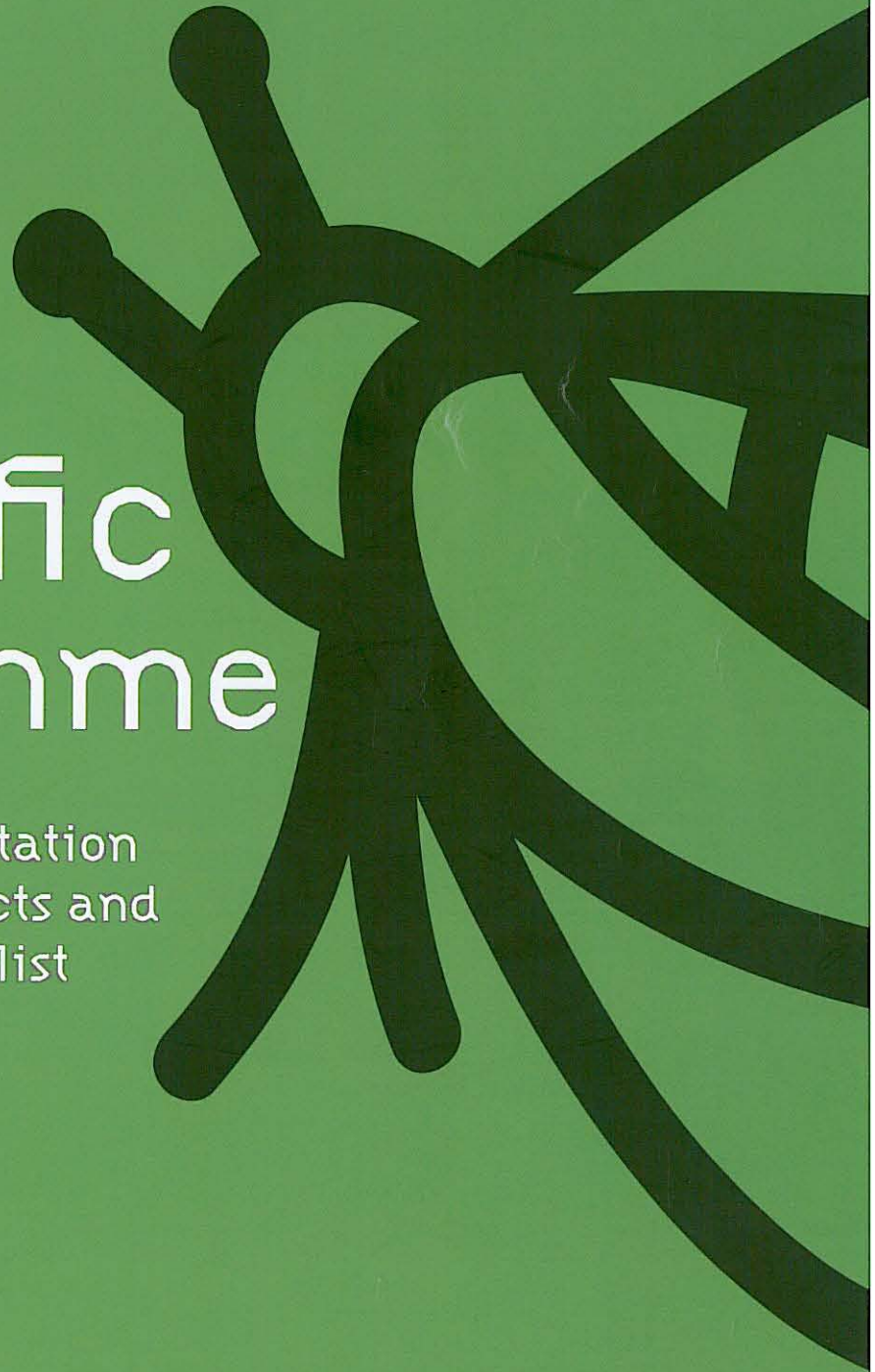


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Scientific programme

Oral
presentation
abstracts and
poster list



New equipment for cold dehydration or dehumidification of pollen and honey.	VILANI OLIVEIRA JUNIOR José	jose.vilani@gmail.com	José Vilani Oliveira	Brazil
Integral honey extractor - the new equipment to extract honey	VILANI OLIVEIRA JUNIOR José	jose.vilani@gmail.com	José Vilani Oliveira	Brazil
Insights in the phenolic composition of portuguese propolis	VILAS-BOAS Miguel	mvboas@pb.pt	Soraia Falcão, Susana Cardoso, Maria-Rosário Domingues	Portugal
Vegetal micro porous diffusing media	VINUESA Germain	josianevinuesa@api16.com		France
Sensory description of stingless bee honeys from Brasil, Guatemala and Venezuela	VIT Patricia	vit@ula.ve	Carlos Carvalho, Eunice Enriquez, Isbelia González, Enrique Moreno, David Roubik, Bruno Souza Jeronimo Villas-Boas	Venezuela
Choosing a matrix for clover reference odor in honey	VIT Patricia	vit@ula.ve		Venezuela
European honeydew honeys	VON DER OHE Werner	werner.von-der-ohe@laves.niedersachsen.de	Martina Janke, Katharina von der Ohe	Germany
Quality and safety of thai honey	WANJAI Chonlapin	panuwan@gmail.com	Panuwan Chantawannakul, Surutwadee Pak-uthai, Choochad Santasup	Thailand
Fast determination of atp-related compounds in royal jelly using ultra-performance liquid chromatography	WU Liming	apiswu@126.com	Xiaofeng Xue, Jinhui Zhou, Jinzhen Zhang, Fang Chen, Jing Zhao	China
Re-queening and disease control at the same time	YEGANEHRAD Hossein	caspianapiaries@gmail.com	Maryam Moarefi	Canada
A valuable gift from Turkey to the world; pine honeydew honey	YUCEL Banu	banu.yucel@ege.edu.tr	Muhsin Dogaroglu, Mustafa Kosoglu	Turkey
Studies concerning the development of two bee breeds in Romania	ZUGRAVU Corina-Aurelia	corinazugravu@gmx.net	Monica Parvu, Ioana Andronie	Romania
The effect of substitute of pollen on bees resistance to wintering	ZUGRAVU Corina-Aurelia	corinazugravu@gmx.net	Monica Parvu, Ioana Andronie, Carmen Berghes	Romania
Sensorial characteristics and composition of bulgarian's coriander (<i>Coriandrum sativum</i> L.) Honey	DINKOV Dinko	dinkodinkov@yahoo.com		Bulgaria



BEEKEEPING ECONOMY COMMISSION

A comparative analysis of the international competitiveness of China honey trade	LIU Pengfei	liupengfei200812@163.com	Zhanlu Wang, Jie Wu, Pengfei Liu	China
The analysis of economic indices in a typical beekeeping firm in sSerbia	MARINKOVIC Stadjana	nedicn@ptt.rs	Nebojsa Nedic, Vlade Zaric	Serbia
The cooperative like economic model of future for the bee-keepers	RODRIGUEZ MONJE Ramón	ramon.monje@gmail.com		Spain
Production and marketing of organic and conventional honey in Turkey	SANER Gamze	gamze.saner@ege.edu.tr	Sait Engindeniz, Murat Yercan, Buket Karaturhan, Figen Cukur	Turkey
Present economical situation of beekeepers in Poland	SEMKIW Piotr	piotr.semkiw@man.pulawy.pl	Piotr Skubida	Poland
The Development of the 10,000 Bee Hive Habitat Beekeepers Cooperative in Heilongjiang Province	YUNG Summer	summer-yungyung@hotmail.com		China

Insights in the phenolic composition of Portuguese propolis

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The chemical composition of propolis is highly variable, depending strongly on the plant sources available to the bees at different locations, the geographic and climatic characteristics of these locations. In the temperate zone, propolis originates mostly from bud exudates of poplar trees (*Populus* spp., section *Aigeiros*). For this reason, European propolis contains the typical 'poplar bud' phenolics: flavonoid aglicones (flavones and flavanones), phenolic acids and their esters.

The aim of this work was to characterize the phenolic composition of propolis samples from Portugal. For this purpose, the study was performed on two different raw propolis samples from the Northeast, collected scratching the beehive walls and frames (sample one) and using proper propolis nets (sample 2). The samples were exposed to two different extraction methods, 12 h, at room temperature, with 80 % of ethanol (method A) and for 1h, at 70 °C and 120 rpm, with 80 % of ethanol (method B).

For all samples, a good extraction yield was obtained, between 60-70%. Total phenolics, flavones/flavonols, flavanones/dihydroflavonols were determined by spectrophotometric methods. Comparing the two samples, they present similar values for the total phenols and flavanones (291 mg /g propolis and 21 mg/g propolis respectively). Sample two presents higher values of flavones ($S_1=43$ mg/g propolis; $S_2=52$ mg/g propolis). The most abundant phenolic compounds in the samples were identified by HPLC and mass spectroscopy. Thirty eight compounds were identified. The most abundant compounds were pinocembrin (m/z 255), chrysin (m/z 253) and pinobanksin-3-*O*-acetate (m/z 313).

The analysis of propolis samples from other Portuguese origins, including islands, is under investigations.