

Special Issue

Composition and Biological Properties of Bee Products

Message from the Guest Editor

Honey, bee pollen, propolis, wax, and bee bread are products from both honeybees (*Apis* spp.) and stingless bees (*Melipona* spp., *Trigona* spp.). The chemical composition and biological properties of stingless bee products are much less well known than those of *Apis* spp. origin, and therefore their industrial production and quality standards are less well recognized. Greater dissemination of knowledge on this subject concerning products obtained from stingless bees, namely chemical composition as well as their applications and health benefits, is necessary, and can be done through review articles or research articles submitted to this Special Issue of *Foods*. Review and/or research articles on the same types of products but from *Apis* spp. origin are also welcome and of equal importance.

Guest Editor

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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.

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