2/78	Stingless bee honey from the world 004:	Venezuela 04 Guatemala 01
***Melipona favosa* n=1** ***Melipona beecheii* n=1**		

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ORIGINAL WORK

Lab collaborations

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Table 1. Stingless bee identification

Nr.	SB species	Author, year	Entomologist	Common name
1	*Melipona favosa*	Fabricius,1798	Camargo JMF USP, Ribeirão Preto, Brasil	erica
2	*Melipona beecheii*	Bennet, 1831	Ayala R UNAM, México	criolla

Table 2. Geographical origin of honey samples

Nr.	Date ddmmyy	Location	GPS	Country
1	-	Moruy via Guacurebo, estado Falcón	N 11° 50.504' W 069° 57.671'	Venezuela
2	-	El Cuje, Pueblo Nuevo Viñas, Santa Rosa	-	Guatemala

Table 3. Type of stingless bee management and technology

Nr.	Hive, model	Extraction	Processing	Storage tempearture
1	Rational box	Syringe suction	Natural	Frozen
2	Log	Syringe suction	Natural	Frozen

Table 4. Physicochemical composition
(see method and units in the reference section)

Nr.	SB species	Aw	Free Acidity	Ash	Fructose	Glucose	Sucrose	pH	Water
1	1	0.730	18.90	0.13	32.26	28.60	4.60	3.67	28.3
2	2	0.694	11.83	0.02	31.95	27.57	9.12	4.07	24.5
Method		**1**	**2**	**3**	**4**	**4**	**4**	**5**	**6**

Table 5. Sensory evaluation
Not available.

Table 6. Bioactivity
Not available.

Table 7. Melissopalynology.

Nr.	SB species	Frequency	Botanical origin
1	1	52.1 % *Crotalaria* pollen type	unifloral
2	2	56.0 % one pollen type	unifloral

Table 8. Analysts

Parameter	Free Acidity	pH	Ash	Water	Aw	Sugars HPLC	Melissopalynology
Analysts	Vit P				Matsuda A Almeida-Muradian LB		Barth OM

REFERENCES

Method	Parameter	Technique	Units
1	Free acidity	Titrimetric[1]	g water/100 g honey
2	pH	Potentiometric[1]	-
3	Ash	Gravimetric[1]	g ash/100 g honey
4	Water	Refractometric[1]	g water/100 g honey
5	Aw	Equilibration process[2]	-
6	Sugars	HPLC[1]	g sugars/100 g honey
7	visual, smell, taste	Sensory[3]	intensities and descriptions
8	Melissopalynology	Microscopic[4]	frequency classes

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