

# CHARACTERIZATION OF MALTESE HONEY HARVESTED IN DIFFERENT SEASONS BY USING PHYSICOCHEMICAL PARAMETERS AND APPLIED MULTIVARIATE DATA ANALYSIS

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## GOAL:



➤ The goal was to distinguish the Maltese honey samples harvested in different seasons.

## RESULTS:

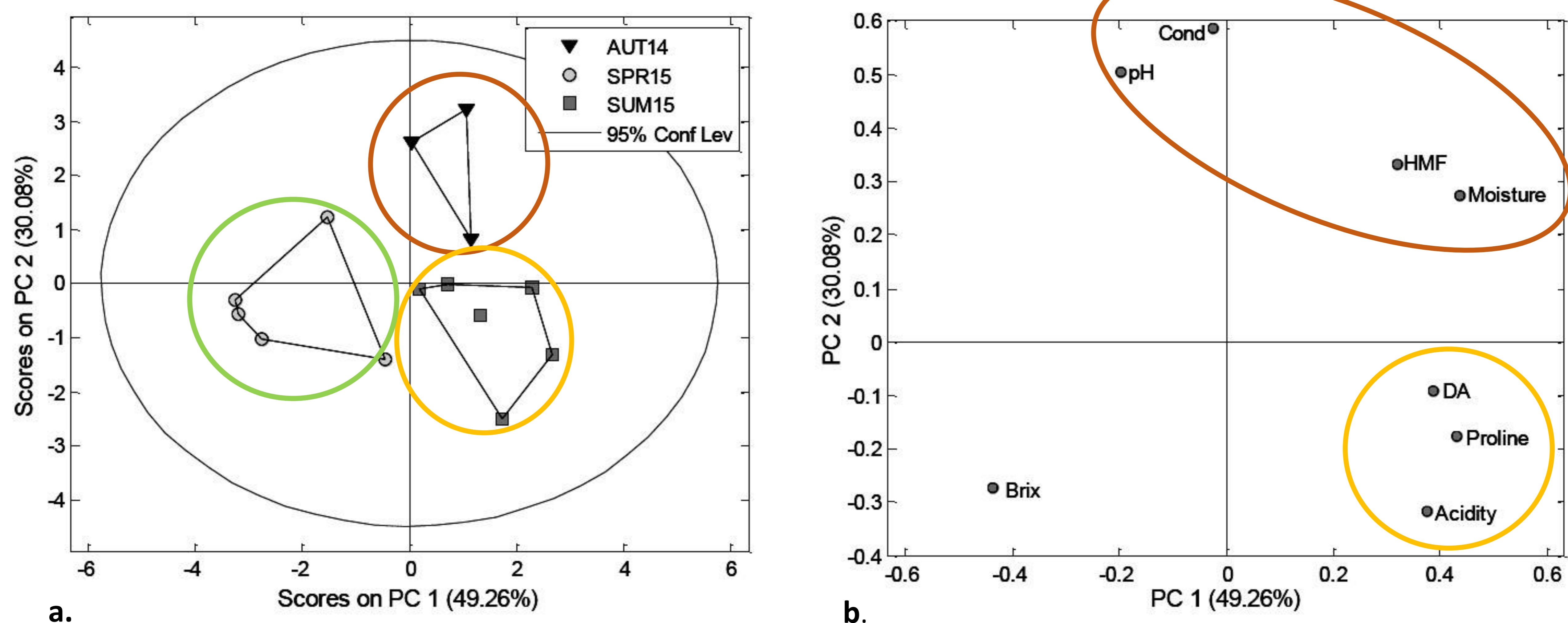


Figure 1. PCA model based on physicochemical parameters for Maltese honey collected at different seasons, a. score plot, b. loading plot

CONCLUSION: PCA analysis performed on the data of physicochemical parameters revealed distinctly grouping of the samples according to seasonal variability.

- AUTUMN HONEY samples were determined by moisture content, electrical conductivity and HMF content.
- SPRING HONEY samples possessed the lowest value of all physicochemical parameters.
- SUMMER HONEY samples were distinguished by free acidity, diastase activity and proline content.

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