

# Algarrobo Unifloral Honey (*Prosopis* spp.): First results of Palynological, Physico-Chemical and Sensorial Characterization, in Ischilín region (Córdoba-Argentina)\*



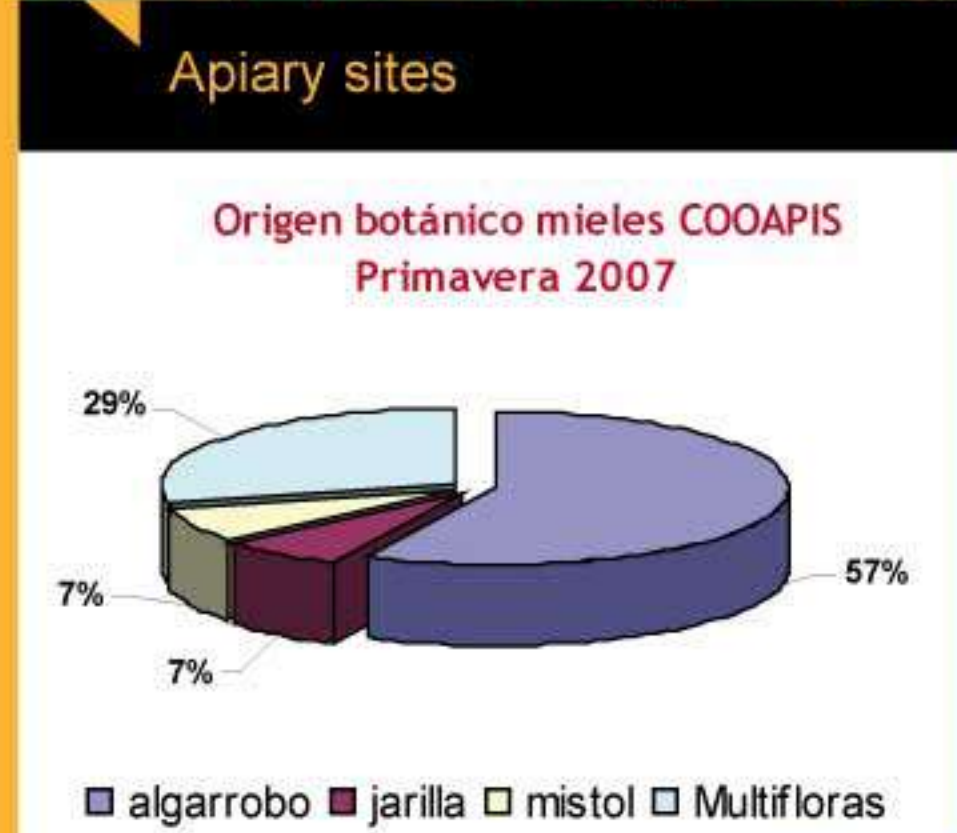
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### Honey botanical origin

Principales tipos polínicos presentes en mieles producidas por la COOAPIS (Dpto. Ischilín-Córdoba) Primavera 2007

### FÍSICO - QUÍMICOS

Color (mm Pfund)	29.25 ± 3.99
pH	2.98 ± 0.28
Conductividad eléctrica (mS/cm)	0.35 ± 0.06
Acidez (meq./l.)	8.8 ± 0.9
HMF (mg/kg)	0.45 ± 0.43
Actividad Invertasa (U/Kg.)	9.65 ± 20.41
Índice de Diastasa	17.5 ± 3.34
Fructuosa (g/100g)	37.49 ± 8.31
Glucosa (g/100g)	36.45 ± 5.19
F/G	1.02
Sacarosa (g/100g)	2.15 ± 0.17

### Prosopis unifloral



Lucia Piana - Ambasciatori dei Mieli

Objective of this study was to evaluate the possibility to obtain "algarrobo" honey (*Prosopis* spp.) in the Ischilín region and to start one characterization of this unifloral honey. In Spring 2007, 20 apiaries belonging to the members of Cooperativa COOAPIS have been chosen. For each apiary 5 bee hives have been selected, according to their strength and health, and have been put into production using queen excluders and collecting the shallow boxes at the end of the flowering. On the 14 samples obtained thanks to a separate extraction, pollen analyses have been performed with the following

results: 8 *Prosopis* spp., 1 *Larrea divaricata*, 1 *Zizyphus mistol* and 4 multifloral (% algarrobo: 27.2 - 43.1). The chemical-physical analysis performed on the 8 algarrobo samples gave the following results: colour = 29.25 ± 3.99 mm Pfund; pH = 2.98 ± 0.28; Electrical conductivity = 346.38 ± 55.2 mS/cm; Acidity = 8.8 ± 0.9 meq/l; HMF = 0.45 ± 0.43 mg/kg; Invertase = 96.55 ± 20.41 U/Kg; Diastase index = 17.5 ± 3.34; Glucose = 36.45 ± 5.19 g/Kg; Fructose = 37.49 ± 8.31 g/100g and Saccharose = 2.15% ± 0.17. The statistic analysis performed on the physico-chemical variables show that

there are no significant differences among the 8 algarrobo samples and the multifloral. This experience ends with the results obtained by the sensorial analysis performed thanks to the the AMI group (Ambasciatori del Miele) and shows that it is possible to obtain algarrobo honey in this region by using proper apiarian techniques. The bee-keepers must pay the right attention in the flowering, development of the colonies, setting and extracting the shallow boxes.