



Chemical analysis of summer honeys collected from *Apis dorsata* hives of Saoli Tahsil of Chandrapur district of Maharashtra State, India.

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ABSTRACT

The present investigation was undertaken to determine the chemical analysis of 5 summer honey samples (CHN-SAO-VYD, CHN-SAO-NEEA, CHN-SAO-PET, CHN-SAO-PAT, CHN-SAO-VEH) collected from forest area of Saoli Tahsil of Chandrapur District of Maharashtra State (India). These samples were analysed for several parameters such as moisture, total reducing sugar, Levulose or Fructose, Dextrose or Glucose, L/D ratio, Sucrose, Acidity. This type of chemical analysis favours the utilization of the honey for good quality in this area.

Keywords: Chemical Analysis, Summer Honey, Saoli Tahsil.

INTRODUCTION

Honey is a carbohydrate rich naturally complex product produced by honey bees from floral nectar. Honey has been used by all civilizations as nutrient food and in traditional medicine. The quality of honey depends on various physiological factors such as climate, soil, etc. Honey contains Sugar, Protein, Moisture, Vitamins, Minerals, Enzymes, Polyphenols and Flavonoids (Al – Manary *et al.*, 2002) because of this unique complex nature, honey is proved to be useful in the treatment of burns, wounds, skin ulcers as an antioxidant and in the treatment of external eye diseases (Balasubramanyam, 2011). Furthermore, honey is a highly valuable ingredient in condiments, beverage, sauces and sweets. In fact numerous studies have been reported on physical, chemical and melissopalynological parameter of honeys from all over the world. (Adenken *et al.*, 2010; Anklam, 1998; Cherian *et al.*, 2011; Borkar Laxmikant and Mate Devendra, 2014; Downey *et al.*, 2005; Ramnath nad Shivaramm, 2012, Terrab *et al.*, 2002; Xesus *et al.*, 2010). The scientific literature revealed that the information is not available with respect to chemical characteristics of honeys from Saoli Tahsil of Chandrapur District of Maharashtra State

in India. The purpose of this study has to investigate some chemical parameters such as Moisture, Total Reducing Sugar, Levulose or Fructose, Dextrose or Glucose, Levulose/Dextrose, Sucrose, Acidity and Microscopical analysis of honey collected from different regions of Saoli Tahsil of Chandrapur District of Maharashtra State in India.

MATERIAL AND METHODS

Chemical analysis of the honeys are carried out by using Indian Standard Specification, IS: 4941 (1974)

and IS: 8464 (1977). The percentage of Total Reducing Sugar, (Levulose or Fructose + Dextrose or Glucose), Levulose, Dextrose, Sucrose, Acidity, Moisture and L/D ratio were estimated.

RESULTS

The chemical properties of the 5 summer honey samples (Viz. CHN-SAO-VYD, CHN-SAO-NEEA, CHN-SAO-PET, CHN-SAO-PAT, CHN-SAO-VEH) from Saoli Tahsil of Chandrapur District of Maharashtra State are reported in table 1.

Table 1: Chemical Analysis of honey samples obtained from Saoli Tahsil of Chandrapur District.

Sr. No.	Location of Parameter	Parameter						
		Moisture %	Total Reducing Sugar %	Levulose or Fructose %	Dextrose or Glucose %	L/D Ratio	Sucrose %	Acidity %
1	CHN-SAO-VYD	25.8	75.460	41.921	33.539	1.391	4.189	0.2254
2	CHN-SAO-NEEA	23.4	74.214	38.999	35.215	1.226	2.575	0.1748
3	CHN-SAO-PET	23	66.648	32.974	33.539	1.090	1.754	0.1288
4	CHN-SAO-PAT	23.2	66.129	32.59	33.539	1.077	1.734	1.138
5	CHN-SAO-VEH	18.9	72.781	37.216	35.565	1.161	2.545	0.2898

In the present study moisture content in the sample ranges from 18.9 – 25.8. Increase in the temperature moisture is low and decrease the temperature moisture is high. Increase in moisture content of honey is also indicative of adulteration. The low moisture content of honey forms an important part of the system which protect honey from attack by microorganism.

Sugars:

Honey consists of mostly Glucose and Fructose. The actual proportion of Fructose to Glucose in any particular honey, depends largely on the sources of the nectar. All samples contained more Fructose than Glucose.

This indicated that Saoli honeys would be less prone to granulation Fructose level in honey is higher than that of Glucose. Honey with high Fructose to Glucose ratio

would remain liquid for longer period. The Fructose/Glucose ratios may have an impact on honey flavour, since fructose is much sweeter than glucose.

Acidity:

Acidity of the honey sample ranges by 0.1288 to 1.138 respectively. Acidity values may indicate the fermentation of honey sugar by yeast.

Conflicts of Interest: The authors declare no conflict of interest.

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