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## Composition and Biological Properties of Bee Products

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Deadline for manuscript  
submissions:

**closed (6 August 2021)**

### Message from the Guest Editor

Honey, bee pollen, propolis, wax, and bee bread are products from both honeybees (*Apis* spp.) and stingless bees (*Melipona* spp., *Trigona* spp.). The chemical composition and biological properties of stingless bee products are much less well known than those of *Apis* spp. origin, and therefore their industrial production and quality standards are less well recognized. Greater dissemination of knowledge on this subject concerning products obtained from stingless bees, namely chemical composition as well as their applications and health benefits, is necessary, and can be done through review articles or research articles submitted to this Special Issue of *Foods*. Review and/or research articles on the same types of products but from *Apis* spp. origin are also welcome and of equal importance.



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# Special Issue



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## Message from the Editor-in-Chief

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