

Special Issue

Composition, Characteristics and Analysis of Honey and Beehive Products

Message from the Guest Editors

Honey and bee products are increasingly preferred by consumers due to the well-known relation of these natural products with health-promoting properties. Honey, a biologically enriched natural foodstuff, has been valued since ancient times for its taste, nutritional value, and health benefits. In addition to honey, honeybees produce other valuable products, including pollen, propolis, royal jelly, wax, and bee bread. These beehive products (BHPs) are highly sought after by both consumers and industries due to their notable biological properties and applications. The rising demand for these products contributes to the importance of evaluating their composition, properties, and potential risks to confirm their safety, quality, and authenticity. A variety of chemical and biological analyses are commonly employed to characterize honey and BHP through molecular, chromatographic, and spectroscopic methodologies, among others. This Special Issue aims to enhance our understanding of the composition and characteristics of honey and BHP, setting innovative analytical approaches and contributing to their valorization in various fields

Guest Editors

Dr. Sónia Soares
Dr. Clara Grosso
Dr. Cristina Soares

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Foods
Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
foods@mdpi.com

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About the Journal

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.

Editor-in-Chief

Prof. Dr. Arun K. Bhunia

1. Department of Food Science, Purdue University, West Lafayette, IN 47907, USA
2. Department of Comparative Pathobiology, Purdue University, West Lafayette, IN 47907, USA

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