

# Chabtic

## Technical sheet:

**Name:** Ts'umbal Xitalha' Society brand: Chabtic (our honey)

**Year of establishment:** 2004

**Number of families involved:** 38 beekeepers

**Value chain:** Honey

**Location:** Chilón, Chiapas, Mexico

**Supporting Social Center:** Yomol ATel

**Website:** <https://chabtic.org>

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**Number of hives:**  
995 bee hives

**Territorial extension**

**15 tons**  
**Annual production:**

**92,000US\$**  
**Annual revenue**

## Our products

Chabtic honey is produced sustainably in small apiaries within the indigenous Tseltal communities, supporting the survival of various bee species by providing them with necessary food when it is scarce. Our business model promotes work within the Tseltal communities by shortening the chain of intermediaries between producers and the final consumer, resulting in a higher profit margin for each finished product.

- Our honey is multifloral, amber-colored, with floral notes. It is produced at an altitude between 1,200 to 1,800 meters above sea level, with a moisture content ranging from 17.5% to 18.5%. Chabtic offers a wide variety of packaging options for honey and its derivatives, which include:
  - Glass jars (40g, 290g, and 600g)
  - PET bottles (370g and 700g)
  - Box of 50 honey sachets
  - 750ml syrup bottle with vanilla and caramel flavors
- Note: Here you can find our product catalog ([Product Catalog](#)).


Additionally, we produce flavored honey with cardamom, ginger, and green apple to provide our customers with a new sensory experience and endow our honey with new properties. These products are distributed in sachets within our Box and in 750ml bottles.

## A great project behind this product

- Chabtic organic honey is the result of the work of the Ts'umbal Xithala' cooperative, made up of 38 Tsetal beekeeping families from the northern jungle of Chiapas, part of the Yomol A'tel group. Yomol A'tel is a group of Social and Solidarity Economy enterprises that seek to create fair economic conditions accessible to communities through the value-added processing and commercialization of high-quality products. The aim is to improve the income and consumption of producer families, strengthen community work systems, and preserve the biodiversity of the local ecosystem, a concept known as lequil kuxlejalil (life in harmony).
- Chabtic is a project that supports producers in building Buen Vivir (Good Living) through a Social and Solidarity Economy model. To achieve this, they promote fair trade by paying beekeepers a fair price for their honey, care for Mother Earth through agroecological practices taught in community workshops, and practice cooperation in joint decision-making. They also ensure the quality of their products through regular inspections at the apiaries.

With this vision, the cooperative seeks to expand by including more female beekeepers, developing new products, and making better use of the gifts provided by the bees.

## Words from the heart



*A beekeeper and Chabtic collaborator shares: "We have hope in our Chabtic process and with the producers to reach the path we are seeking; I don't know in which year, but we're on our way. The dream we have in Chabtic is to have a honey processing plant where we can produce various honey-based products, flavored honey, and more" (Pérez, 2019, p.183).*

*"The Highlands of Chiapas is a region of great ethnic and natural diversity, but also with deep inequalities and shortages that affect the living conditions of families and the well-being of the environment. For this reason, we have found in the Social Economy a way to build strong community ties, foster horizontal working relationships, and understand commerce more fairly. Through our daily work, we seek to achieve a Good Life for our families and the land we inhabit."*