

WIPO/ABIPCO Project: Antigua and Barbuda Trademark Project (Barbuda Logwood Honey)

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Antigua Beekeepers Cooperative Society

History of Logwood Honey Barbuda

- Honeybees and organized beekeeping was introduced to Barbuda in 1987
- Logwood trees introduced to Barbuda (17th to 19th century)
- Post colonial period Logwood trees spread throughout Barbuda
- Particularly abundant in the Codrington Lagoon National Park protected area
- Barbuda Logwood Honey was first produced in late 1990's
- Management and Production protocols established
- Extensive chemical and physical analyses completed
- GI description and characterization undertaken



Logwood Honey: Unique Characteristics

- Colour: Delicate Yellow – same as logwood flower petals
- Smell: Aroma of logwood flowers persist in the honey
- More viscous than other honeys – noticeable during extracion
- Highly resistant to crystallization on storage



Production Process for MonoFloral Logwood Honey

- Monitor weather conditions to anticipate time for blooming of Logwood Trees
- Management of Bee Colonies to prepare bees for the Logwood Nectar Flow
- Provide inputs to facilitate honey production and storage in appropriate spaces
- Harvest honey at optimal time in the Logwood Nectar flow
- Storage and packaging



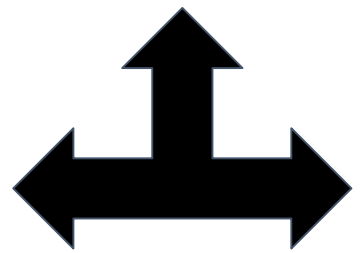
Actors in the Supply Chain



Beekeepers



Supermarkets



Households

Potential Byproducts

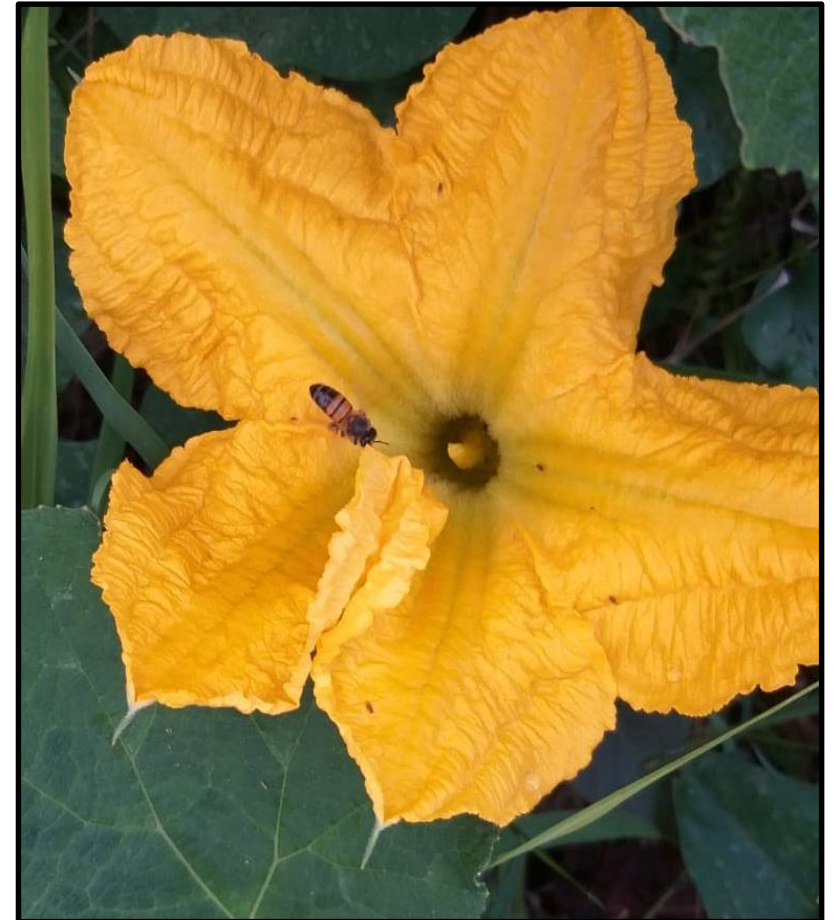


→ Wax

→ Pollen

→ Wines

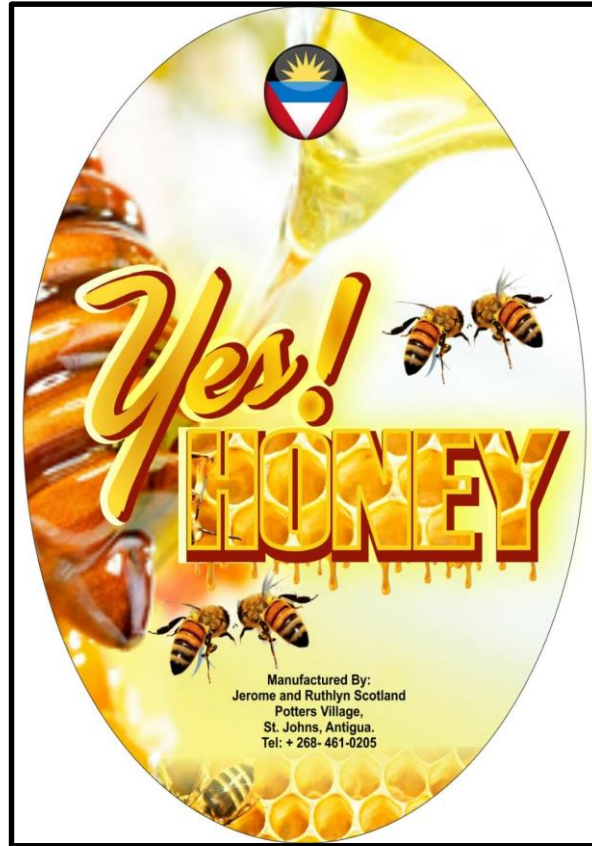
→ Cosmetics



Questions to be Answered

- What is the scale of the sale for the product
- Are the practices associated with the product uniform
- Is there any organization associated with the product
- Is there any documentation regarding economic impact of the product





THANK YOU!



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