



In recognition of the rich heritage and the artisanal value of mead making, this pledge upholds the integrity and authenticity of mead production by ensuring the use of real and traceable honey.

We, the undersigned, solemnly commit to the principles of the Real Mead Certification™. In doing so, we affirm the following:

- 1. We pledge to use only real honey as the primary fermenting sugar in our meads. This honey will be pure, unadulterated, and free from artificial additives or syrups.
- 2. The honey used in our mead will be fully traceable. We will maintain transparent records of its origin, ensuring it is ethically and responsibly sourced. We will provide this information upon request to uphold our commitment to transparency.
- 3. We will maintain the highest quality standards in our mead production. This involves rigorous quality control of ingredients and adherence to techniques that honor the natural characteristics of honey.
- 4. We commit to building and maintaining the trust of our consumers through our practices. Our adherence to these principles is fundamental to the authenticity of our product and the satisfaction of mead drinkers.
- 5. We will operate in a manner that respects both the communities we are a part of and the environment. This includes responsible sourcing of honey, supporting local and regional beekeepers, and engaging in ecoconscient practices.

By affixing our signatures to this pledge, we affirm our commitment to these principles and to the integrity of the Real Mead Certification. We understand that this pledge is a symbol of our dedication to quality, transparency, and the art of true mead making.

Signed: