

Buy Royal Jelly

Written by Carl Hruza

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Buy 1000mg royal jelly capsules [here](#)



What is the difference between fresh royal jelly and freeze-dried or lyophilized royal jelly?

Fresh [royal jelly](#) is a liquid containing approximately 67% water. It must be kept refrigerated or frozen. Like any other product containing that much water, it is perishable and has a shelf life of about one year if refrigerated. Most stores and suppliers do not keep their fresh royal jelly refrigerated. Freeze-drying, also known as lyophilizing, is a dehydration process which removes the water from a substance by exposure to dry, freezing air: no heat or chemicals are involved. Lyophilized royal jelly is a freeze-dried powder in which all the nutrients of fresh royal jelly are still present. In this state it can be stored at room temperature and thus has more uses and a longer shelf life, three years.

The finest Royal Jelly is freeze-dried, with all its nourishment and benefits 'locked-in' for the duration of its shelf life - other types of Royal Jelly are perishable and the potency/benefit diminishes with normal storage.

Always Insist on - No Chemicals - No Preservatives - maximum potency - maximum freshness

[Up to 1000 mg of this incredible substance in 1 capsule!](#)

Royal Jelly is taken extensively to promote energy and health, it is high in essential amino acids and therefore a potent anti-oxidant taken for longevity, energy and much more* To read detailed information on this remarkable substance from the beehive, please download our eBook (or you may read it online)

Quality - There are different processes involved when preparing Royal Jelly for use as a health / dietary supplement. It can either be supplied in it's liquid form , where it is necessary to add either a natural or chemical preservative, or it can have the water removed (freeze-dried or 'lyophilized') whereupon a preservative is generally not required.

Many people are uncertain as to the differences of each process and what they mean to the quality and potency of the finished product. Simply put, provided that the royal jelly is processed quickly once it leaves the hive, each of the processes 'freeze dried' or 'non freeze dried' will ensure that the nutritional content of the royal jelly is retained. Removing water from the product will not remove any of its nutrition, provided the process is performed without the use of heat.

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There are some companies on the Internet who claim that the 'freeze drying process' results in a product of diminished potency. They claim the actual freeze-drying process is detrimental. Yet these same companies sell their product frozen and ship it to you packed on ice! We sympathize with anyone who is taking time to research the subject before making a purchase!

The best advice we can give you is that it is important that you buy your royal jelly from a reputable manufacturer, as many smaller bee-keepers are just not equipped to process the royal jelly efficiently, and this can lead to degraded nutritional content and various forms of contamination.