

**PROXIMATE ANALYSIS AND ANTIMICROBIAL
ACTIVITY BETWEEN NATURAL HONEY AND
PROCESSED HONEY**

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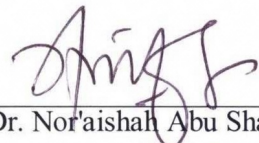


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TABLE OF CONTENTS

	Page
ACKNOWLEDGEMENTS	iii
TABLE OF CONTENTS	iv
LIST OF TABLES	vi
LIST OF FIGURES	vii
LIST OF ABBREVIATIONS	viii
ABSTRACT	ix
ABSTRAK	x
1.0 INTRODUCTION	
1.1 Background Study	1
1.2 Problem Statement	3
1.3 Significance of Study	3
1.4 Objectives of the Study	4
2.0 LITERATURE REVIEW	
2.1 Honey	5
2.1.1 Honey as antimicrobial agent	6
2.2 Moisture	8
2.3 Fats	9
2.4 Ash	9
2.5 Protein	9
2.6 Carbohydrate	10
2.7 Chloramphenicol	11
3.0 METHODOLOGY	
3.1 Materials	12
3.1.1 Raw Materials	12
3.1.2 Chemicals and Apparatus	12
3.1.3 Bacteria sample and Antibiotic	13
3.2 Methods	13
3.2.1 Sample Preparation	13
3.2.2 Oven drying method	14
3.2.3 Acid-Hydrolysis method	14
3.2.4 Total ash method	16

3.2.5	Kjedhal method	17
3.2.6	Subtraction method	17
3.2.7	Agar well diffusion method	18
3.2.8	Statistical Analysis	18
4.0	RESULTS AND DISCUSSION	
4.1	Determination and comparison between natural and processed honey	19
4.2	Moisture	22
4.3	Fat	22
4.4	Ash	26
4.5	Protein	28
4.6	Carbohydrate	30
4.7	Antibacterial activity	32
5.0	CONCLUSIONS AND RECOMMENDATIONS	34
	CITED REFERENCES	35
	APPENDICES	38
	CURRICULUM VITAE	40

ABSTRACT

PROXIMATE ANALYSIS AND ANTIMICROBIAL ACTIVITY BETWEEN NATURAL HONEY AND PROCESSED HONEY

Honey is a sweet food made from honeybee's (*Apis* sp.) nectar. However, processed honey is also sold in the market besides the natural one. However, the benefits of consuming honey are still not clear and can be debated. Therefore, the proximate analysis of natural and processed honey samples was determined by using several chemical and physical analysis methods. The proximate analysis values of honey samples show that the ash content ranged from 0.07% to 0.14%, moisture content ranged from 12.53% to 13.55%, nitrogen content ranged from 0.01% to 0.02%, fat content ranged from 0.07% to 0.14%, and sugar content ranged from 85.60% to 86.69% from the sample solution. The results of antimicrobial activity testing against *Staphylococcus aureus* with the natural honey show values from 20 mm to 41.3 mm, followed by the processed honey samples that show values from 36.7 mm to 42 mm. On the other hand, the antimicrobial activity testing against *Escherichia coli* gives a much smaller values in which the natural honey gives values only from 0 mm to 20.7 mm as compared to the processed honey that values from 21.3 mm to 30.7 mm. As a conclusion, both natural and processed honey show a slightly different in proximate analysis and antimicrobial activity.