Special Issue

Recent Advances in Assessing the Quality and Authenticity of Honey and Bee Products

Message from the Guest Editors

The honeybee is probably the most valuable living organism to mankind, mainly as its pollination services are critical to food production and maintaining floral biodiversity. In addition, they provide us with bee products, an outstanding source of natural nutrients. A plethora of research publications have highlighted—and continue to highlight—the numerous beneficial effects of bee products for human health, thus driving the demand for quality products. Very recently, the EU-wide coordinated action “From the Hives” on honey contaminated with sugars proved 46% samples to be suspicious of adulteration, underlying the demand for more efficient authenticity testing and leading to changes in the EU Directive for honey. This Special Issue will contribute to this effort by presenting recent advances in research on the quality and authenticity of honey and bee products. Important matters of concern include honey adulteration with sugars and how to detect it, composition parameters related to honey thermal damage or prolonged storage, and the botanical and geographical origin of bee products.

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Message from the Editor-in-Chief

Foods (ISSN 2304-8158) is an open access and peer reviewed scientific journal that publishes original articles, critical reviews, case reports, and short communications on food science. Articles are released monthly online, with unlimited free access. Currently, Foods has been indexed by the Science Citation Index Expanded (SCIE - Web of Science), PubMed, and Scopus. Our aim is to encourage scientists, researchers, and other food professionals to publish their experimental and theoretical results as much detail as possible. We therefore invite you to be one of our authors, and in doing so share your important research findings with the global food science community.

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