

**ANALYSIS OF PROXIMATE COMPOSITION ON
SELECTED FRESH AND STORED LOCAL
MALAYSIAN HONEY**

NUR AINA SHAHIRAH BINTI AMINUDDIN

**Final Year Project Report Submitted in
Partial Fulfillment of the Requirements for the
Degree of Bachelor of Sciences (Hons.) Biology
In the Faculty of Applied Sciences
Universiti Teknologi Mara**

JANUARY 2017

This Final Year Project Report entitled “**Analysis of Proximate Composition on Selected Fresh and Stored Local Malaysian Honey**” was submitted by Nur Aina Shahirah binti Aminuddin, in partial fulfillment of the requirements for the Degree of Bachelor of Science (Hons.) Biology, in the Faculty of Applied Sciences, and was approved by

Amirah binti Sharif
Supervisor
Faculty of Applied Science
Universiti Teknologi MARA
Cawangan Negeri Sembilan
72000 Kuala Pilah
Negeri Sembilan

Ilyanie Hj Yaacob
Project Coordinator
Faculty of Applied Sciences
Universiti Teknologi MARA
Cawangan Negeri Sembilan
72000 Kuala Pilah
Negeri Sembilan

Dr. Nor' Aishah Binti AbuShah
Head of School of Biology
Faculty of Applied Sciences
Universiti Teknologi MARA
Cawangan Negeri Sembilan
72000 Kuala Pilah
Negeri Sembilan

Date: _____

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ABSTRACT

ANALYSIS OF PROXIMATE COMPOSITION ON SELECTED FRESH AND STORED LOCAL MALAYSIAN HONEY

Honey is a sweet and natural substance that is produced by honey bees. Honey that is used in this experiment were Tualang, Royal Jelly, Beekeeper's and Kelulut. A proximate analysis of honey composition was conducted in order to determine the differences between fresh honey (F) and stored honey (S). This experiment exposed five parameters which were moisture, ash, fats, protein and sugar (sucrose). Moisture analysis was determine by oven drying method, ash analysis used gravimetric method, fats analysis using acid-hydrolysis method, protein analysis was determined by Kjeldhal method while total sugar content analysis by refractrometry. In this experiment, it was found that all results showed no significant different ($P>0.05$) in terms of proximate composition among fresh honey and stored honey. It can be concluded that most of honey content were approximately similar regardless their time and date collected.