

LEPTOSPERIN IN MANUKA HONEY

Introduction

Leptosperin is a natural product recently isolated from manuka honey and has been proposed as a chemical marker for the authenticity of this honey type. It appears to be restricted to honeys from the genus *Leptospermum* which include manuka and Australian *Leptospermum polgalifolium* (jelly bush) honey.

Studies measuring the leptosperin have observed that there is a considerable correlation between non-peroxide antibacterial activity and the leptosperin content. It has also shown that leptosperin is deemed to be stable during storage.

Why Test?

Leptosperin may be considered as an authentication measure used to protect consumers from adulterated and/or low quality honey.

Leptosperin levels may also be used by honey exporters to indicate that their honey is of manuka origin.

Contact Details

For further information please contact our Client Service Managers: Food@hill-labs.co.nz or phone 07 858 2000.

References

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 - Identification of a Novel Glycoside, Leptosin, as a Chemical Marker of Manuka Honey. Kato Y, Natsuki U, Maeda A, Matsumoto D, Kitamoto N, Kikuzaki H. (2012). J Agric Food Chem. 1-25.
 - Plausible Authentication of Manuka Honey and Related Products by Measuring Leptosperin with Methyl Syringate. Kato Y, Fujiaka R, Ishisaka A, Nitta Y, Kitamoto N, Takimoto Y, (2014). J Agric Food Chem, 62 (27). 6400-7.