

**A PRELIMINARY STUDY ON THE CHARACTERISATION OF HONEY
BY NEAR INFRARED SPECTROSCOPY**

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Near infrared (NIR) spectra were measured, at five temperatures, for forty-eight samples of honey, from a variety of geographical and botanical sources, and the data has been used to explore the possibility of using NIR spectroscopy for testing label claims concerning the geographical and botanical source of honey being offered for sale to the public.

These results demonstrate that the successful characterisation of the botanical source of a honey may be obtained by NIR spectroscopy. Further work with large numbers of samples and groups will be required to realised this potential

Additional analysis of these data suggest that research into new ways of obtaining information on the change of absorption with temperature might be beneficial for a range of technologies.