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Can the botanical origin have a real effect on the dietary elements content of honey?

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This work was aimed at studying effect of the floral origin on the dietary elements content of honey. For this purpose, the samples of honey were collected from mono-floral and multi-floral in three periods to assess the levels of the twelve dietary elements by ICP-AES. The results of this work over three years showed that there is noticeable change in the content of dietary elements in the honey of different floral source. The Sidr honey (*Ziziphus spina-christi*) is rich in nutritional elements (Ca, K, Mg, Mn, Na) compared to other kinds of honey whereas, the amount of zinc in Sal honey is (*Euphorbia cactus*) higher than honey of other floral. Calcium and magnesium levels in Sidr and Salam honey were much higher than Maraiy, Sumer (*Acacia tortalis*), and Sal (*Euphorbia cactus*). Phosphor level in poly floral honey (Maraiy) is higher than unifloral honey (Sidr, Salam, Sumar, Sal). The concentrations of heavy metals in mono-floral and multi-floral honey were sufficiently low as to pose no risk to human health.

Biography

Dr. Faez Mohammad is working as an Assistant Professor at Sana'a University, Yemen. His international experience includes various programs, contributions and participation in different countries for diverse fields of study. His research interests reflect in his wide range of publications in various national and international journals.

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