





THE ZOOLOGY DEPARTMENT "Workshop on Aquaculture & Melissopalynological Studies of Honey"

Date: 7th December 2024

Venue: Conference Hall





The Zoology Department of C.O.E. Govt. Degree College Sanjauli organized a Workshop on Aquaculture & Melissopalynological Studies of Honey. The event started with the welcome of the hon'ble speakers and the faculty members of the zoology department in the conference hall of Centre Of Excellence Govt. College Sanjauli. Principal of the college Prof. Bharti Bhagra presided the event. Dr. Minakshi Sharma (HOD Sciences) delivered the welcome speech in the presence of around 100 students of Life Science section. 10 students each from St. Bedes, RKMV and Govt. College Kotshera attended the workshop. The event took part in 2 sessions; first session included guest lectures by Dr. H.S. Banyal and Prof. Shiwani Seraik.

The <u>first speaker</u> of the day was **Prof. Shiwani Seraik** and she presented her presentation on the topic <u>Melissopalynology &</u> **Physiochemical Analysis of Honey.**







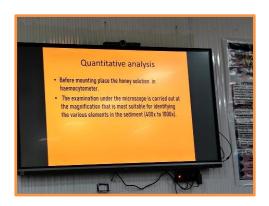


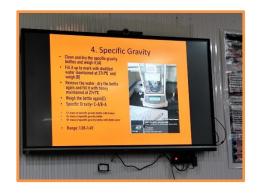
In their presentation Prof. Shiwani started with the basics and discussed and elaborated about the various important aspects of honey, various species of honey bees, their pasturage etc. the presentation also discussed various uses of honey bee products such as honey, bee pollen, royal jelly, apitoxin and beeswax.





The section of presentation dealing with the concept of "Melissopalynology" dealt with the discussion and preparation of pollen slides from honey samples, the quantitative analysis of honey and the significance of the whole process. The last few parts of the presentation shed light on the "Physiochemical Analysis of Honey" and aspects such as ph, moisture, specific gravity and HMF & Fiehe's Test were discussed.







Students of other colleges were then invited to have a look on the posters presented by the students of the Zoology department.







After the poster presentation the second guest speaker **Dr. Harinder**Singh Banyal, Associate Prof. & Chairperson Dept. Of Bio Sciences,

H.P.U. presented his presentation on the topic "A perspective on

environmental changes faced by fish faunal diversity in the lotic

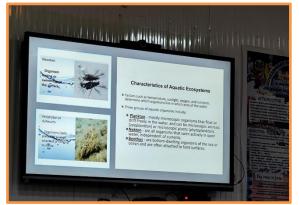
water bodies of Himachal Pradesh."





Dr. Banyal started with the basic <u>concepts such as the description of an aquatic system and its functions</u>, he also *discussed various groups of aquatic organisms such as: planktons, nektons and benthos*, further covering concepts like *types of aquatic ecosystems, Rosgen's concept, flood plains and functions etc*.





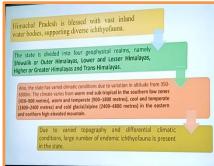




Dr. Banyal emphasised on conservation of aquatic fauna and its importance in the mountainous regions of the Western Himalayas,

especially in the state of Himachal Pradesh.

Dr. Banyal was then invited to have look at The poster presentation of the students of Zoology department.









Dr. Shweta and Dr. Minakshi of Zoology Department then gave their vote of thanks, and the seminar ended with the national anthem.

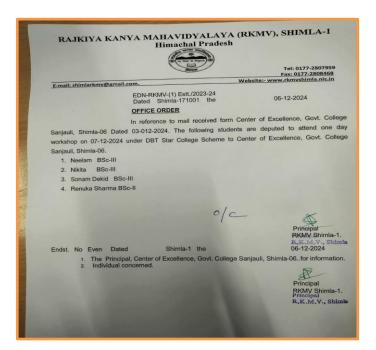








List of students from RKMV:-







REPORT

HANDS ON TRAINING ON MELISSOPALYNOLOGICAL STUDIES OF HONEY

Date :- 7th December 2024

Venue:- Zoology Lab

The Zoology Department of C.O.E. Govt. Degree College, Sanjauli organised a one day hands on training for the students on the topic "Melissopalynological Studies of Honey" in which students from different colleges also participated. Dr Shivani Seraik Kaprate was the resource person.



(A)PHYSICOCHEMICAL ANALYSIS

1)Colour:-

- Colour was determined by recording the optical density of honey without dilution.
- 10gm of honey was taken in test tube, placed in water bath at 77 Degree Celsius for removal of air bubbles and cooled at room temperature. By using distilled water as blank, absorbance was read in spectronic 20 at 520nm.



2)pH:-

- The pH of the honey was measured by dissolving
 10gm honey in 100ml distilled water using pH meter.
- Observed pH is 4.34.
- Range :- pH is 3.9-6.1





3)Moisture:-

- The moisture content was calculated by measuring the refractive index of the sample at 20 degree Celsius by digital refractrometer.
- Observed moisture is 20.6%.
- Range :- 16-25%





4) Specific Gravity:-

- Clean and dry the specific gravity bottles and weigh it (A).
- Fill it up to the mark with distilled water maintained at 27.1 degree Celsius and weigh (B).
- Remove the water, dry the bottle again and fill it with honey maintained at 27.1 degree Celsius.
- Weigh the bottle again (C).
- Specific gravity = C-A/B-A
- Range = 1.38-1.45



5) Electrical Conductivity:-

- Take 20gm of honey in 100ml of distilled water. Take 40 ml of this 20% solution in a beaker and measure the electrical conductance.
- Honey electrical conductance will be measured by conductivity meter.
- Observed conductance is 0.38 mS/cm.
- Range :- less than 0.8 mS/cm.





6) Fiehe's Test:-

- Fiehe's test is a qualitative reaction performed to detect the presence of hydroxymethylfurfural in which in which the presence of HMF is confirmed with the appearance of cherry red colour with resorcinol.
- In the positive test, the cherry red colour persists, while in negative reaction there is appearance of light pink colour which disappears after a short time.

Procedure:-

 Take 5gm of honey sample in a porcelain dish. Add to this 10 ml of diethylether and stir with a glass rod for 30 seconds. Put this in another porcelain dish and repeat it thrice. Let it dry for 2-3 hrs. Add 2-3 drops of resorcinol with concentrated HCl.





(B)PREPARATION OF POLLEN SLIDES FROM HONEY SAMPLES

Honey slides will be prepared for analysis using the method proposed by Louveaux *et al* (1978).

Procedure:-

10gm of honey will be dissolved in 20 ml of hot distilled water at 40 degree Celsius.

centrifugated at 2500-3000 rpm for 10 minutes.

Supernatant liquid is discarded.

Sediment will be dispersed again transferred to another centrifuge tube

Centrifuged again for ten minutes at 3000 rpm and sediment will be separated





Observe under the microscope

From this we conclude that more the number of pollens present in the honey more is the purity of the honey.