

Study of the Hydroxymethylfurfural and Sugar Characterization of *Apis mellifera* Honey from Madhya Pradesh

ABSTRACT

Aims: The present study was undertaken to determine the Hydroxymethylfurfural and sugar characterization of *Apis mellifera* honey.

Place and Duration of Study: Honey sample were collected from beekeepers of eight selected villages of Guna and Morena region of Madhya Pradesh during 2021-22.

Methodology: The study covers the sugar characterization *i.e.* reducing sugar, sucrose, glucose, fructose, fructose/glucose ratio and Hydroxymethylfurfural content of collected honey sample investigation in lab and data analysis by two factor without replication.

Results: The result recorded different parameters within ranges viz Hydroxymethylfurfural, (9.77-15.73 and 9.50-15.91 mg/kg) total reducing sugars (70.08-73.53 and 69.16-73.83 %), sucrose (1.70-3.43 and 1.77- 3.39%), glucose (31.60-35.60 and 31.20-35.30), fructose (36.47- 39.94 and 36.73-39.69) and fructose glucose ratio (1.03-1.22 and 1.04-1.22) respectively, during 2021-22 and 2022-23. All the parameters showed significant variation in honey among the gathered locations

Conclusion: According to the study, all of the honey samples met the allowed limit as required by Indian standard and were of acceptable quality.

Comment [M1]: During 2 season 2021/22 – 2022/23

Keywords: Honey, hydroxymethylfurfural, sugar, fructose, glucose, *Apis mellifera*

1. INTRODUCTION

Honey is a sweet, viscous substance supersaturated sugar solution, principally contains mainly fructose and glucose with traces of maltose and sucrose (Jeffrey and Echazarreta, 1996; Omafuvbe and Akanbi, 2009). Total reducing sugar found in Monosaccharides form which include Fructose and glucose and primary disaccharide is sucrose, which is composed of one glucose molecule and one fructose molecule. Sucrose is present in small quantities in honey and contributes to its overall sugar composition.

These simple sugars provide the sweet taste and energy content of honey and ratio of glucose to fructose is mainly responsible for the crystalline nature of honey. The sugars in honey are easily digestible and provide a quick source of energy, making it an ideal choice for athletes or individuals needing an energy boost. The specific combination of these small components, each of which is known to have unique nutritional or therapeutic characteristics, explains the wide range of uses for natural honeys (James *et al*, 2009). Although the majority of the sugar in each sample of honey is essentially the same, the precise chemical makeup of natural honey varies depending on the types of flora, and nectar collected by worker bee (Cantarelli *et al* 2008; Ciappini *et al*, 2008; Ebenezer *et al*, 2010). Additionally, varying agroclimatic conditions and vegetation types are significant elements that might impact the composition of honey.

Its unique flavor profile and perceived health benefits make it an attractive option. It adds flavor and sweetness to dishes, beverages, and baked goods. It can also be used as a natural preservative in certain food preparations. The Chemical properties of honey, one of the major components Hydroxymethylfurfural, is a quality indicator and measures honey's freshness (Codex Alimentarius 2001a and b). Hydroxymethylfurfural (HMF) is a natural compound which absent or present in low quantity in fresh honey when it heated in order to facilitate processing but Elevated levels of HMF may indicate overheating or extended storage, which can degrade the quality of honey or adulterated with invert syrup (Nozal *et al*, 2001).

The sugar and HMF analysis of honey is important to the honey industry, since these elements are closely linked to storage quality, granulation, flavour so this study based on analyzing sugar and HMF of local honey samples collected from beekeepers of different village.

2. MATERIAL AND METHODS

Eight honey samples were collected from *A. mellifera* beekeepers of adjoining villages of Guna and Morena district of Madhya Pradesh during 2021-22. The honey sample collected from village name V1-Somavali, V2-Mungavali, V3-Shahadpur (Morena district) and V4-Padampura, V5-Berkhedahat, V6-Khumbraj, V7- Ramnagar and V8-Pahadiya (Guna districts). Each village's honey samples were gathered, placed in pristine glass bottles, and sealed tightly. Analysis of honey samples was done using the facilities of Soil Science Lab, Department of Soil Science, College of Agriculture, Gwalior. The study covers the sugar characterization *i.e.* reducing sugar, sucrose, glucose, fructose, fructose/glucose ratio and HMF, of local honey.

The reducing sugars content of the honey samples was estimated by the reduction of Soxhlet's modification of Fehling's solution by titration with copper sulphate at boiling point (60°C) against a solution of reducing sugars in honey using methylene blue as an internal indicator. The fructose, glucose and sucrose content of the honey samples was determined according to the procedure of Lane and Eynon (1923) and AOAC (1990:2000). Titration was done following a similar procedure as for the determination of reducing sugars. Fructose content divided by glucose content for obtained fructose-glucose ratio. The hydroxymethylfurfural (HMF) content of the honey samples was determined spectrophotometrically according to White (1979) and Bogdanov (2002).

2.1 Statistical analysis

The data from eight locations of honey samples obtained were analyzed by two factors without replication the analysis of variance using Microsoft excel. significant at 5% levels were determined using F-table.

3. RESULTS AND DISCUSSION

The results and basic statistics obtained for HMF and various sugar parameters of the eighth honey samples collected from different villages of Guna and Morena district are summarized in Table (1&2) and Figure (1&2). Analysis of variance has shown that differs significantly for the entire honey sample.

3.1 Hydroxymethyl furfural (HMF)

The HMF content of Mungavali honey recorded the lowest (V2, 9.77 and 9.50 mg/kg) which was at par with Somavali honey (V1, 9.83 and 9.98 mg/kg), The highest HMF (V3, 15.73 and 15.91 mg/kg) was found in a honey sample of Shahadpur during 2021-22 and 2022-23 respectively. The result varied significantly among the location and all the sample under the range of (40 mg/kg) Codex Standards and (80 mg/kg) FSSAI (2018) regulations which show all honey sample are good in quality. The result was an agreement with Nayik and Nanda (2015) and Painkra *et al* (2021).

3.2 Total Reducing Sugar (TRS)

The reducing sugar values of entire samples were significantly different and sample collected from Pahadiya honey recorded the highest (V8, 73.53 and 73.83 %) reducing sugar followed by Ramnagar (V7, 73.27 and 73.09%) while the lowest reducing sugar was reported in Berkhedahat (V5, 70.08 and 69.16%) during 2021-22 and 2022-23 respectively. These values were in agreement with Berhe *et al* (2018) and Charathi(2020). According to FSSAI (2018) the result of TRS percentage found in the acceptable minimum standard ($\leq 65\%$) honey.

3.3 Sucrose

The results of the sucrose analysis showed a significant difference among the sample and Shahadpur honey sample was found highest sucrose (V3, 3.43 and 3.39%) while lowest sucrose (V2, 1.70 and 1.77 %) was found in the Mungavali honey during 2021-22 and 2022-23 respectively. Our findings showed approximately similarity with the results of Charathi(2020), Painkra *et al* (2021). The final result is within the 5% range set by FSSAI (2018). This indicates honey in the collected area was fully ripe with good-quality.

3.4 Fructose

The data of fructose content recorded significantly higher in Pahadiya (V8, 39.94%) honey and the lowest content (V1, 36.47%) was found in Somavali honey during 2021-22. However, Ramnagar sample had maximum (V7, 39.69%) fructose content and minimum in Mungavali (V2, 36.73%) among the honey sample during 2022-23. Similar fructose values were also described by Berhe *et al* (2018) and Painkra *et al* (2021). Fructose content contributed to sweetness in honey and the result ranged between 27.2 to 44.3% set by the Indian standard (Anonymous, 1974).

3.5 Glucose

The investigation on glucose percentage of the honey samples found significant difference among the study area and Mungavali honey has maximum (V2, 35.60 and 35.30%) glucose content and minimum glucose content found in Berkhedahat (V5, 31.60 and 31.20%) honey sample during 2021-22 and 2022-23 respectively. These values were in agreement with Buba *et al* (2013), Berhe *et al* (2018). The result was accepted in the range of 22 to 40.7% set by the Indian standard (Anonymous, 1974).

3.6 Fructose-Glucose ratio

The data presented on the fructose/glucose (F/G) ratio maximum (V5, 1.22) was found in the case of the samples collected from Berkhedahat and the lowest (V1, 1.03) F/G ratio reported in Somavali honey during 2021-22. However, Berkhedahat reported a maximum (V5, 1.22) fructose/glucose ratio while the lowest (V2, 1.04) F/G ratio was found in Mungavali honey during 2022-23. There was a significant difference in the values obtained from the study area. Buba *et al* (2013), and Berhe *et al* (2018) support the finding. The result falls within 0.95 to 1.5. are in agreement with FSSAI (2018) regulation.

Table 1: Hydroxymethyl furfural and sugar characterization of local honey collected from different location in study area during 2021-22

Location	HMF (mg/kg)	Reducing sugar (%)	Sucrose (%)	Fructose (%)	Glucose (%)	F/G ratio
V 1	9.83	71.82	1.87	36.47	35.35	1.03
V 2	9.77	72.80	1.70	37.20	35.60	1.05
V 3	15.73	72.24	3.43	37.42	34.83	1.07
V 4	10.70	71.99	3.16	38.02	33.97	1.12
V 5	11.23	70.08	2.90	38.48	31.60	1.22
V 6	11.57	71.01	3.23	38.88	32.13	1.21
V 7	10.77	73.27	3.07	39.90	33.37	1.20
V 8	11.70	73.53	3.26	39.94	33.59	1.19
S.Em±	0.74	0.66	0.27	0.65	0.57	0.03
CD At 5%	2.23	2.00	0.80	1.98	1.73	0.09

significance level at 5% (HMF- Hydroxymethyl furfural, F/G ratio- Fructose-Glucose ratio)

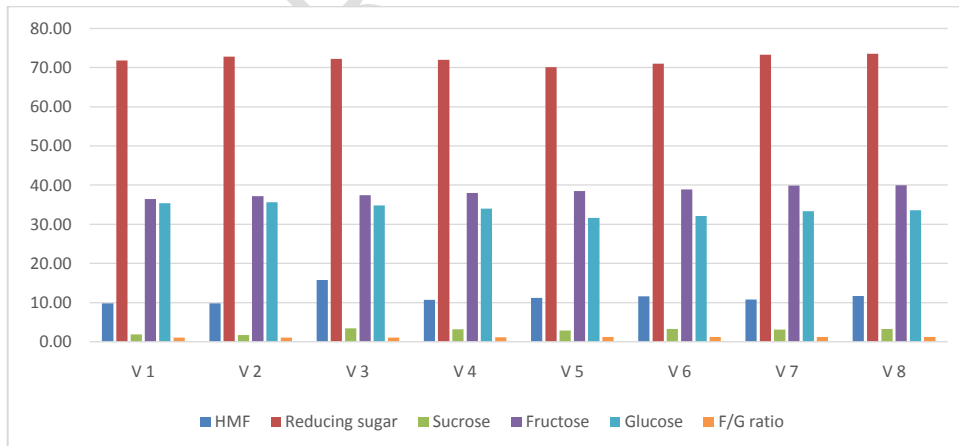


Fig. 1. The graphical depiction of HMF and sugar parameters of honey collected from study area during 2021-22

Table 2: Hydroxymethyl furfural and sugar characterization of local honey collected from different location in study area during 2022-23

Location	HMF (mg/kg)	Reducing sugar (%)	Sucrose (%)	Fructose (%)	Glucose (%)	F/G ratio
V 1	9.98	72.61	1.90	37.53	35.07	1.07
V 2	9.50	72.03	1.77	36.73	35.30	1.04
V 3	15.91	72.00	3.39	37.48	34.53	1.09
V 4	10.38	70.90	3.05	38.15	32.75	1.17
V 5	11.05	69.16	2.78	37.96	31.20	1.22
V 6	11.33	72.64	3.13	39.58	33.07	1.20
V 7	11.14	73.09	3.01	39.69	33.40	1.19
V 8	11.55	73.83	3.19	39.55	34.28	1.15
S.Em±	0.52	0.66	0.17	0.39	0.47	0.02
CD At 5%	1.57	2.01	0.52	1.17	1.42	0.05

significance level at 5% (HMF- Hydroxymethyl furfural, F/G ratio- Fructose-Glucose ratio)

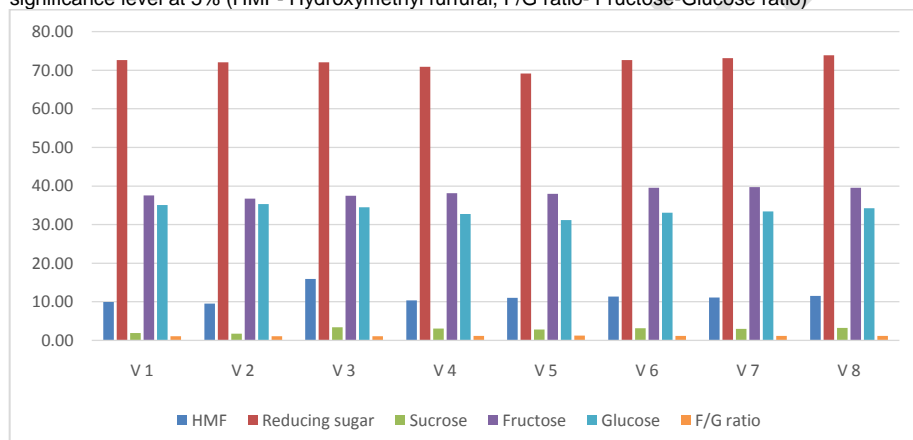


Fig. 2. The graphical depiction of HMF and sugar parameters of honey collected from study area during 2022-23

4. CONCLUSION

To conclude, we can say that the findings indicate sugar and HMF analysis of all collected honey samples showed variations in composition because of differences in agro climatic and botanical origin and all were of good quality honey for commercialization compared to national standard.

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ABBREVIATIONS

HMF- Hydroxymethyl furfural,

F/G ratio- Fructose-Glucose ratio

TRS -Total Reducing Sugar

FSSAI - Food Safety and Standard Authority of India