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A Review on the Effect of Processing Temperature and Time duration on Commercial Honey Quality

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m R}$ aw honey after harvesting is usually strained and filtered to remove suspended materials including pollen, proplis and bee wax prior to heating for commercial processing. Heating honey is to facilitate filtering and bottling of honey by reducing the viscosity. In commercial processing plant, honey is usually heated in order to purify, filter, facilitate packaging to inhibit microorganism growth, to reduce the moisture content at the standard level and to delay crystallization process. Even though heating is of great important in commercial honey processing, no guideline is available till to date for the use of heating temperature and time combination based on types and origin of honey. The optimal heating conditions are mainly relied on the geographical and botanical origins of honey. Uncontrolled temperature can be detrimental to the quality of honey and to its biological and bio active chemical properties. In Ethiopia, commercial honey processing industries can perform their processes in a different ways depending on various factors, including economic, technological and technique reasons. Honey has a probability to loss the natural quality when it goes through uncontrolled thermal processing. The loss of the natural quality is due to the decomposition of vitamins, destruction of the integrity of the enzymes and the development HFM content. HMF content and enzymatic activities are the recognized honey quality parameters to penetrate and sustain in the international market. As heating is of great important on commercial honey processing industry, it needs to have standard guideline for the use of optimum heating temperature and time duration.

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