

Article

Effects of the carbohydrate sources nectar, sucrose and invert sugar on antibacterial activity of honey and bee-processed syrups

Veronika Bugarova ¹, Jana Godocikova ¹, Marcela Bucekova ¹, Robert Brodschneider ² and Juraj Majtan ^{1,3,*}

¹ Laboratory of Apidology and Apitherapy, Department of Microbial Genetics, Institute of Molecular Biology, Slovak Academy of Sciences, Dubravska cesta 21, 845 51 Bratislava, Slovakia; veronika.bugarova@savba.sk (V.B.), jana.godocikova@savba.sk (J.G.), marcela.bucekova@savba.sk (M.B.), juraj.majtan@savba.sk (J.M.)

² University of Graz, Institute of Biology, Universitätsplatz 2, A-8010 Graz, Austria; robert.brodschneider@uni-graz.at (R.B.)

³ Department of Microbiology, Faculty of Medicine, Slovak Medical University, Limbova 12, 833 03 Bratislava, Slovakia; juraj.majtan@savba.sk (J.M.)

* Correspondence: juraj.majtan@savba.sk; Tel.: +421 903 869413

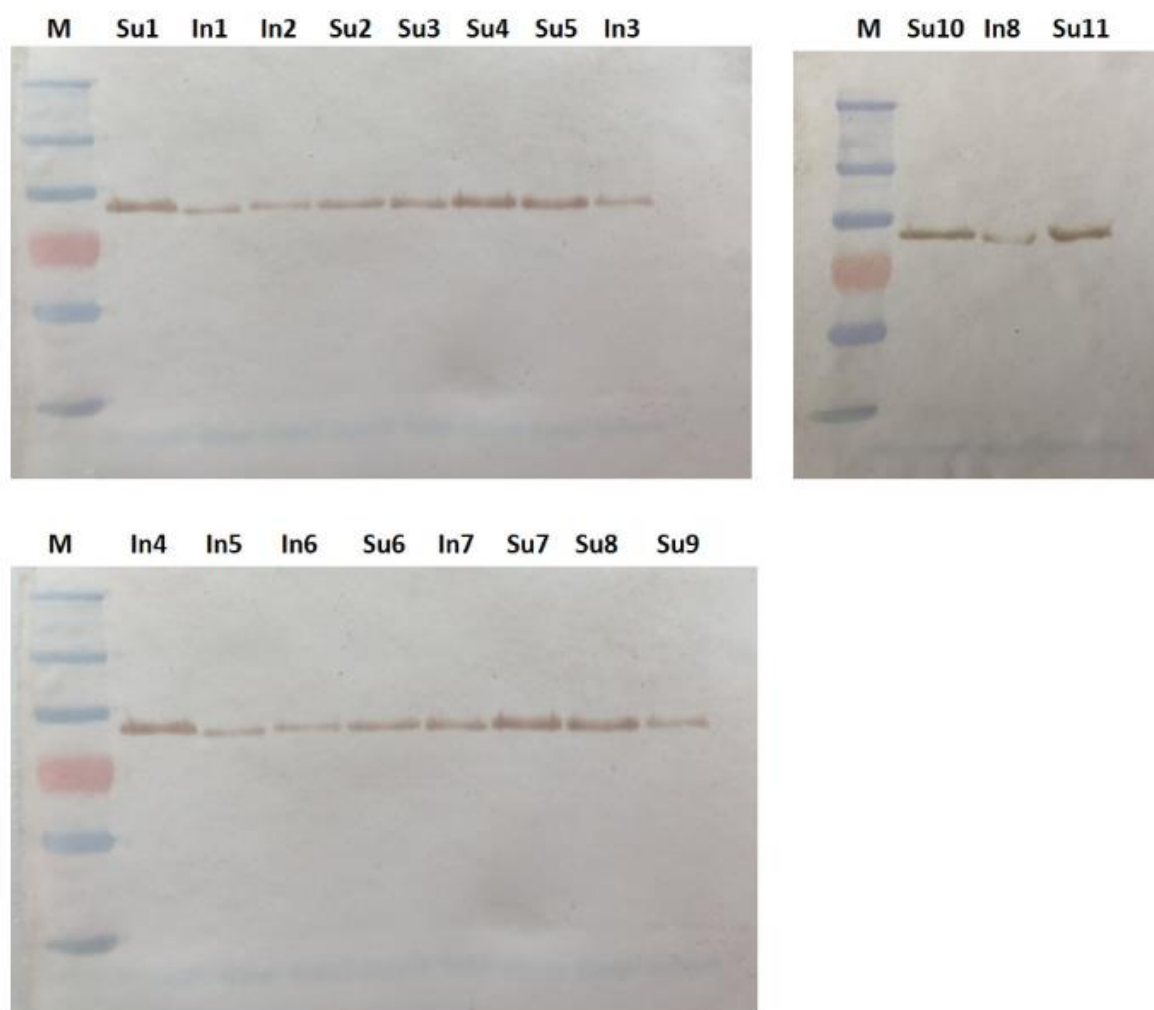


Figure S1. Representative western blots of GOX detection in bee-processed sucrose (Su) and invert sugar (In) syrups, The GOX content in bee-processed syrups was determined semi-quantitatively according to Bucekova et al. (2019) [1].

References:

1. Bucekova, M.; Jardekova, L.; Juricova, V.; Bugarova, V.; Di Marco, G.; Gismondi, A.; Leonardi, D.; Farkasovska, J.; Godocikova, J.; Laho, M.; Klaudiny, J.; Majtan, V.; Canini, A.; Majtan, J., Antibacterial activity of different blossom honeys: new findings. *Molecules* 2019, 24, E1573.