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CONSTRUINDO SABERES, FORMANDO PESSOAS E TRANSFORMANDO A PRODUÇÃO ANIMAL

PHYSICOCHEMICAL AND SENSORY CHARACTERIZATION OF *APIS MELLIFERA* HONEY SAMPLES COLLECTED IN THE MUNICIPALITY OF CARACARAÍ-RR

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Abstract: This study aimed to characterize sensorial and physicochemically the honey samples of *Apis mellifera* collected in the municipality of Caracaraí, located in the southern region of Roraima State, Brazil. Ten samples were collected, directly with the beekeepers, who were submitted to physical-chemical analyzes of moisture, pH, ash, acidity, color and sensorial analysis. The Lund e Fiehe qualitative tests were also carried out in order to verify if the samples are in accordance with the current national legislation (Normative Instruction No. 11 of October 20, 2000), in addition to knowing the physicochemical profile of different sites during the 2015/2016 seasons. The data were submitted to analysis of variance. The ranges of physical-chemical parameters analyzed were: 18.0-19.4% (moisture), 3.62-3.95 (pH), 0.10-0.38% (ashes), 22-40meq kg-1 (total acidity). All analyzed samples are according to the specifications determined by the legislation for physical chemical characteristics. The values found after 24 hours in the Lund reaction has varied between 0.5 and 2.0 mL, being in agreement with the expected values for pure honey. This result indicates that there was not addition of protein substances or their loss during processing of the product. The Fiehe test presented negative reaction for all the samples, giving no evidence of overheating. Regarding the color parameter, 60% of the samples were classified as dark, 30% as medium and 10% as clear. About the sensorial evaluation of the samples, trained tasters were asked, which identified a great number of attributes, mainly for aroma, color and flavor, because of its ease of perception. Was observed general agreement about the description of the attributes of appearance and texture, which were the main qualities responsible for the separation of samples. Thus, it was observed that the honey samples analyzed are according to the Brazilian Legislation

Keywords: Beekeeping, pH, color, flavor

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