

**TUALANG (*Koompassia excelsa*) AND
THE QUALITY OF HONEY**

BY

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ABSTRACT

The physical and chemical properties of a good or high quality honey fall within a range of limit. The properties of six samples of honey, which obtained from variant sources were studied by different methods. Ph of honey samples were performed using a digital pH meter (model W 500). Viscosity of honey samples were performed using a Brookfield Helipath Stand. Burning test of honey samples were determine by stop watch and match stick. Spreading of honey samples were determine by filtered circle paper 125 mm. All honey samples are mildly acid. The viscosity for six samples were high and within the limit. Six samples had spreading of honey sample A, B, C, E and F take a few times to observed at filtered circle paper below the one minutes. That shows honey D is the best honey in study. However honey sample C gave complete burning due to low of water in the honey. A good quality of honey is honey D, honey obtained at two laboratory test and physical tests. Thus, the objective of the study, to relate Tualang tree with production of honey, to determine the properties of honey from Tualang tree and to