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Lipophilic Extracts Composition of Honey-Bee Collected Pollen

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Honey-bee derived products such as pollen have been applied for centuries in traditional medicine as well as in food diets and supplementary nutrition due to their nutritional and physiological properties, above all in regard to their healthy effects on the human organism [1, 2]. Bee collected pollen is usually composed of pollen species from various plants, this feature enhances the nutritional balance of the product. Even some species were widely studied [2], there are many others whose composition remains unknown like C. sativa, one of the most abundant in honey-bee collected pollen produced in the Parque Natural do Montesinho.

In the present communication we describe GC-MS study of lipophilic extracts of two pollen species profusely existent in the mentioned region, C. sativa and C. ladaniferae.

Samples were collected with pollen-traps attached to the beehive entrance and were kept in the pollen-trap for no more than 48 h. After collection the pollen was lyophilized and sorted into species-specific pollens, attending to their color and microscopy patterns. Their composition in terms of lipophilic components, namely saturated and unsaturated fatty acids, alkanes and sterols will be presented and discussed.

References

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