• Acquarone, C.; Buera, P.; Elizalde, B. Pattern of pH and electrical conductivity upon honey dilution as a complementary tool for discriminating geographical origin of honeys. Food Chemistry. 2007; 101: 695-703.


• Al-Waili, N. S. Effects of daily consumption of honey solution on hematological indices and blood levels of minerals and enzymes in normal individuals. Journal of Medicinal Food. 2003 ; 6: (2).


• Bajaj, K. The merchants of nectar.2008; Available at http:// business today. digital today. in.
• Baltrusaityte, V.; Venskutonis, P. R.; Cekstere, V. Radical scavenging activity of different floral origin honey and beebread phenolic extracts. Food Chemistry. 2007; 101: 502–514.
Bibliography

- Blasa, M.; Candiracci, M.; Accorsi, A.; Piacentini, M. P.; Piatti E. Honey flavonoids as protection agents against oxidative damage to human red blood cells. Food Chemistry. 2007; 104: 1635-1640.


Bibliography

- Bureau of Indian Standards. 1981 ; BIS IS 9833.
MD. C. F. Lisa, B. Sensory texture and fundamental rheology of agar and agarose gels. A dissertation submitted to the Graduate Faculty of North Carolina State University, 2005.


- Elena, P.; Canuti, L.; Canin, A. Characterisation of the phenolic and flavonoid fractions and antioxidant power of Italian honeys of different botanical origin. Journal of the Science of Food and Agriculture. 2008; 89: 609 -616.


- Ellmen, G. L. Tissue sulphydryl groups. Archives of Biochemistry and Biophysics. 1959; 82: 70-77


- Estevinho, L.; Paula Pereira, A.; Moreira, L.; Dias, L. G.; Pereira, E. Antioxidant and antimicrobial effects of phenolic compounds extracts of Northeast Portugal honey. Food and Chemical Toxicology. 2008; 46 (12): 3774-3779.


• Finola, M. S.; Lasagno, M. C.; Marioli, J. M. Microbiological and chemical characterization of honeys from central Argentina. Food Chemical. 2007; 100: 1649-1653.


• Halliwell, B. How to characterize a biological antioxidant. Free Radical Research Communication. 1990; 9: 1

• International Food Information Council (IFIC). 2006; Functional foods facts sheet: probiotics and Prebiotics.


- Jara, P.; Fulgencio, S. Effect of solvent and certain food constituents on different antioxidant capacity assays. Food Research International. 2006; 39: 791-800.


Leticia, E.; Ana Paula, P.; Leandro, M.; Luis, G.; Dias, Ermelinda P. Antioxidant and antimicrobial effects of phenolic compounds extracts of Northeast Portugal honey. Food and Chemical Toxicology. 2008; 46: 3774-3779.


• Meda, A.; Lamien, C. E.; Romito M.; Millogo J.; Nacoulma O. G. Determination of the total phenolic, flavonoid and proline contents in Burkina Fasan honey, as well as their radical scavenging activity. Food Chemistry. 2005; 91: 571-577.
• Miller, N.; Rice-Evans, C. The relative contributions of ascorbic acid and phenolic antioxidants to the total antioxidant activity of orange and apple fruit juices and blackcurrant drink. Food Chemistry. 1997; 60: 331-337.
• National Honey Board “Food Technology Program” Available from: http://www.aaccnet.org/funcfood/content/releases/Honeyantioxidant.htm [cited 2009 Sep, 5].
• Nutrient Data Laboratory; Beltsville Human Nutrition Research Center, USDA. Nutrient database for standard reference, release 18. USDA Database; 2005.
• Olabinri, B. M.; Adebisi, J. A.; Odesomi, O. F.; Olabinri, P. F.; Adeleke. G. E. Experimental classification of antioxidant capacity of the leaf, stem and root bark of


Roe, J. H.; Kuether, C. A. Determination of ascorbic acid in whole blood and urine through 2, 4 Dinitrophenyl hydrazine method. Journal of Biological Chemistry. 1943; 147: 399-407


Schramm, D. D; Karim, M; Schrader, H R; Holt, R. R; Cardetti, M; Keen, C. L. Honey with high levels of antioxidants can provide protection to healthy human subjects. Journal of Agricultural and Food Chemistry. (2003) ; 51: 1732-1735.


Sharma, V.; Kumar, H. V.; Rao, L.J.M. Influence of milk and sugar on antioxidant potential of black tea. Food Research International. 2008; 41: 124-129.


Silvina, L. B.; Balz, F. Consumption of flavonoid-rich foods and increased plasma antioxidant capacity in humans: Cause, consequence, or epiphenomenon? Free Radical Biology & Medicine. 2006; 41: 1727-1746.


Subagio, A.; Morita, N. Instability of carotenoids is a reason for their promotion on lipid oxidation. Food Research International. 2001; 34: 183-188.


• Thomas, D. N.; Pal, K.; Subba Roa. Bee management and productivity of Indian honeybees. Apicultu. 2002; 3.

• Tomas-Barberan, F. A.; Martos, I.; Ferreres, F.; Radovic, B. S.; Anklam, E. HPLC flavonoid profiles as markers for the botanical origin of European uniflora honeys. Journal of the science of Food and Agriculture. 2001; 81, 485–496.


- Zhang, X.; Yan, H.; Ge, Y. Q.; Cai, T. Y. Effects of clarification methods on phenolic compounds in concentrated apple juice. Food Science China. 1999; 20: 10-12.