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QUALITATIVE EVALUATION OF POLYFLORAL HONEY TAKEN FROM CARAȘ-SEVERIN COUNTY, ROMANIA

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Abstract:

Polyfloral honey is obtained from the nectar of several types of flowers, fruit trees, herbaceous plants and other melliferous plants from which bees collect nectar. Polyfloral honey can vary greatly in taste, color, and aroma, depending on the region it comes from and the time of year when bees collect nectar. The taste of polyfloral honey is often described as complex and nuanced, with a combination of fruity, floral and earthy aromas. Honey contains sugar, water and other minor constituents such as: enzymes, proteins, organic acids, amino acids, phenolic compounds, vitamins and minerals. The composition of this natural food, its nutritional and therapeutic properties depend on its geographical origin, floral source and other external factors such as: season, environmental components, honey processing, storage status and time

The paper aimed to highlight the main operations in the technological flow of honey processing as follows: initial extraction, reduction of water content, liquefaction and mixing, heating, pasteurization, crystallization and packaging. In the second part of the paper were evaluated several samples of polyfloral honey, taken from Caraş – Severin County, from local producers, from a physicochemical point of view, as follows: hydroxymethylfurfural (HMF) content, with values in the range (0.23 - 0.27 mg/100g), diastase index with values in the range $(17.9 - 29.4 \text{ cm}^3/\text{g})$, invert sugar with values between (78.45% - 83.49%), sucrose with values between (2.69% - 3.79%) and moisture (16% - 19.6%).

Keywords: polyfloral honey, technological process, physicochemical indicators