

Armeniac *food bijou*



Product Catalogue wild crafted, more than organic

*Exclusive herbal teas,
gourmet delights & spices*

v. *ODZUN ARMENIA LORI region*

About Armeniac

Living fully through life-giving food

According to the Old Testament, Noah's Ark rested on the slopes of Mount Ararat after the Great Flood. Legends have then Noah migrating to Babylon. Centuries later, Hayk, a descendent of Noah led a revolt against the Babylonian dictator Bel and fled with his followers to the Armenian Highlands, becoming the founder of the Armenian nation or the Armani. Our teas derive their name "Armeniac" from this ancient tradition.

Our Story

In a half-timbered farmhouse in a small town of Normandy, a bon vivant HAM Ltd. was established in the picturesque mountain village of Odzun in northern Armenia in 1996 as a family enterprise with over three generations of experience in the herbal tea and spice industry business. The driving philosophy of Armeniac is based on food ingredients and products that were prepared at courts and in monasteries throughout the ancient Kingdom of Armenia.

Our environmentally friendly and nature crafted food products are made with natural ingredients growing wild at pristine high altitude meadows. We employ local people with an intimate knowledge of their immediate natural environment in our collection activities, contributing to the social sustainability of our operations.

We only select wild, artisanal and fine ingredients of the highest quality, with the appetites of discerning gourmets in mind. Our customers, some of the finest hotels and high-end restaurants in France, Canada, USA, Italy, Germany, Russia, Slovakia, Romania, Great Britain, Japan and Armenia receive a high standard of service and support from our dedicated team.

One of the main objectives of Armeniac is to re-introduce authentic food ingredients and a tradition of food culture that is based on rediscovering ancient Armenian recipes. Professional chefs, gourmets and connoisseurs will enjoy the forgotten practices of dining and traditional food preparation that focus on a healthy diet.

Herbal Teas

For over 7000 years, the tradition of gathering and blending wild herbs has been an integral part of the daily life of the Armenian people. The methods of collection, processing, blending and brewing have been passed from generation to generation. An herbal tea was brewed to be shared with family and friends at social gatherings. The blends are ancient, the flavors robust and earthy. These finest quality selections have unique flavors and the potential ability to stimulate digestion, induce relaxation, and enhance the overall enjoyment of a fine meal.



AUTHENTIC LOOSE-LEAF HERBAL TEA VARIETY

Noah's Ark - vintage blend

This ancestral infusion was served in ancient times as a special beverage for New Year's dinner with traditional sweet bread.

Ingredients: Wild mulberry leaves, cherry leaves, wild mint.



Pomegranate Tea

This so-called love elixir has a pleasantly sour fruity aroma: a classic closing for a Mediterranean meal.

Ingredients: Wild Rose petals, pomegranate blossoms, hibiscus flowers.



Vintage (Sanahin) Lori

The original recipe of this herbal tea dates back to the 10th century of our era. Traditionally, it was reputed to improve digestion and memory while creating a good mood.

Ingredients: Wild linden flowers, elder flowers.



Mediterranean Mint

This carefully crafted herbal blend is the perfect finish to a Mediterranean meal and a taste experience that uplifts the spirit.

Ingredients: Wild thyme, wild mint, Armenian wild oregano.



Armenian Blend

A refreshing mountain elixir that carries the savory aroma of the Armenian Highlands.

Ingredients: Wild mountain thyme and Linden flowers.



Ibelin (Ani) Blend

This excelsior blend has a delicate springtime aroma, a tart, fruity flavor, and the pink color of a blossoming rose; good choice as a morning wake up drink.

Ingredients: Wild oregano, black currant, nettle leaves and wild cherry leaves, hibiscus.



Alpine Melody

This unique combination of aromatic herbs, originated in the 19th century, has a delicate balance and soft aroma known traditionally for its soothing and digestive qualities.

Ingredients: Wild thyme, elder flowers, wild oregano.



Ararat Basil Infusion

This pungent infusion has the extraordinary aroma and fresh flavor of dark opal basil and notes of wild mint, mentioned in old texts as a stress reducer and positive mood enhancer.

Ingredients: Ararat dark opal basil and wild mint.



Wild Mint

This natural tea is slightly sweet, with the complex aroma of high mountain meadows. Ancient texts mention it for its refreshing and digestive stimulant, with calming and antispasmodic properties.

Ingredients: *Wild mountain mint.*



Sweet Linden

This wild-crafted tea, the result of a unique method of collection and blending, has the soft and mellow floral aroma of honey and a beautiful golden color.

Ingredients: *Linden flower .*





Pomegranate of Meghri

The pomegranate was the symbol of fertility, owing to the many seeds w/in the fruit & was regarded as a sacred plant by the pagans. According to ethno-botanical research was found that Eve attract to Adam to take a Cartagena apple (pomegranate fruit) that was scripted in Bible that “Deprived of paradise, man finds the purest of his pleasures and the greatest source of his wisdom in the garden, the first creation of God”.

Ingredients: Pomegranate flowers, hibiscus, celfalaria, mulberry leaves, Armenian oregano.



Angel's Tea

A balanced combination of carefully harvested herbs gives this infusion an unprecedented flavor. Traditionally, this tea was reputed to have the ability to help clear and repair the mind as well as soothing the stomach for good digestion.

Ingredients: Adam tree leaves, Oregano, Peppermint, Thyme.

EXCLUSIVE T-STICK TISANES

Pomegranatin

A refreshing drink with an extraordinary rose color and an exceptional sour taste. There is a hint of tartness, which refreshes the mind and body and makes time seem delightful. It may be served hot or chilled.

Ingredients: *Pomegranate flowers & Sudanese hibiscus flowers.*



Royal Nectar

This herbal tea blend recipe dates back to the 10th century. The name derives from a story, according to which the Armenian king at the time recovered from a vicious bee sting only after drinking this elixir prepared by monks.

Ingredients: *Wild linden and elder flowers.*





Armenian Tea

The balanced combination of the natural ingredients of this tea was cited in ancient texts as having digestive and anti-stress qualities, promoting clarity and physical purification.

Ingredients: *Wild mountain thyme tips and wild mint leaves.*



Ambrosia Princess

The flower rhapsody of the ingredients of this medieval blend produce a drink which is a symphony of delicate flavors, giving a sense of overall wellbeing.

Ingredients: *Queen Flower, cinnamon, cardamom.*

Queen Nectar

This delicious and delicate 18th century herbal recipe of “eternal youth” is traditionally viewed as promoting clarity of mind and a relaxed mood after a fine meal.

Ingredients: *Scabiosa flowers, chamomile flowers, safflower and wild violet flowers.*



King's Tea

The carefully picked ingredients of this ancient infusion come together to create a delightful tisane and help store energy.

Ingredients: *Rose petals, chamomile flowers, wild oregano, marigold petals and wild iris flowers.*



TEA COMPLEMENTS



Sambucca Fruit Preserve

This hand-made preserve is like a sweet “caviar” of wild black elderberries, which are rich in anti-oxidant faconoids.

Sweet Ginger

Specially handcrafted, sweetened dry ginger delights are to be enjoyed with tea, rich in antioxidants and natural vitamins. Recommended to be enjoyed with green tea.



Pomegranate Preserve

Pomegranate is an ancient but highly popular fruit all over the Middle East. The fruit is mentioned in ancient manuscripts as having magical qualities. This hand-made jam of pomegranate seeds has been traditionally used as an anti-aging and cardiovascular sweet.



ROYAL DELIGHTS

Dry Fruit Delicacy Signature

Opening the handmade paper box that contains the Armeniac Signature Delicacy Collection is like peeking into a treasure chest. Each handcrafted dry fruit delicacy is an artistic natural wonder. The different tastes, shapes, and textures all complement one another to create the ultimate delight in experience. Quality and freshness are at the core of the Armeniac philosophy. Sun dried wild fruits, marzipan, along with fresh fruit, nuts, herbs, and seasonings are the simple ingredients used to create these masterful sweets.



Royal Delight Signature pack includes individually wrapped sweets for your enjoyment:



Melograno

Sun-dried Cornelian Cherry with marzipan and fresh pomegranate confiture.

Apricotin

Sun-dried wild apricot stuffed with roasted wild walnuts; an excellent complement to herbal tea.



Ginger Green

Pistachio marzipan stuffed with ginger-spiced dates.

Turmeric Khorizo

Natural turmeric-spiced apricot and almond paste stuffed with mountain honey, roasted flax and sesame seeds.



Warning: Contains natural nuts and wild spices

Shelf life: Six months

Net weight: 120 g

SUNDRIED FRUIT CANDY

For thousands of years, the people of the Meghri region of Armenia have dried fruit and vegetables in the sun to tide them through leaner times. New technologies have brought new techniques for fruit/vegetable drying, but the increasing demand for healthy, low-cost natural foods and the need for sustainable income, are bringing solar drying back into fashion as an effective alternative.

Armeniac takes pride in providing the highest quality dried fruits from the wild forests in the Meghri region of Armenia. The mild climate of Meghri provides an ideal environment for tasty wild fruits.



Meghri delight

Sundry Fruit Cocktail of Meghri is a nutritious delight, sweet, moist and chewy bite-sized pieces rich in vitamin A, high in fiber and other healthy nutrients. It could be a visually appealing and wonderful addition to your favorite salad, flavorful accompaniment to cured meats or on cheese boards.



Fruit bar stick

These sundry fruit stick bars from wild plum, fig, apple, sesame and flaxseed, combined with natural oats are perfect for yoga and sport enthusiasts, hikers, or anyone on the go. They're great before physical activity, because they provide a sustained energy boost that doesn't spike your blood sugar simply because they're made with whole foods and contain natural fiber.



SACRED SPICES



Bacchus Meat Spice

A time honored spice blend which is an excellent seasoning for fine cuts of beef.

Ingredients: wild savory, wild thyme, sumac, red pepper and coriander.

Old Testament fish spice

A blend of wild dill flowers and leaves with coriander seeds that generates a unique taste for fish dishes.

Ingredients: dill flowers and leaves, coriander seeds.



The King's Soup Seasoning

An herbal blend originated in the 10th century, which was used to season vegetable and bean soups. In modern cuisine, it is a good complement to vegetable and poultry soups and stews.

Ingredients: wild mint, wild dill, wild thyme, cumin and black pepper.



Royal Salad Spice

A unique spice, known in antiquity as a "magic salad blend", which adds extraordinary tanginess to any vegetable platter.

Ingredients: fenugreek, coriander seed, wild dill, mountain savory, wild mint and sumac.

