

ABSTRACT

The Difference of Total Flavonoids in Monofloral Honey Literature Review

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Honey is a natural liquid that generally has a sweet taste produced by honey bees (*Apis* sp.) from floral nectar or other parts of plants (extra floral). Based on the source of flower nectar, honey can be divided into 2 types, namely monofloral honey and multifloral honey. Monofloral honey comes from one type of nectar or is dominated by one nectar. Honey consists mostly of sugar and water. Honey also contains other small components such as protein, enzymes, minerals, vitamins, organic acids and phenolic compounds including flavonoids. The composition of honey itself is closely related to nectar resources and the geographical area where it comes from. This study reviews the differences in total flavonoid content of monofloral honey. Based on the results of the analysis of the selected articles, it was found that various total flavonoid analysis methods were obtained and the results of the total flavonoid content varied from monofloral honey samples with differences in flavonoid composition too. This can be caused by differences in sources of floral nectar honey. Apart from that, from several other articles, it was also found that the total flavonoid content varied from the honey samples with the same floral nectar. This can be due to geographical diversity and the place where the plant grows. However, apart from factors such as the source of flower nectar, geography and the place where it grows, differences in the results of total flavonoid content of honey from these studies can also be caused by differences in the methods used.

Keywords: Honey, Monofloral, Floral nectar, Total flavonoid