

## QUALITY OF POLLEN AND HONEY BEE BREAD COLLECTED IN SPRING

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### Abstract

Pollen is the only source of protein in the honey bee colonies and it is very important for the development of brood, and consequently, for the development of the colony. Pollen and honey bee bread, collected by honey bees, represent a significant source of protein for human consumption. Honey bee bread is the pollen which the bees collected from flowers and stored in honeycomb cells. Unlike pollen, which is obtained from the pollen collectors, honey bee bread, in cells of the comb, passes through the fermentation process and under the influence of enzymes; one of the most valuable honey bee products is formed. It is extremely important both for the honey bee colonies, and for the human usage in apitherapy.

For this study, ten honey bee colonies were selected. Pollen was sampled from the pollen collectors, and honey bee bread was sampled from the combs. The quality of pollen and honey bee bread was determined by the chemical composition, using standard methods used in food analysis. Total nitrogen was determined by Kjeldahl method. Micro- and macroelements were determined by spectrophotometric method.

**Key words:** *Pollen, Honey bee bread, Nitrogen, Microelements, Macroelements.*