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Application Chemometric for Authentication Honey

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The goal of this review is to provide a concise summary of the physicochemical characterization in the authenticity of honey unifloral. Honey is the natural food made by honeybees from the nectar or from the secretions of living areas of plants or from the excretions of plant-sucking insects on the living areas of plants. Classification unifloral honeys by single routine parameters not possible. Honey is a sugar supersaturated solution that fructose and glucose are the main ingredient in it. Honey also contains minerals, proteins, amino acids, enzymes and vitamins. And studies have shown that these compounds depend on vegetable origin Honey is a very nutritious and energy-rich product with anti-oxidant, antimicrobial and peribiotoxic properties, which in addition to direct consumption in the daily diet as sweetener and preservative is widely used in food industry However, by chemo metric for example principal component analysis (PCA), linear discriminant analysis (LDA) and cluster analysis (CA) on different honey quality parameters (electrical conductivity, sugars, acidity, optical rotation, nitrogen content, proline) a great classification of unifloral honeys can be performed.

Keywords: honey, principal component analysis, physicochemical, classification

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