



3rd INTERNATIONAL CONFERENCE ON NUTRACEUTICALS AND FOOD SCIENCE NOVEMBER 16-17, 2023 | Dubai, UAE

TITLE: The differentiate between Omani Sommer Honey and Omani Sider honey in quality

Name: Maryam Mohammed Al-Ghazali

Affiliation: Senior Food Science specialist in Al Joudah Food Tech Lab

Country: Oman

Email ID: alghazali.d@yahoo.com

ABSTRACT

Honey is a natural product that have been available in holly Quran . Honey is the natural sweet substance, produced by honeybees from the nectar of plants or from secretions of living parts of plants, or excretions of plant-sucking insects on the living parts of plants, which the bees collect. honey samples were collected named us Sider and Sommer , total 3 samples was collected, each one, sensory and chemical test have been done with pollen test. Result showed that Omani Sider honey is more fruity than Omani Sommer honey, whereas Sommer honey is sugarless and more acidic than Sider. Moreover, Sommer honey rich in antioxidant and it has dark color than sider .The morphology of pollen for Sommer is totally different than sider honey

BIOGRAPHY

Maryam has completed her Master Degree at the age of 26 years from Sultan Qaboos University, Oman. she is the head of Microbiology lab at Al Joudah Food Tech Lab, Oman. she has over 4 publications that have been cited over 2000 times, she has been participated in many conference, journal and others workshops

PRESENTER NAME: MARYAM MOHAMMED HAMMED AL-GHAZALI

MODE OF PRESENTATION: ORAL

CONTACT NUMBER: +968 96664202

