

Special Issue

Honeybee Products: Analysis, Authenticity and Health Impact

Message from the Guest Editors

Honey is a sweet, nutritious, and stable food produced by honeybees. The best known primary products of beekeeping are honey and wax, but pollen, propolis, royal jelly, venom, bees, and their larvae are also marketable primary bee products. Traditionally, honey is considered the most significant beekeeping product. Wax has played a considerable role in only a few parts of the world, and propolis is even less known. However, with increasing knowledge about beekeeping, and an awareness of the beneficial aspects of many bee products, and the use and demand for other products, is increasing rapidly. The current honey fraud problem has global implications and impacts both the price of honey and the viability of many beekeeping operations. We aim at collecting innovative research on honey and honeybee products on: i) characterization, ii) authenticity, iii) consumption and health benefits, and iv) adulteration.

Guest Editors

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Deadline for manuscript submissions

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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

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