

Traditional Craftsmanship & Handcrafted Quality

At **HAM Ltd**, every step of production is a celebration of heritage and precision. We rely exclusively on **manual processes and traditional technologies**, ensuring that every batch reflects uncompromising quality.

Our production cycle includes **washing, drying, sorting, grinding, blending, packaging, and storing**, all meticulously executed by hand. Herbs are milled using artisanal cutting and grinding techniques in carefully calibrated sizes to preserve their natural character.

One of our most distinctive innovations is the **ceramic roof drying method** developed in collaboration with food technologists and physicists from the Faculty of Food Processing and Technology at the Armenian Agricultural University. This gentle process circulates natural hot air (30–45°C) between a ceramic roof and floor, drying herbs over 1–2 days—from 89% to just 12% moisture content—without direct exposure to sunlight. This preserves their **color, aroma, flavor, and essential oils**, ensuring superior quality compared to conventional solar drying.

Each blend is then **hand-mixed by our blend-master**, whose rhythmic, energetic movements create harmony and balance among the ingredients. This process guarantees a long-lasting "breathing period," maintaining the herbs' freshness and potency until the moment they reach your cup.

