

ANTIMICROBIAL PROPERTIES OF HONEY AND MECHANISM OF ACTION: A REVIEW

SHIV RAM MEENA & M. RAJGOPAL ACHARYA

Department of Applied Natural Sciences, Mahesh Colony, Tonk phatak, Jaipur, Rajasthan, India

ABSTRACT

The antimicrobial properties of honey have been well documented. The antimicrobial activity in most honeys is due to the production of hydrogen peroxide. However, it has been observed that this antimicrobial activity persists even when hydrogen peroxide activity is blocked. This may be due to the presence of some other constituents or it may be due to natural properties of honey like osmolarity and pH. It has also been observed that honeys vary in their antimicrobial properties depending on the bee type and the source of nectar.

KEYWORDS: Antimicrobial Properties of Honey Have Been Well Documented