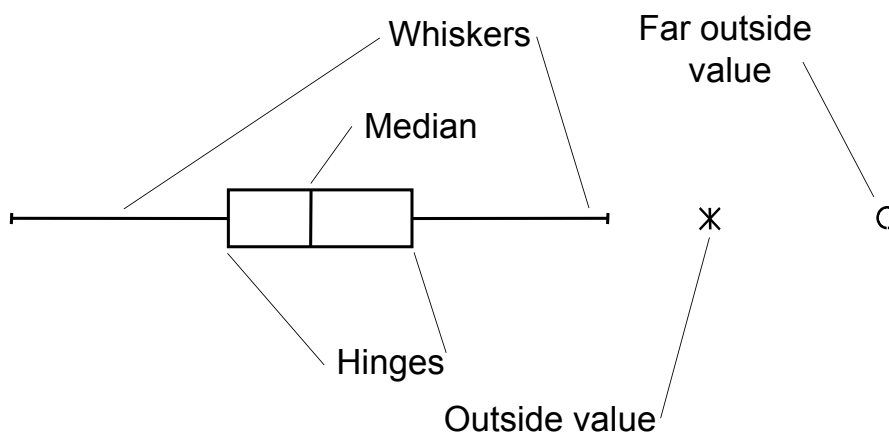


APPENDIX

Key to Figures and Tables in Appendix A & B

Box plots*



*The central vertical line marks the median of the sample. The length of each box shows the range within which the central 50 % of the values fall, with the box edges (hinges) at the first and third quartiles. The whiskers display the ranges of values that fall within 1.5 interquartile ranges. Values between 1.5 and 3 interquartile ranges are plotted with asterisks. Values outside 3 interquartile ranges are plotted with circles.

Symbols

n	number of samples
s	standard deviation
x_{\min}	minimum
x_{\max}	maximum
\tilde{x}	median
\bar{x}	mean

Appendix B

B.1 PHYSICAL AND CHEMICAL COMPOSITION OF HONEY

The following honey types are considered: acacia, alpine rose, chestnut, dandelion, heather, lime, rape, oak honeydew, fir honeydew, metcalfa honeydew, polyfloral.

	Unit	n	\bar{x}	x_{\min}	x_{\max}	Percentiles (%)				\bar{x}	s
						2.5	25.0	75.0	97.5		
Electrical conductivity	mScm ⁻¹	680	0.652	0.10	2.15	0.14	0.40	0.95	1.55	0.698	0.394
pH-value		680	4.39	3.5	6.4	3.8	4.1	4.8	5.6	4.49	0.47
Free acidity	meq/kg	680	17.3	4	46	7	11	26	39	18.9	9.1
Water	g/100 g	682	15.90	13.2	21.1	13.9	15.2	16.8	18.8	16.05	1.24
Fructose	g/100 g	661	37.40	26.8	49.8	29.5	35.3	39.3	44.4	37.15	3.52
Glucose	g/100 g	661	29.40	18.8	43.2	23.6	26.8	32.2	38.1	29.74	3.89
Monosaccharides	g/100 g	661	67.81	47.5	80.1	53.9	63.5	70.9	76.7	66.89	5.75
Fructose/Glucose ratio		661	1.245	0.85	1.90	0.98	1.14	1.34	1.69	1.266	0.184
Glucose/Water ratio		659	1.833	1.16	2.65	1.43	1.66	2.06	2.48	1.871	0.277
Sucrose	g/100 g	652	0.21	0.0	4.8	0.0	0.1	0.4	2.3	0.37	0.59
Turanose	g/100 g	623	2.10	0.0	5.0	0.5	1.7	2.5	3.7	2.09	0.74
Nigerose	g/100 g	564	2.12	0.0	5.3	0.0	1.1	2.8	4.3	1.99	1.20
Maltose	g/100 g	652	1.76	0.0	8.6	0.0	0.9	2.3	5.5	1.76	1.29
Trehalose	g/100 g	647	0.63	0.0	4.0	0.0	0.0	1.6	2.9	0.85	0.91
Isomaltose	g/100 g	617	0.73	0.0	4.2	0.0	0.3	1.2	2.4	0.83	0.68
Erlose	g/100 g	651	0.32	0.0	4.5	0.0	0.0	0.9	3.1	0.64	0.85
Melezitose	g/100 g	652	0.26	0.0	8.4	0.0	0.0	1.3	4.9	0.93	1.40
Maltotriose	g/100 g	647	0.00	0.0	2.8	0.0	0.0	0.0	1.0	0.08	0.29
Raffinose	g/100 g	652	0.00	0.0	2.2	0.0	0.0	0.2	1.6	0.23	0.46
Proline	mg/kg	589	463.7	65	1385	213	347	609	1062	504	219
HMF	mg/kg	593	3.2	0	83	0	1	7	28	5.8	8.6

B.2 PHYSICAL AND CHEMICAL COMPOSITION OF BLOSSOM HONEY

The following honey types are considered: acacia, alpine rose, chestnut, dandelion, heather, lime, rape, polyfloral.

	Unit	n	\bar{x}	x_{\min}	x_{\max}	Percentiles (%)				\bar{x}	s
						2.5	25.0	75.0	97.5		
Electrical conductivity	mScm ⁻¹	465	0.467	0.10	1.70	0.14	0.29	0.73	1.49	0.573	0.370
pH-value		467	4.26	3.5	6.4	3.8	4.1	4.6	5.7	4.41	0.50
Free acidity	meq/kg	467	12.7	4	42	7	10	18	33	14.9	7.0
Water	g/100 g	467	16.20	13.4	21.1	14.3	15.4	17.1	19.0	16.33	1.25
Fructose	g/100 g	447	38.20	32.3	49.8	34.9	37.0	40.2	44.7	38.69	2.53
Glucose	g/100 g	447	30.40	21.4	43.2	24.4	27.7	33.7	38.6	30.84	3.90
Monosaccharides	g/100 g	447	69.15	59.1	80.1	62.5	67.1	71.8	77.4	69.52	3.72
Fructose/Glucose ratio		447	1.247	0.85	1.90	0.96	1.11	1.40	1.73	1.279	0.214
Glucose/Water ratio		445	1.920	1.19	2.65	1.41	1.68	2.13	2.51	1.914	0.303
Sucrose	g/100 g	447	0.20	0.0	4.5	0.0	0.1	0.3	2.5	0.37	0.61
Turanose	g/100 g	431	2.19	0.0	5.0	0.1	1.6	2.6	4.0	2.14	0.82
Nigerose	g/100 g	393	2.13	0.0	5.3	0.0	1.0	2.8	4.3	2.00	1.21
Maltose	g/100 g	447	1.43	0.0	8.6	0.0	0.6	2.1	4.8	1.50	1.21
Trehalose	g/100 g	442	0.12	0.0	4.0	0.0	0.0	1.0	2.5	0.59	0.80
Isomaltose	g/100 g	442	0.58	0.0	2.6	0.0	0.2	1.0	2.0	0.67	0.55
Erllose	g/100 g	447	0.30	0.0	4.3	0.0	0.0	0.7	3.0	0.56	0.78
Melezitose	g/100 g	447	0.12	0.0	3.8	0.0	0.0	0.4	2.4	0.33	0.57
Maltotriose	g/100 g	442	0.00	0.0	2.0	0.0	0.0	0.0	0.5	0.05	0.17
Raffinose	g/100 g	447	0.00	0.0	0.7	0.0	0.0	0.0	0.4	0.04	0.10
Proline	mg/kg	407	415.0	158	1378	218	317	541	902	449	180

B.3 PHYSICAL AND CHEMICAL COMPOSITION OF HONEYDEW HONEY

The following honey types are considered: oak honeydew, fir honeydew, metcalfa honeydew.

	Unit	n	\bar{x}	x_{\min}	x_{\max}	Percentiles (%)				\bar{x}	s
						2.5	25.0	75.0	97.5		
Electrical conductivity	mScm ⁻¹	151	1.026	0.70	2.15	0.80	0.92	1.15	2.01	1.090	0.267
pH-value		149	4.77	4.1	5.8	4.2	4.5	5.0	5.4	4.78	0.31
Free acidity	meq/kg	149	28.2	17	46	19	24	33	43	28.5	6.3
Water	g/100 g	151	15.50	13.2	18.0	13.7	14.6	16.0	17.1	15.38	0.94
Fructose	g/100 g	150	32.88	26.8	39.4	28.3	31.0	33.7	37.7	32.50	2.30
Glucose	g/100 g	150	26.70	18.8	32.8	21.7	25.3	27.7	30.7	26.47	2.18
Monosaccharides	g/100 g	150	59.04	47.5	70.9	49.8	56.4	61.5	67.3	58.97	4.05
Fructose/Glucose ratio		150	1.231	1.03	1.53	1.09	1.17	1.28	1.42	1.232	0.084
Glucose/Water ratio		150	1.718	1.16	2.18	1.44	1.63	1.81	2.11	1.726	0.163
Sucrose	g/100 g	141	0.20	0.0	2.7	0.0	0.0	0.6	2.0	0.40	0.52
Turanose	g/100 g	128	1.90	0.0	3.1	1.3	1.7	2.2	2.8	1.94	0.46
Nigerose	g/100 g	107	2.06	0.0	5.1	0.0	1.4	2.6	4.3	1.96	1.21
Maltose	g/100 g	141	2.30	0.0	7.7	1.3	1.9	2.9	6.5	2.67	1.31
Trehalose	g/100 g	141	1.80	0.0	3.9	0.0	1.5	2.1	3.1	1.70	0.76
Isomaltose	g/100 g	111	1.20	0.0	4.2	0.1	0.9	1.8	3.7	1.41	0.85
Erlose	g/100 g	141	0.40	0.0	4.5	0.0	0.0	1.5	3.5	0.87	1.08
Melezitose	g/100 g	141	2.50	0.0	8.4	0.0	1.5	3.4	6.6	2.67	1.74
Maltotriose	g/100 g	141	0.00	0.0	2.8	0.0	0.0	0.0	1.5	0.13	0.43
Raffinose	g/100 g	141	0.90	0.0	2.2	0.0	0.4	1.5	1.8	0.89	0.58
Proline	mg/kg	118	552.0	65	1153	66	451	723	1082	574	226

B.4 PHYSICAL AND CHEMICAL COMPOSITION OF ACACIA (*Robinia pseudoacacia*) HONEY

	Unit	n	\bar{x}	x_{\min}	x_{\max}	Percentiles (%)				\bar{x}	s
						2.5	25.0	75.0	97.5		
Electrical conductivity	mScm ⁻¹	31	0.140	0.10	0.27	0.10	0.13	0.16	0.26	0.150	0.036
pH-value		31	3.92	3.7	4.1	3.7	3.9	4.0	4.1	3.91	0.01
Free acidity	meq/kg	31	9.1	6	23	6	8	11	20	9.8	3.1
Water	g/100 g	31	16.50	14.2	19.0	14.2	16.1	17.0	18.9	16.58	1.03
Fructose	g/100 g	30	44.30	37.8	46.9	38.7	42.1	44.8	46.6	43.69	1.75
Glucose	g/100 g	30	26.52	23.5	29.4	23.8	25.7	27.6	29.3	26.59	1.42
Monosaccharides	g/100 g	30	70.51	66.3	75.9	66.3	68.2	72.0	75.6	70.28	2.43
Fructose/Glucose ratio		30	1.646	1.28	1.88	1.35	1.61	1.68	1.86	1.647	0.099
Glucose/Water ratio		28	1.597	1.43	2.05	1.43	1.55	1.69	2.01	1.624	0.130
Sucrose	g/100 g	30	0.63	0.0	3.5	0.0	0.3	1.9	3.5	1.06	1.01
Turanose	g/100 g	30	2.66	0.0	4.2	0.2	2.4	3.2	4.2	2.65	0.82
Nigerose	g/100 g	25	2.14	0.0	2.5	0.0	1.4	2.3	2.5	1.73	0.88
Maltose	g/100 g	30	2.23	0.0	3.6	0.0	1.5	2.8	3.6	1.97	1.01
Trehalose	g/100 g	30	0.60	0.0	3.5	0.0	0.1	1.2	3.4	0.80	0.84
Isomaltose	g/100 g	30	0.49	0.0	1.2	0.0	0.3	0.7	1.2	0.48	0.33
Erllose	g/100 g	30	1.47	0.4	2.4	0.4	1.1	2.1	2.4	1.53	0.59
Melezitose	g/100 g	30	0.00	0.0	0.5	0.0	0.0	0.2	0.5	0.08	0.13
Maltotriose	g/100 g	30	0.00	0.0	0.6	0.0	0.0	0.0	0.5	0.06	0.15
Raffinose	g/100 g	30	0.00	0.0	0.6	0.0	0.0	0.0	0.5	0.03	0.12
Proline	mg/kg	23	256	187	424	189	233	274	422	265	58
<i>Asteraceae T</i>	%	4	2	0	2	0	1	2	2	1	1
<i>Brassica</i>	%	4	5	2	9	2	3	7	9	5	3
<i>Rhododenron</i>	%	0	0	0	0					0	
<i>Calluna</i>	%	0	0	0	0					0	
<i>Robinia</i>	%	29	30	11	64	11	21	38	63	31	14
<i>Castanea</i>	%	19	14	9	57	9	11	29	57	22	15
<i>Tilia</i>	%	1	1	1	1					1	

B.5 PHYSICAL AND CHEMICAL COMPOSITION OF ALPINE ROSE (*Rhododendron* spp.) HONEY

	Unit	n	\bar{x}	x_{\min}	x_{\max}	Percentiles (%)				\bar{x}	s
						2.5	25.0	75.0	97.5		
Electrical conductivity	mScm ⁻¹	29	0.243	0.15	0.45	0.15	0.19	0.31	0.44	0.264	0.087
pH-value		29	3.98	3.7	4.6	3.8	3.9	4.1	4.5	4.03	0.19
Free acidity	meq/kg	29	10.0	5	25	5	8	11	24	10.3	4.0
Water	g/100 g	29	16.00	14.5	19.0	14.6	15.2	16.4	18.9	16.07	1.07
Fructose	g/100 g	29	38.40	34.2	41.0	34.7	37.5	39.2	40.8	38.31	1.38
Glucose	g/100 g	29	29.85	27.7	33.6	27.7	28.8	30.4	33.4	29.80	1.36
Monosaccharides	g/100 g	29	68.01	64.7	72.0	64.8	66.2	69.5	71.8	68.11	2.07
Fructose/Glucose ratio		29	1.298	1.10	1.39	1.11	1.26	1.34	1.38	1.288	0.067
Glucose/Water ratio		29	1.872	1.55	2.19	1.57	1.74	1.96	2.18	1.863	0.154
Sucrose	g/100 g	29	0.37	0.0	2.6	0.0	0.2	0.6	2.3	0.49	0.51
Turanose	g/100 g	24	2.65	0.0	5.0	0.1	2.3	3.7	4.9	2.89	1.01
Nigerose	g/100 g	24	2.45	0.0	3.6	0.0	1.4	2.8	3.5	2.04	1.19
Maltose	g/100 g	29	1.55	0.0	8.6	0.0	0.0	2.3	8.3	1.89	2.36
Trehalose	g/100 g	29	0.31	0.0	3.8	0.0	0.0	1.5	3.4	0.79	0.95
Isomaltose	g/100 g	29	0.83	0.2	2.5	0.2	0.5	1.0	2.4	0.87	0.54
Erllose	g/100 g	29	1.90	0.0	3.7	0.0	1.1	2.7	3.6	1.81	1.06
Melezitose	g/100 g	29	0.15	0.0	0.8	0.0	0.0	0.3	0.7	0.19	0.21
Maltotriose	g/100 g	29	0.00	0.0	0.4	0.0	0.0	0.0	0.4	0.03	0.08
Raffinose	g/100 g	29	0.00	0.0	0.5	0.0	0.0	0.0	0.4	0.04	0.10
Proline	mg/kg	24	272	197	502	199	241	327	492	289	68
<i>Asteraceae</i> T	%	8	1	0	5	0	1	1	5	2	2
<i>Brassica</i>	%	5	3	0	8	0	1	7	8	4	3
<i>Rhododendron</i>	%	24	25	6	58	6	18	38	57	29	14
<i>Calluna</i>	%	2	2	1	2	1	1	2	2	2	1
<i>Robinia</i>	%	1	6	6	6					6	
<i>Castanea</i>	%	8	56	1	84	1	14	78	84	48	34
<i>Tilia</i>	%	1	1	1	1					1	

B.6 PHYSICAL AND CHEMICAL COMPOSITION OF CHESTNUT (*Castanea sativa*) HONEY

	Unit	n	\bar{x}	x_{\min}	x_{\max}	Percentiles (%)				\bar{x}	s
						2.5	25.0	75.0	97.5		
Electrical conductivity	mScm ⁻¹	59	1.302	0.12	1.70	0.64	1.16	1.42	1.64	1.250	0.277
pH-value		59	5.31	4.4	6.4	4.7	5.1	5.5	6.3	5.34	0.40
Free acidity	meq/kg	59	10.3	4	30	7	9	12	23	11.2	4.2
Water	g/100 g	59	17.00	15.4	18.7	15.7	16.4	17.6	18.7	16.99	0.78
Fructose	g/100 g	56	41.09	36.6	44.6	36.7	40.2	42.1	44.2	41.02	1.63
Glucose	g/100 g	56	26.31	21.4	30.0	22.2	25.3	27.3	29.9	26.21	1.88
Monosaccharides	g/100 g	56	67.58	60.5	74.6	60.5	66.1	68.6	73.3	67.23	2.93
Fructose/Glucose ratio		56	1.556	1.36	1.86	1.40	1.49	1.63	1.85	1.572	0.109
Glucose/Water ratio		56	1.556	1.19	1.80	1.20	1.48	1.65	1.76	1.547	0.144
Sucrose	g/100 g	56	0.11	0.0	3.6	0.0	0.0	0.2	3.5	0.29	0.67
Turanose	g/100 g	51	2.50	0.0	4.5	0.0	2.2	3.2	4.1	2.52	0.91
Nigerose	g/100 g	51	3.13	0.0	5.3	0.0	2.3	3.9	5.1	2.99	1.34
Maltose	g/100 g	56	1.49	0.0	5.6	0.0	0.0	2.3	5.2	1.48	1.47
Trehalose	g/100 g	56	1.02	0.0	3.9	0.0	0.0	1.7	2.6	0.93	0.95
Isomaltose	g/100 g	56	0.81	0.0	2.4	0.0	0.0	1.5	2.4	0.85	0.80
Erlose	g/100 g	56	0.09	0.0	4.3	0.0	0.0	0.3	3.9	0.27	0.75
Melezitose	g/100 g	56	0.10	0.0	3.8	0.0	0.0	0.3	3.5	0.28	0.68
Maltotriose	g/100 g	56	0.00	0.0	0.3	0.0	0.0	0.0	0.3	0.04	0.07
Raffinose	g/100 g	56	0.00	0.0	0.6	0.0	0.0	0.0	0.3	0.04	0.01
Proline	mg/kg	51	484	359	697	371	439	554	692	508	89
<i>Asteraceae T</i>	%	1	0	0	0					0	
<i>Brassica</i>	%	0	0	0	0					0	
<i>Rhododenron</i>	%	7	1	0	3	0	1	2	3	1	1
<i>Calluna</i>	%	0	0	0	0					0	
<i>Robinia</i>	%	1	0	0	0					0	
<i>Castanea</i>	%	54	98	92	100	93	96	99	100	98	2
<i>Tilia</i>	%	21	1	0	4	0	1	1	4	1	1

B.7 PHYSICAL AND CHEMICAL COMPOSITION OF DANDELION (*Taraxacum s.l.*) HONEY

	Unit	n	\bar{x}	x_{\min}	x_{\max}	Percentiles (%)				\bar{x}	s
						2.5	25.0	75.0	97.5		
Electrical conductivity	mScm ⁻¹	31	0.482	0.37	0.64	0.37	0.42	0.55	0.63	0.493	0.072
pH-value		31	4.47	4.2	5.0	4.2	4.3	4.6	5.0	4.50	0.21
Free acidity	meq/kg	31	10.0	7	13	7	9	11	13	10.1	1.6
Water	g/100 g	31	15.90	14.2	18.9	14.3	15.1	16.6	18.8	16.03	1.16
Fructose	g/100 g	31	36.95	32.3	39.5	32.5	35.5	38.0	39.5	36.74	2.01
Glucose	g/100 g	31	36.13	32.0	43.2	32.0	34.7	38.0	42.8	36.37	2.79
Monosaccharides	g/100 g	31	73.51	65.2	80.1	65.8	69.3	76.3	79.8	73.11	3.97
Fructose/Glucose ratio		31	1.025	0.85	1.15	0.87	0.96	1.07	1.15	1.014	0.075
Glucose/Water ratio		31	2.267	1.75	2.65	1.78	2.15	2.45	2.64	2.279	0.218
Sucrose	g/100 g	31	0.13	0.0	0.3	0.0	0.0	0.2	0.3	0.13	0.01
Turanose	g/100 g	29	2.00	0.0	3.2	0.2	1.5	2.4	3.2	1.92	0.73
Nigerose	g/100 g	22	2.08	0.0	3.5	0.0	1.8	2.1	3.5	1.95	0.79
Maltose	g/100 g	31	1.05	0.0	5.7	0.0	0.7	1.4	4.9	1.21	1.04
Trehalose	g/100 g	31	0.28	0.0	3.7	0.0	0.0	0.5	3.1	0.43	0.72
Isomaltose	g/100 g	31	0.40	0.0	1.7	0.0	0.0	0.6	1.5	0.39	0.38
Erlose	g/100 g	31	0.25	0.0	0.8	0.0	0.1	0.5	0.8	0.29	0.26
Melezitose	g/100 g	31	0.00	0.0	0.7	0.0	0.0	0.2	0.7	0.11	0.17
Maltotriose	g/100 g	31	0.00	0.0	0.3	0.0	0.0	0.0	0.3	0.03	0.07
Raffinose	g/100 g	31	0.00	0.0	0.3	0.0	0.0	0.0	0.3	0.03	0.06
Proline	mg/kg	25	327	257	560	258	285	390	548	347	75
<i>Asteraceae T</i>	%	29	15	2	58	2	10	22	55	18	12
<i>Brassica</i>	%	11	8	0	42	0	1	32	42	15	17
<i>Rhododenron</i>	%	0	0	0	0					0	
<i>Calluna</i>	%	0	0	0	0					0	
<i>Robinia</i>	%	0	0	0	0					0	
<i>Castanea</i>	%	1	1	1	1					1	
<i>Tilia</i>	%	0	0	0	0					0	

B.8 PHYSICAL AND CHEMICAL COMPOSITION OF HEATHER (*Calluna vulgaris*) HONEY

	Unit	n	\bar{x}	x_{\min}	x_{\max}	Percentiles (%)				\bar{x}	s
						2.5	25.0	75.0	97.5		
Electrical conductivity	mScm ⁻¹	24	0.825	0.65	1.07	0.65	0.75	0.87	1.06	0.821	0.098
pH-value		24	4.13	3.9	5.1	3.9	4.1	4.3	5.0	4.21	0.27
Free acidity	meq/kg	24	28.0	14	42	15	24	33	41	28.0	6.3
Water	g/100 g	24	18.80	16.9	21.1	17.0	18.3	19.5	21.1	18.93	0.99
Fructose	g/100 g	15	37.20	34.9	41.0	34.9	36.6	38.8	41.0	37.61	1.65
Glucose	g/100 g	15	28.50	26.2	31.5	26.2	27.5	30.1	31.5	28.79	1.55
Monosaccharides	g/100 g	15	66.10	61.9	71.2	61.9	64.5	67.7	71.2	66.41	2.54
Fructose/Glucose ratio		15	1.296	1.22	1.57	1.22	1.26	1.34	1.57	1.309	0.083
Glucose/Water ratio		15	1.546	1.39	1.72	1.39	1.47	1.64	1.72	1.549	0.103
Sucrose	g/100 g	15	0.00	0.0	0.6	0.0	0.0	0.0	0.6	0.06	0.17
Turanose	g/100 g	15	1.00	0.4	3.3	0.4	0.6	1.4	3.3	1.14	0.72
Maltose	g/100 g	15	1.00	0.0	1.9	0.0	0.8	1.4	1.9	1.09	0.48
Trehalose	g/100 g	15	0.60	0.1	4.0	0.1	0.2	0.9	4.0	0.79	0.95
Isomaltose	g/100 g	15	0.40	0.0	1.3	0.0	0.1	0.5	1.3	0.35	0.34
Erllose	g/100 g	15	0.00	0.0	0.2	0.0	0.0	0.0	0.2	0.02	0.05
Melezitose	g/100 g	15	0.00	0.0	1.4	0.0	0.0	0.2	1.4	0.18	0.39
Maltotriose	g/100 g	15	0.00	0.0	0.0	0.0	0.0	0.0	0.0	0.00	0.00
Raffinose	g/100 g	15	0.00	0.0	0.0	0.0	0.0	0.0	0.0	0.00	0.00
Proline	mg/kg	10	774	571	928	571	598	825	928	745	124
<i>Asteraceae T</i>	%	1	3	3	3					3	
<i>Brassica</i>	%	0	0	0	0					0	
<i>Rhododenron</i>	%	0	0	0	0					0	
<i>Calluna</i>	%	10	45	8	81	8	22	59	81	44	26
<i>Robinia</i>	%	0	0	0	0					0	
<i>Castanea</i>	%	0	0	0	0					0	
<i>Tilia</i>	%	0	0	0	0					0	

B.9 PHYSICAL AND CHEMICAL COMPOSITION OF LIME (*Tilia* spp.) HONEY

	Unit	n	\tilde{x}	x_{\min}	x_{\max}	Percentiles (%)				\bar{x}	s
						2.5	25.0	75.0	97.5		
Electrical conductivity	mScm ⁻¹	34	0.665	0.43	0.95	0.43	0.59	0.74	0.91	0.663	0.115
pH-value		36	4.60	4.1	6.2	4.1	4.4	5.0	5.9	4.72	0.43
Free acidity	meq/kg	36	12.6	4	21	4	8	15.7	20.5	12	5
Water	g/100 g	36	16.30	14.3	18.1	14.4	15.8	16.8	17.9	16.33	0.88
Fructose	g/100 g	30	37.52	32.9	41.6	33.4	36.2	39.1	41.5	37.66	2.07
Glucose	g/100 g	30	29.80	26.2	39.0	26.4	28.8	32.0	38.8	30.83	3.30
Monosaccharides	g/100 g	30	67.21	59.1	79.6	59.9	64.9	70.6	79.5	68.49	5.07
Fructose/Glucose ratio		30	1.250	1.04	1.41	1.04	1.20	1.27	1.39	1.229	0.082
Glucose/Water ratio		30	1.822	1.64	2.38	1.65	1.72	2.01	2.38	1.909	0.217
Sucrose	g/100 g	30	0.23	0.0	4.5	0.0	0.1	0.4	3.8	0.45	0.84
Turanose	g/100 g	26	2.29	0.0	3.5	0.2	2.0	2.5	3.4	2.22	0.60
Nigerose	g/100 g	15	3.02	0.6	4.6	0.6	2.3	3.3	4.6	2.85	1.01
Maltose	g/100 g	30	2.58	0.5	5.7	0.6	2.0	3.4	5.7	2.80	1.31
Trehalose	g/100 g	30	0.80	0.0	2.3	0.0	0.0	1.5	2.3	0.80	0.80
Isomaltose	g/100 g	30	1.17	0.1	2.2	0.2	0.8	1.4	2.2	1.14	0.54
Erlose	g/100 g	30	0.30	0.0	0.9	0.0	0.0	0.5	0.9	0.29	0.27
Melezitose	g/100 g	30	0.00	0.0	1.1	0.0	0.0	0.4	1.0	0.21	0.29
Maltotriose	g/100 g	30	0.00	0.0	0.5	0.0	0.0	0.0	0.4	0.03	0.10
Raffinose	g/100 g	30	0.00	0.0	0.3	0.0	0.0	0.0	0.3	0.02	0.07
Proline	mg/kg	17	432	292	530	292	369	468	530	414	71
<i>Asteraceae T</i>	%	8	1	0	2	0	1	1	2	1	1
<i>Brassica</i>	%	2	21	6	35	6	6	35	35	21	20
<i>Rhododenron</i>	%	4	1	1	3	1	1	2	3	1	1
<i>Calluna</i>	%	0	0	0	0					0.	
<i>Robinia</i>	%	1	1	1	1					1	
<i>Castanea</i>	%	14	2	0	93	0	1	17	93	17	27
<i>Tilia</i>	%	32	14	2	80	3	8	25	68	18	15

B.10 PHYSICAL AND CHEMICAL COMPOSITION OF RAPE (*Brassica* spp.) HONEY

	Unit	n	\bar{x}	x_{\min}	x_{\max}	Percentiles (%)				\bar{x}	s
						2.5	25.0	75.0	97.5		
Electrical conductivity	mScm ⁻¹	36	0.200	0.14	0.28	0.14	0.16	0.23	0.27	0.200	0.040
pH-value		36	4.13	3.9	4.4	3.9	4.1	4.3	4.4	4.14	0.13
Free acidity	meq/kg	36	11.6	8	17	8	10	13	16	11.2	2.1
Water	g/100 g	36	16.15	14.4	18.1	14.6	15.5	16.8	17.9	16.22	0.92
Fructose	g/100 g	36	37.65	34.6	39.5	34.8	36.5	38.5	39.4	37.47	1.30
Glucose	g/100 g	36	35.31	31.5	40.0	32.1	34.5	36.7	39.8	35.70	1.84
Monosaccharides	g/100 g	36	73.29	69.5	78.5	69.6	71.2	74.5	78.4	73.16	2.38
Fructose/Glucose ratio		36	1.047	0.95	1.24	0.95	1.00	1.09	1.22	1.052	0.063
Glucose/Water ratio		36	2.224	1.78	2.54	1.83	2.08	2.34	2.53	2.209	0.178
Sucrose	g/100 g	36	0.00	0.0	2.0	0.0	0.0	0.2	1.5	0.16	0.36
Turanose	g/100 g	36	1.70	0.5	3.1	0.6	1.1	2.5	3.1	1.79	0.78
Nigerose	g/100 g	35	0.60	0.0	3.1	0.0	0.4	0.9	2.6	0.75	0.57
Maltose	g/100 g	36	0.62	0.0	2.2	0.1	0.5	0.8	2.1	0.73	0.45
Trehalose	g/100 g	33	0.00	0.0	1.3	0.0	0.0	0.2	1.2	0.17	0.33
Isomaltose	g/100 g	33	0.34	0.0	1.5	0.0	0.2	0.4	1.4	0.35	0.30
Erllose	g/100 g	36	0.00	0.0	1.4	0.0	0.0	0.1	1.2	0.13	0.28
Melezitose	g/100 g	36	0.00	0.0	0.4	0.0	0.0	0.1	0.4	0.06	0.11
Maltotriose	g/100 g	33	0.00	0.0	1.1	0.0	0.0	0.0	0.8	0.06	0.19
Raffinose	g/100 g	36	0.00	0.0	0.2	0.0	0.0	0.0	0.2	0.02	0.06
Proline	mg/kg	36	285.1	158	456	175	238	317	424	284	58
<i>Asteraceae T</i>	%	9	1	0	2	0	0	2	2	1	1
<i>Brassica</i>	%	36	86	68	98	68	82	92	98	85	9
<i>Rhododenron</i>	%	0	0	0	0					0	
<i>Calluna</i>	%	0	0	0	0					0	
<i>Robinia</i>	%	0	0	0	0					0	
<i>Castanea</i>	%	3	0	0	5	0	0	4	5	2	3
<i>Tilia</i>	%	0	0	0	0					0	

B.11 PHYSICAL AND CHEMICAL COMPOSITION OF FIR (*Picea* spp. and *Abies* spp.) HONEYDEW HONEY

	Unit	n	\bar{x}	x_{\min}	x_{\max}	Percentiles (%)				\bar{x}	s
						2.5	25.0	75.0	97.5		
Electrical conductivity	mScm ⁻¹	129	0.983	0.70	1.33	0.79	0.91	1.11	1.30	1.011	0.132
pH-value		127	4.71	4.1	5.4	4.2	4.5	5.0	5.3	4.73	0.29
Free acidity	meq/kg	127	27.4	17	46	18	23	31	40	27.63	5.82
Water	g/100 g	129	15.50	13.2	18.0	13.8	14.7	16.0	17.1	15.41	0.94
Fructose	g/100 g	128	33.06	27.9	39.4	28.7	31.5	33.8	37.7	32.86	2.01
Glucose	g/100 g	128	26.80	18.8	31.5	22.7	25.5	27.9	30.6	26.68	2.02
Monosaccharides	g/100 g	128	59.72	47.5	70.9	51.7	57.6	61.7	67.6	59.54	3.70
Fructose/Glucose ratio		128	1.235	1.07	1.53	1.09	1.18	1.28	1.41	1.235	0.079
Glucose/Water ratio		128	1.729	1.16	2.18	1.45	1.64	1.82	2.01	1.737	0.157
Sucrose	g/100 g	128	0.29	0.0	2.7	0.0	0.0	0.6	2.1	0.43	0.54
Turanose	g/100 g	128	1.90	0.0	3.1	1.3	1.7	2.2	2.8	1.94	0.46
Nigerose	g/100 g	107	2.06	0.0	5.1	0.0	1.4	2.6	4.3	1.96	1.21
Maltose	g/100 g	128	2.19	0.0	4.9	1.3	1.8	2.7	3.9	2.32	0.69
Trehalose	g/100 g	128	1.84	0.0	3.9	0.5	1.5	2.2	3.1	1.86	0.61
Isomaltose	g/100 g	98	1.14	0.0	3.4	0.0	0.8	1.6	2.7	1.25	0.64
Erllose	g/100 g	128	0.20	0.0	4.5	0.0	0.0	1.5	3.6	0.90	1.13
Melezitose	g/100 g	128	2.60	0.0	8.4	0.2	1.9	3.8	6.7	2.92	1.62
Maltotriose	g/100 g	128	0.00	0.0	2.8	0.0	0.0	0.0	1.3	0.06	0.34
Raffinose	g/100 g	128	0.97	0.0	2.2	0.0	0.5	1.5	1.8	0.97	0.56
Proline	mg/kg	110	576.6	272	1153	353	464	727	1089	610.3	187.5
<i>Asteraceae T</i>	%	66	1	0	11	0	0	2	4	1	2
<i>Brassica</i>	%	68	6	0	74	0	2	15	60	13	17
<i>Rhododenron</i>	%	2	4	2	5	2	2	5	5	4	2
<i>Calluna</i>	%	0	0	0	0					0	
<i>Robinia</i>	%	0	0	0	0					0	
<i>Castanea</i>	%	42	3	0	84	0	1	8	64	8	15
<i>Tilia</i>	%	15	2	1	12	1	1	5	12	3	3

B.12 PHYSICAL AND CHEMICAL COMPOSITION OF OAK (*Quercus* spp.) HONEYDEW HONEY

	Unit	n	\tilde{x}	x_{\min}	x_{\max}	Percentiles (%)				\bar{x}	s
						2.5	25.0	75.0	97.5		
Electrical conductivity	mScm ⁻¹	9	1.166	0.93	1.49	0.93	1.03	1.37	1.49	1.193	0.203
pH-value		9	4.93	4.6	5.1	4.6	4.7	5.0	5.1	4.86	0.18
Free acidity	meq/kg	9	38.5	30	45	30	34	42	45	37.9	4.7
Water	g/100 g	9	15.50	14.6	17.1	14.6	15.3	16.3	17.1	15.73	0.79
Fructose	g/100 g	9	31.75	27.2	35.7	27.2	28.6	33.5	35.7	31.22	2.99
Glucose	g/100 g	9	25.57	24.3	32.8	24.3	24.5	28.3	32.8	26.90	2.99
Monosaccharides	g/100 g	9	57.32	51.7	66.4	51.7	53.1	63.2	66.4	58.12	5.53
Fructose/Glucose ratio		9	1.178	1.03	1.31	1.03	1.10	1.22	1.31	1.165	0.086
Glucose/Water ratio		9	1.655	1.47	2.11	1.47	1.56	1.83	2.11	1.715	0.222
Proline	mg/kg	8	69	65	93	65	66	78	93	73	10

B.13 PHYSICAL AND CHEMICAL COMPOSITION OF METCALFA (*Metcalfa pruinosa*) HONEYDEW HONEY

	Unit	n	\bar{x}	x_{\min}	x_{\max}	Percentiles (%)				\bar{x}	s
						2.5	25.0	75.0	97.5		
Electrical conductivity	mScm ⁻¹	13	1.750	1.48	2.15	1.48	1.66	2.01	2.15	1.802	0.224
pH-value		13	5.19	4.6	5.8	4.6	5.0	5.3	5.8	5.16	0.29
Free acidity	meq/kg	13	29.7	21	41	21	26	36	41	30.6	6.6
Water	g/100 g	13	14.90	13.7	16.3	13.7	14.1	15.6	16.3	14.85	0.90
Fructose	g/100 g	13	29.60	26.8	33.1	26.8	28.6	30.5	33.1	29.78	1.69
Glucose	g/100 g	13	23.80	20.3	26.8	20.3	22.9	25.5	26.8	24.15	1.88
Monosaccharides	g/100 g	13	55.20	48.7	56.9	48.7	51.8	56.1	56.9	53.93	2.67
Fructose/Glucose ratio		13	1.217	1.10	1.45	1.10	1.16	1.31	1.45	1.240	0.115
Glucose/Water ratio		13	1.620	1.26	1.87	1.26	1.56	1.71	1.87	1.631	0.153
Sucrose	g/100 g	13	0.10	0.0	0.1	0.0	0.1	0.1	0.1	0.08	0.04
Maltose	g/100 g	13	6.00	4.7	7.7	4.7	5.3	6.7	7.7	6.11	0.94
Trehalose	g/100 g	13	0.10	0.0	0.9	0.0	0.1	0.1	0.9	0.17	0.23
Isomaltose	g/100 g	13	3.10	0.9	4.2	0.9	1.2	3.7	4.2	2.66	1.20
Erllose	g/100 g	13	0.50	0.1	1.2	0.1	0.4	0.9	1.2	0.60	0.33
Melezitose	g/100 g	13	0.10	0.0	0.7	0.0	0.1	0.1	0.7	0.13	0.18
Maltotriose	g/100 g	13	1.00	0.0	1.5	0.0	0.6	1.3	1.5	0.89	0.51
Raffinose	g/100 g	13	0.20	0.0	0.4	0.0	0.1	0.2	0.4	0.16	0.10