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## ACCEPTED MANUSCRIPT

#### Title

Physicochemical properties and phenolic content of honey from different floral origins and from rural versus urban landscapes

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#### **Keywords**

Honey, total phenolic content, physiochemical properties, floral origin

#### Highlights (3-5 bullet points with a max of 85 characters inclu. spaces per point)

- 1. Urban multi-floral honeys had a higher total phenolic content than rural honeys.
- 2. Heather honey had the highest total phenolic content of all Irish honeys.
- 3. Irish heather honey had a higher total phenolic content than Manuka honey.
- 4. Irish heather honey had similar physiochemical characteristics to Manuka honey.

#### Abstract (max 150 words)

The composition of honey influences how beneficial it is to human health. This study evaluated the physiochemical properties and total phenolic content (TPC) of single vs. multifloral Irish and selected international honeys, and whether properties varied according to hive location. Oilseed rape honey had the lowest TPC of Irish unifloral honeys. Heather honey had the highest TPC, similar to Manuka honey (Mean  $\pm$  SD = 68.16 $\pm$ 2.73 and 62.43 $\pm$ 10.03 respectively), and the TPC of ivy honey was approximately half that of heather. Urban multifloral honeys contained higher TPC (28.26 $\pm$ 13.63) than rural honeys (20.32 $\pm$ 11.54).

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