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Czech J. Food Sci.

**J. Atrott, T. Henle:
Methylglyoxal in**

Manuka Honey – Correlation with Antibacterial Properties

Czech J. Food Sci., 27 (2009): S163-S165

A perfect linear correlation was found for methylglyoxal levels in 61 samples of Manuka honey, ranging from 189 to 835 mg/kg, and the corresponding antibacterial activities of the samples, which were between 12.4% and 30.9% equivalent phenol concentration. This clearly underlines that methylglyoxal is the dominant bioactive compound in Manuka honey and above concentrations of around 150 mg/kg directly responsible for the characteristic antibacterial properties of Manuka honey. Methylglyoxal can be a suitable tool for labelling the unique bioactivity of Manuka honey.

Keywords:

methylglyoxal; honey; bacteria; RP-HPLC; functional food

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