



## The Foods Produced by the Use of Apitherapy

Ellen Lies Danneels\*

*Department of Apiherapy, Hasselt University, Belgium*

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Honey bees can live or be a source of income for many beekeepers around the world. This can be done through the services provided by bees (especially cooling service, apitherapy and apitourism), or directly through bee products. The latter include: live bees to ensure that fresh bees or packets of bees, honey, pollen, wax, propolis, royal jelly and venom. Bee products can be used as human food, animal feed, cosmetics, medicines used in traditional medicine (especially vaccinations), or in apitherapy, or others like many products, carpentry, attractive, delicious, etc.

Increased demand for a balanced, healthy, and safe diet has accelerated studies of natural bee products (including honey, bee bread, beeswax pollen, royal jelly, propolis, beeswax, and bee venom) over the past decade. Advanced food processing methods, such as ultrasonication and microwave and infrared (IR) irradiation, may be gaining popularity as alternatives or combined with conventional processing techniques used in a variety of laboratory apiculture products or on industrial scale. The processing techniques used in individual bee products summarize this review, which includes drying (normal drying, infrared drying, traditional microwave-assisted drying or vacuum drying, as well as low-temperature dry-bed drying), storage, extraction, separation, separation and identification; testing methods related to quality control of bee products are also fully listed.

The various processing methods used in bee products aim to provide the most effective and efficient ingredients. In addition, product quality improvement in short processing time and reduced operating costs are achieved using standard or emerging processing

techniques. This review will increase the positive ratings of new integrated processing strategies in line with the needs of bee products. The importance of model development processes on a large scale is also emphasized in the future. Products derived from bees are used as compatible traditional medicines worldwide, especially in eastern countries. Beekeeping products can be divided into three categories: beekeeping and brewing products, such as propolis, honey and BCP, BB; Bee extraction, such as RJ, bex, and BV; and bee bodies and natural nests, such as bee larvae, bee hives, and old beehives. Hive products and their apitherapy have a long history since ancient times, which have been used in phytotherapy and diet due to its powerful healing properties.

Bees eat and collect pollen from a variety of plants. When bees return to the hive of pollen and pollen, they become the food of the colony Reliable Source in the form of fats, minerals, and proteins. The types of plants harvested by bees, as well as other ingredients, affect the formation of bee pollen. As a human product, bee pollen appears as small yellow-orange to dark brown or black granules. Pollen has a delicious, flowery taste that varies depending on which plants the bees have collected.

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### Conflict of Interest

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