

## 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. [fnb.csm@hill-labs.co.nz](mailto:fnb.csm@hill-labs.co.nz) or phone 07 858 2000.

### References

- Journal of Agricultural and Food Chemistry
  - 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.