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Nota di contenuto	Part I. Honey -- Chapter 1. Botanical Classification -- Chapter 2. Sensory Studies -- Chapter 3. Chemical Composition of Honey -- Chapter 4. Honey Health Benefits and Uses in Medicine -- Part II. Propolis -- Chapter 5. Phenolic Composition of Propolis -- Chapter 6. Propolis and Geopropolis Volatiles -- Chapter 7. The Chemical and Biological Properties of Propolis -- Part III. Royal Jelly -- Chapter 8. Chemical Composition of Royal Jelly -- Chapter 9. Volatile Compounds of Royal Jelly -- Chapter 10. Royal Jelly: Health Benefits and Uses in Medicine -- Part IV. Bee Pollen -- Chapter 11. Chemical Composition of Bee Pollen -- Chapter 12. Health Benefits and Uses in Medicine of Bee Pollen -- Part V. Bee Bread -- Chapter 13. Chemical Composition of Bee Bread -- Chapter 14. Health Benefits and Uses in Medicine of Bee Bread -- Part VI. Beeswax -- Chapter 15. Chemical Composition of Beeswax -- Chapter 16. Health Benefits and Uses in Medicine of Beeswax -- Part VII. Bee Venom -- Chapter 17. Health Benefits and Uses in Medicine of Bee Venom.
Sommario/riassunto	This fully updated and extended second edition provides a

comprehensive overview of the most important products by *Apis mellifera* bees. The book provides an easy-to-read introduction to honey classification, sensory and pollen analysis, and a complete compendium of the chemical composition of the main bee products honey, propolis, royal jelly, pollen and bee venom. In addition, this new edition includes two brand new sections on bee bread and wax. The beneficial medicinal and nutritional aspects of these products in aging and age-related diseases, cancer, neurodegenerative diseases and infections are discussed in detail and the methods used to analyse and characterise the individual bioactive compounds are reviewed. The book is a must for researchers in the field of biochemistry of natural products, students and professional beekeepers interested in the chemical diversity of compounds derived from bee products.
