

## Characterization of orange (Citrus sp.) honey from center south Morocco

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Twenty samples of orange (Citrus sp.) honeys were collected from different regions of center south Morocco. In this study, we measured the physico-chemical properties: water content, pH, acidity (free, lactone and total), conductivity, colour, diastase activity, hydroxymethylfurfural (HMF) and sugars content. The values were compared with those found in samples from northwest Morocco, Italy and Spain. (work in progress) The results from the quantitative melissopalynological analysis show that the samples were low in sediments, and fell into class I (<20 000 constituents per 10 g), Class II (2 000–10 000 grains/ 10 g) and Class III (10 000 – 50 000 grains) of Maurizio (1979).

**Key words:** Honey, orange, Morocco, physico-chemical, quantitative melissopalynological analysis

