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Honey & Bee

 Collection of nectar, honeydew, pollen, resins, water







Processing: food exchange, repining

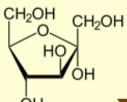


Food source

Sweet sugar solution

Sugars: fructose, glucose, sucrose, several oligosaccharides

+ other org. & inorganic compounds.



→ NECTAR & HONEYDEW



Nectar



Plant derived attractants:

- behavior releasers: sucrose → arousal and feeding response,
 - conditioned stimuli: learning by bees shapes, colors and volatiles of food source,
 - some volatile compounds imitate bee pheromone (geraniol, citral) → instinctive attractants.



Honeydew



- lack of special visual stimulation (like flower colors and shapes)
- limited chemical stimulation
- sucrose reward

Sucrose reduced due to synthesis of oligosaccharides by enzymes derived from honeydew producers

→ prebiotic value.

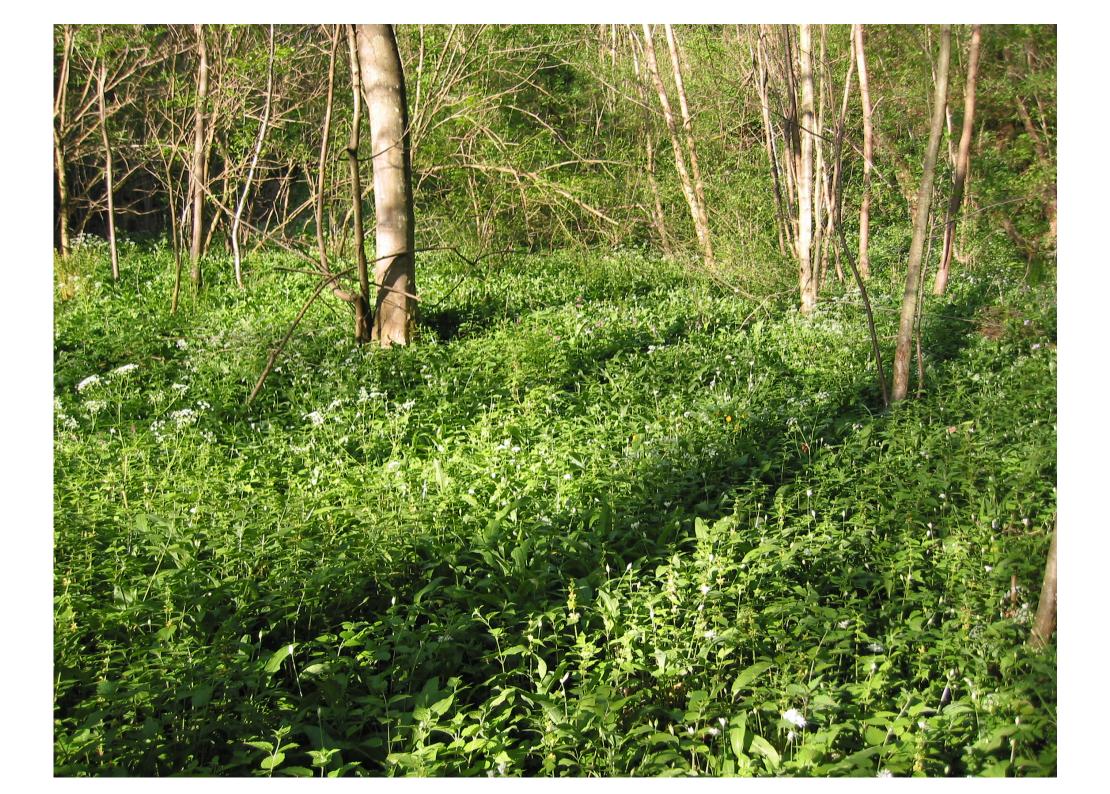




Pollen, resins,.

- Fat content in pollen – quality perception by bees (AA?)
- General receptor for flavonic type of compounds?







Forage selection by bees

Sucrose reward

Communication





Sucrose reward

General arousal



Communication



Palpating and food exchange

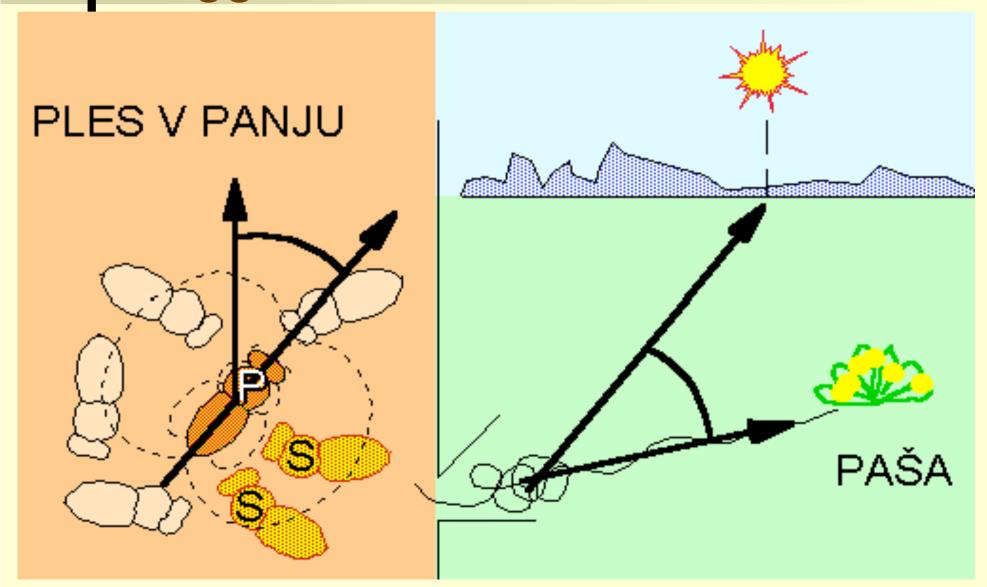


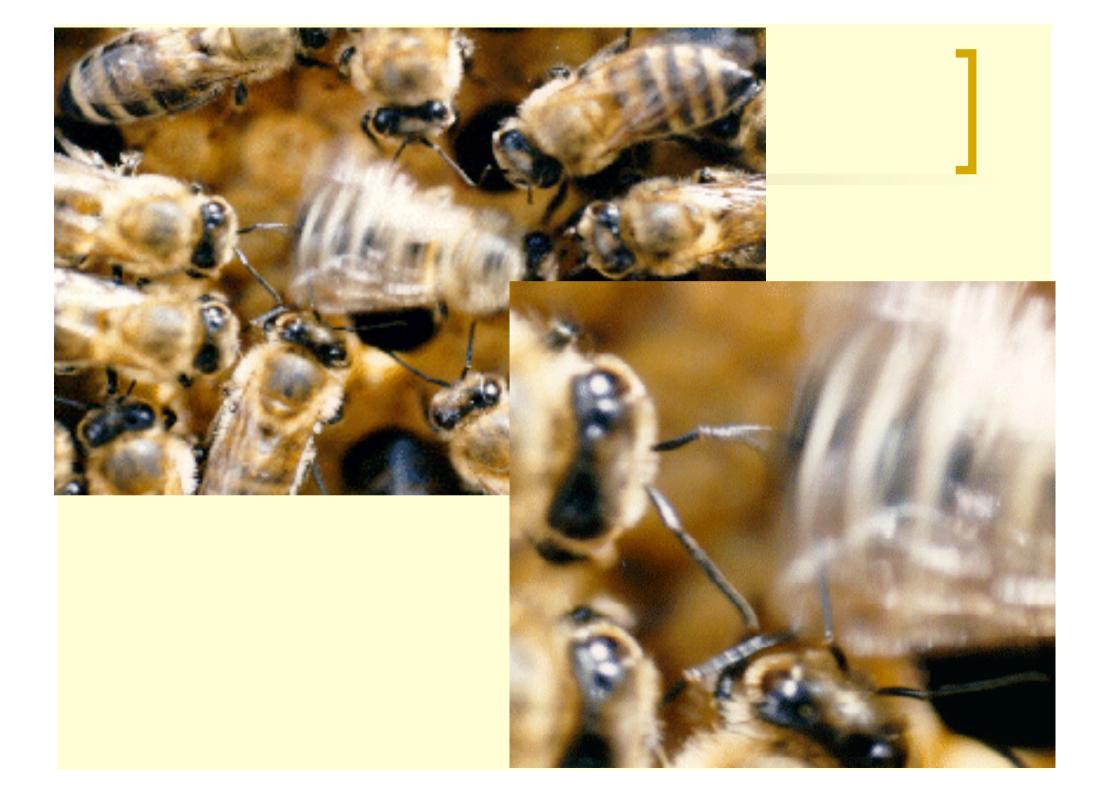


Waggle dance communication



Waggle dance communication





Dance video





Honey repining

Bee enzymes

Food exchange

Hive "air conditioning"



Bee enzymes

Feeding glands:
alfa-glucosidase, glucose oxidase

Salivary and other glands ????

(c) Zachary Huang

http://photo.bees.net/gallery/head/hpg

Food exchange



Enzymes and other secrets delivered into honey

Hive "air conditioning"

- Evaporation of water
- Temperature for enzymes activity

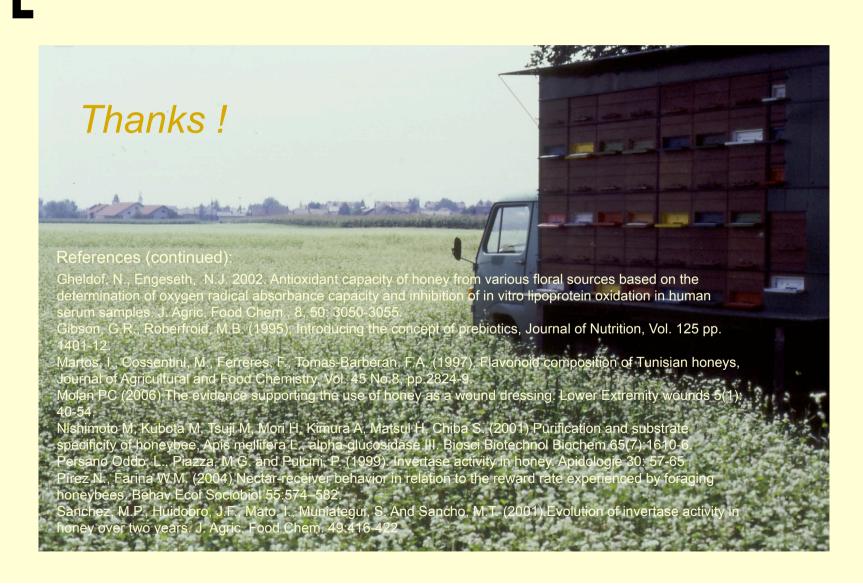




Future perspectives

- forage perception in "minor" foragers and pollen foragers
- bee glands contribution to honey Q
- food exchange & technology solutions
- selection of bees for:
 - (1) food selection,
 - (2) high quality of gland secretions,
 - (3) behavior food exchange specialization.











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Special thanks to: friend Nika

Etienne

- Undergraduate students studied honeybee behavior
- Graduate student Blaž Podrižnik working on antimicrobial activity of bee bread and honey