

## RESEARCH ARTICLE

## Chemical Analysis of Summer Honeys collected from *Apis dorsata* hives of Bhadrawati Tahsil of Chandrapur District of Maharashtra State (India)

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### Manuscript Details

Received : 05 April, 2014  
 Revised : 10 May, 2014  
 Revised received: 29 June, 2014  
 Accepted: 03 July, 2014  
 Published: 09 July, 2014

ISSN: 2322-0015

Editor: Dr. Arvind Chavhan

#### Cite this article as:

Borkar Laxmikant and Mate Devendra  
 Chemical Analysis of Summer Honeys  
 collected from *Apis dorsata* hives of  
 Bhadrawati Tahsil of Chandrapur  
 District of Maharashtra State (India), *Int.  
 Res. J. of Sci. & Engg.*, 2014; 2 (4):139-  
 141.

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### ABSTRACT

The present investigation was undertaken to determine the chemical analysis of 5 summer honey samples (CHN – BHA - KHA, CHN – BHA – CHA, CHN – BHA – MUD, CHN – BHA – KOL, CHN – BHA - BHN ) collected from forest area of Bhadrawati 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.

**Key words:** Chemical Analysis, Summer Honey, Bhadrawati Tahsil.

### INTRODUCTION

Honey is a carbohydrate rich naturally complex product produced by honey bees from floral nectar. Honey has been used by all civilization 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 and 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; Downey *et al.*, 2005; Ramnath and 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 Bhadrawati Tahsil of Chandrapur District of Maharashtra State in India. The purpose of this study was 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 Bhadrawati Tahsil of Chandrapur District of Maharashtra State in India.

**MATERIALS 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 AND DISCUSSION**

The chemical properties of the 5 summer honey samples (Viz. CHN – BHA - KHA, CHN – BHA –CHA, CHN – BHA – MUD, CHN – BHA – KOL , CHN – BHA - BHN ) from Bhadrawati Tahsil of Chandrapur District of Maharashtra State are reported in Table.

In the present study moisture content in the samples ranges from 19 – 24.6.

Increase the temperature moisture is low and decrease the temperature moisture is high. Increase in moisture content of honey is also indicative of adultration. The low moisture content of honey forms an important part of the system which protect honey for 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 indicates that Bhadrawati 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 or honey flavour, since fructose is much sweeter than glucose.

**Acidity:**

Acidity of the honey sample ranges by 0.1748 to 0.3473 respectively. Acidity values may indicate the fermentation of honey sugar by yeast.

**Table : Chemical Analysis of honey samples obtained from Bhadrawati Tahsil of Chandrapur District.**

Sr . No	Location Of Parameter	Parameter						
		Moisture %	Total Reducing Sugar %	Levulose or Fructose %	Dextorse or Glucose %	L/D Ratio	Sucrose %	Acidity %
1	CHN –BHA - MUD	24.4	72.81	39.467	33.314	1.317	1.675	0.2392
2	CHN – BHA – KOL	22.5	64.736	33.673	31.673	1.203	2.005	0.3473
3	CHN – BHA – KHA	23.2	71.511	39.097	32.414	1.341	0.798	0.2369
4	CHN - BHA – BHN	24.6	73.214	38.999	34.215	1.226	2.575	0.1748
5	CHN – BHA – CHN	19	72.781	40.592	32.189	1.403	2.545	0.2323

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