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Exploring enzyme variation in honey as a marker for quality

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Supplementary Figures

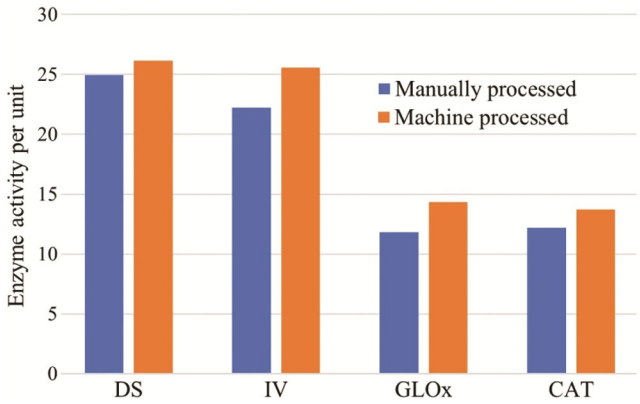

Fig. 1 — Comparison of enzyme activity in manually and machine processed Indian bee honey.
DS – diastase activity (DN), IV – invertase activity (IN), GLOx – glucose oxidase activity (U/g), CAT – catalase activity (U/g).

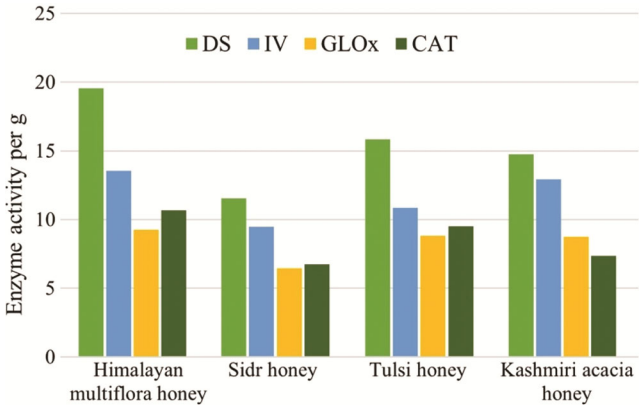

Fig. 2 — Enzyme activity in machine processed *Apismellifera* honey of different botanical origin.
DS – diastase activity (DN), IV – invertase activity (IN), GLOx – glucose oxidase (U/g) and CAT – catalase (U/g).

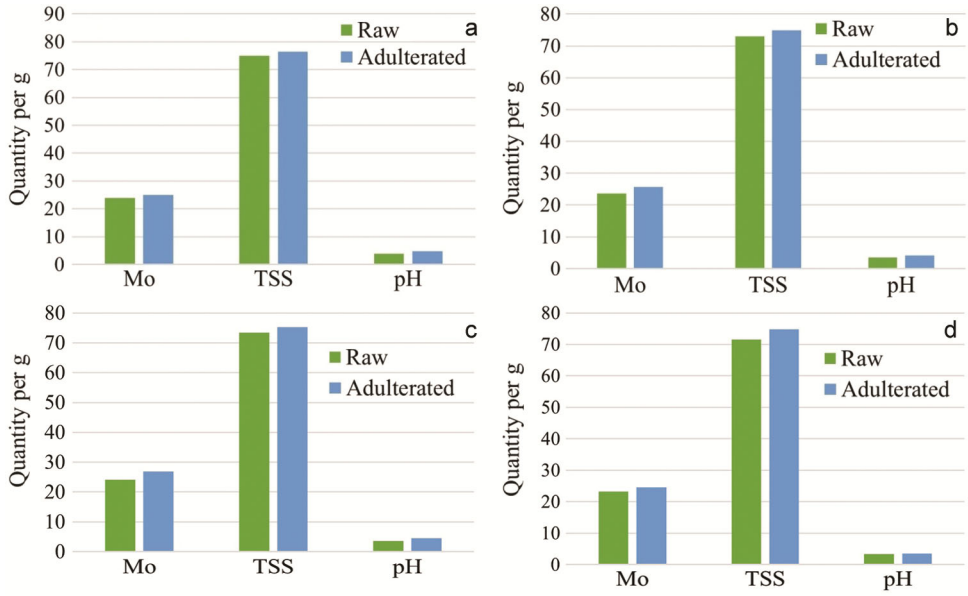

Fig. 3 — Comparison of moisture, TSS and pH between raw and adulterated samples, a) Indian bee honey, b) Italian bee honey, c) rock bee honey, and d) stingless bee honey. (Mo – Moisture content, TSS – Total soluble sugar)