

## Honey as Nutraceutical

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Besides nutritional value, honey has been widely appreciated in medicinal use since ancient times. The antibacterial properties of honey on a wide variety of microorganisms, particularly bacteria causing wound infections, has been demonstrated. Due to the resistance of many bacteria to antibiotics, this feature of honey is particularly important. Honey composition is diverse according to plant origin, geographical area and also processing methods. Proteins and enzymes are the most important components of honey, which are crucial in determining its quality. Floral origin is one of the most important parameters of honey quality and is economically important. For attribution of floral and geographical origin in the composition and therapeutic properties of honey, the necessity of assessing and evaluating new honey types from different floral species and various environmental conditions will be approved. Considering the advantage of the climate diversity and vegetation of Iran, improving the quantity and quality of production, processing and supply of honey in the country, not only impact on the public health promotion and increase participation in agricultural products, can improve the country's pivotal role in providing the regional standards is honey.

**Keywords: Honey; Nutraceutical; Protein; Melissopalynology; Honey Bee.**

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