ECOLOGICAL PRODUCT FROM LA GOMERA

Extract of canarian palm

Produced and bottled by

CUBABA s.l.

Alojera s/n. Vallehermoso.

La Gomera. CANARIAS

Móvil: 651 474 943

info@mieldepalmacubaba.com

www.mieldepalmacubaba.com

