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Biological action and health benefits of honey, propolis and royal jelly: An overview

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Abstract

Apiculture is the art of rearing honey bees in artificial hives and collecting various bee products especially honey, bee bread, bee venom, bee pollen, propolis and royal jelly. Honey is a very sweet, viscous syrup produced by the honey bees as well as stingless bees which is probably the first natural sweetener ever discovered, widely used as a nutritious food supplement and medicinal agent. The physical, chemical and nutritive properties of honey fluctuate based on the floral preferences, floral sources, climatic conditions and geographic features. Honey exhibits antimicrobial, antioxidant, anti-inflammatory, anticancer, antihyperlipidemic, and cardioprotective properties. Due to these properties, it is used in the treatment of eye disorders, gastrointestinal tract diseases, neurological disorders, fertility disorders and wound healing activity. This review paper mainly focus on the biological and therapeutic effects of honey, propolis and royal jelly. They are effective in preventing diseases and promoting good health due to the presence of bioactive compounds such as flavonoids, phenolic acid, phenolic compounds, terpenes, and enzymes. The nutritional properties and functional values of honey, propolis and royal jelly differs widely. These potent apitherapeutic products should be standardized for correct dozes and checked for the allergic effects.

Keywords: antibacterial activity, food supplement, honey bees, Propolis, royal jelly, wound healing

Introduction

Apiculture is the art of rearing honey bees in artificial hives and collecting various bee products especially honey, bee bread, bee venom, bee pollen, propolis and royal jelly (Pasupuleti *et al.*, 2017^[59]; Vazhacharickal and Jose, 2016^[78]; Vazhacharickal and Jose, 2018^[79]). In the recent years honey bee products has gained much attention in traditional and modern medicine (Eteraf-Oskouei and Najafi, 2013^[34]; Meo *et al.*, 2017^[52]). Due to the health benefits and pharmacological properties of bee products had created new horizons in the development of nutraceuticals and functional foods (Ruchi, 2017; Katagi *et al.*, 2019)^[70, 41]. Functional foods promote better physiological or psychological health conditions compared to normal food and leading to healthy condition (Roberfroid, 2000; Roberfroid, 2002)^[67, 68]. The present review focused on the health benefits of honey bee products especially honey, propolis and royal jelly.

Honey is a natural sweetener used widely across the world from ancient times (Kuropatnicki *et al.*, 2018; El-Soud and Helmy, 2012; Saranraj *et al.*, 2016)^[48, 33, 74]. It is widely used for various applications including clinical and contains 200 distinct chemical compounds (Aparna and Rajalakshmi, 1999^[7]; Meo *et al.*, 2017^[52]). Honey is viscous in nature and contains fructose and glucose (80-85%), water (15-17%), ash (0.2%), proteins and amino acids (0.1-0.4%) with trace amounts of enzymes, vitamins and phenolic compounds (Rao *et al.*, 2016^[65]; Balasooriya *et al.*, 2017^[10]). Honey composition varies depending on the plant sources from which bees collect nectar (Crane and Visscher, 2009; Kaškonienė and Venskutonis, 2010)^[28, 39]. In general all honey across the world contain similar types of phenolics acids, flavonoids, antioxidants with synergic action of components (Bogdanov *et al.*, 2008^[19]; Baltrušaitytė *et al.*, 2007^[11]). The physical and chemical properties of honey fluctuate based on the floral preferences and sources (Crane and Visscher, 2009^[28]; Kaškonienė and Venskutonis, 2010^[39]). In addition to floral sources, climatic conditions and geographic features influence physical, chemical and nutritive properties of honey (Kaškonienė and Venskutonis, 2010; Machado De-Melo *et al.*, 2018)^[39, 50].

Honey is has been traditionally used by Egyptians, Greeks, Romans and Chinese to heal wounds, gastric ulcers, cough, sore throat, earaches and eye infections (Pasupuleti *et al.*, 2017^[59]; Molan, 1999^[56]; El-Soud and Helmy, 2012^[33]; Banerjee *et al.*, 2003^[12]).

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Honey is considered as a functional food to provide energy and nourishment of the vital organs (Bogdanov, 2012^[18]; Luchese *et al.*, 2017^[49]; Pasupuleti *et al.*, 2017^[59]; Kostić *et al.*, 2020^[45]). The components like glucose, fructose, flavonoid, polyphenols and organic acids play a major role in quality and health benefits of honey (Cianciosi *et al.*, 2018^[26]; Abeshu and Geleta, 2016^[1]; da Silva *et al.*, 2016^[29]). Honey is recognised world-wide as a medicine, energy source and well known for biological, physiological and pharmacological activities (Saranraj *et al.*, 2016^[74]; Mijanur Rahman *et al.*, 2014^[54]; Zulkhairi Amin, 2018)^[83].

Propolis is the bee glue refers to the resinous materials collected by bees from different plants (Bankova *et al.*, 2000; Burdock, 1998; Bankova *et al.*, 2014)^[13, 21, 14]. Being derived from Greek, “pro” means defence and “polis” means city or community (Castaldo and Capasso, 2002; Salatino *et al.*, 2005)^[23, 72]. Propolis is used as a sealant and construction material in the bee hive (Kasote, 2017; Fokt *et al.*, 2010; Wagh, 2013)^[40, 35, 81]. It also maintain the internal temperature, protect form weathering and prevent invasion of the intruders (Kapare and Sathiyarayanan, 2020^[38]; Simone-Finstrom and Spivak, 2010^[75]). On heating propolis becomes soft and sticky, possess a pleasant smell and maintain an aseptic environment in the bee hive (Pasupuleti *et al.*, 2017^[59]; Chon *et al.*, 2020^[25]; Rahim, 2020^[62]). Propolis has antiseptic, anti-inflammatory, antioxidant, antibacterial, antimycotic, antifungal, antiulcer, anticancer, and immunomodulatory properties (Pasupuleti *et al.*, 2017^[59]; Martinotti and Ranzato, 2015^[51]; Cornara *et al.*, 2017^[27]; Anjum *et al.*, 2019^[6]; Rivero-Cruz *et al.*, 2020^[66]).

Royal jelly is the hypopharyngeal and mandibular secretion of the worker bee which is white in colour and viscous in nature (Buttstedt *et al.*, 2018^[22]; Chen and Chen, 1995^[24]; Ramanathan *et al.*, 2018^[64]; Miguel and El-Guendouz, 2017)^[53]. It is a superfood consumed by the queen bee. On light doses, it is also fed to honey bee larvae in the first 2-3 days of maturation (Buttstedt *et al.*, 2018)^[22]. Royal jelly is used by the queen throughout her life cycle. Royal jelly is responsible for the longevity of the queen bee and royalactin is the main component (Kunugi and Mohammed Ali, 2019^[47]; Kamakura, 2011^[37]; Detienne *et al.*, 2014^[31]). Royal jelly is widely used as a dietary supplement due to its antibacterial, antitumor, anti-allergy, anti-inflammatory, and immunomodulatory effect (Viuda-Martos *et al.*, 2008^[80]; Ramadan and Al-Ghamdi, 2012^[63]; Pavel *et al.*, 2011^[60]; Khazaei *et al.*, 2018^[44]).

Chemical constituents of honey, propolis and royal jelly

Honey is a supersaturated sugar solution comprising carbohydrates (82.4%), fructose (38.5%), glucose (31%), other sugars (12.9%), water (17.1%) and protein (0.5%) (Rossi and Marrazzo, 2021^[69]; Aurongzeb and Azim, 2011^[9]; Tappi *et al.*, 2019^[77]; Pavlova *et al.*, 2018)^[61]. In addition, honey comprises organic acids, multi-minerals, amino acids, vitamins, phenols, and many other minor compounds especially phenolic acid, flavonoid and alpha tocopherol (Pashte *et al.*, 2020^[58]; Kumar *et al.*, 2010^[46]; Cianciosi *et al.*, 2018^[26]). Phenolic acids, flavonoids, ascorbic acid, proteins, carotenoids, enzymes like glucose oxidase and catalase enhances the health benefit of honey (Viuda-Martos *et al.*, 2008^[80]; Khalil *et al.*, 2010)^[43].

Propolis is the third important bee product after honey and wax which is mainly composed of resins (50%), wax (30%), essential oils (10%), pollen (5%) and other organic

compounds (5%) (Kasote, 2017^[40]; Viuda-Martos *et al.*, 2008^[80]; Fokt *et al.*, 2010^[35]). The organic components in the propolis includes phenolic compounds, esters, flavonoids, terpenes, beta-steroids, aromatic aldehydes and alcohols (Kapare and Sathiyarayanan, 2020^[38]; Kayaoglu *et al.*, 2011^[42]). Propolis has diverse flavonoids especially pinocembrin, acacetin, chrysin, rutin, luteolin, kaempferol, apigenin, myricetin, catechin, naringenin, galangin, and quercetin; two phenolic acids, caffeic acid and cinnamic acid (Dezmirean *et al.*, 2021; Benhanifia and Mohamed, 2015)^[32, 15]. It is also a source of vitamins especially vitamins B1, B2, B6, C, and E and useful minerals such as magnesium (Mg), calcium (Ca), potassium (K), sodium (Na), copper (Cu), zinc (Zn), manganese (Mn), and iron (Fe) (Ahangari *et al.*, 2018; Sun *et al.*, 2000)^[2, 76]. In addition to this, enzymes like succinic dehydrogenase, glucose-6-phosphatase, adenosine triphosphatase, and acid phosphatase are also present in propolis (Yousef *et al.*, 2010^[82]; Pasupuleti *et al.*, 2017^[59]).

The royal jelly has quite unique composition when compared to honey and propolis. Royal jelly consists of water (50–60%), proteins (18%), carbohydrates (15%), lipids (3–6%), mineral salts (1.5%), and vitamins (Kunugi and Mohammed Ali, 2019^[47]; Kamakura, 2011^[37]; Detienne *et al.*, 2014^[31]). With around 185 organic compounds, royalactin is the most important protein present in royal jelly (Kunugi and Mohammed Ali, 2019^[47]; Kamakura, 2011^[37]). Fatty acid, proteins, adenosine monophosphate (AMP) N1 oxide, adenosine, acetylcholine, polyphenols, and hormones such as testosterone, progesterone, prolactin, estradiol and 10-hydroxy-2-decenoic acid (HAD) are the useful bioactive present in royal jelly (Pasupuleti *et al.*, 2017^[59]).

Bioactive compounds in honey, propolis and royal jelly

Naturally occurring compounds especially polyphenols and vitamins as part of food chains are considered as bioactive (Sagar *et al.*, 2018; Biesalski *et al.*, 2009)^[71, 16]. Phenolic compounds are highly bioactive defined as organic compounds with an aromatic ring that is chemically bonded to one or additional hydrogenated substituents in the presence of corresponding functional derivatives (Delgado *et al.*, 2019^[30]; Pasupuleti *et al.*, 2017^[59]). Flavonoids are the major phenolic compounds present in honey, propolis and royal jelly (Viuda-Martos *et al.*, 2008^[80]). Phenolic compounds are responsible for the antioxidant, antimicrobial, antiviral, anti-inflammatory, antifungal, wound healing, and cardioprotective activities of bee products.

Major biological properties of honey includes antioxidant, anti-inflammatory, anti-bacterial, antiviral, anti-ulcer, antihyperlipidemic, antidiabetic and anticancer properties (Viuda-Martos *et al.*, 2008^[80]; Juszczak *et al.*, 2016^[36]; Buratti *et al.*, 2007^[20]). Honey lowers cardiovascular risks and shows ameliorative effect on plasma glucose, plasma insulin, cholesterol, triglycerides, blood lipids, C-reactive proteins and homocysteine (Al-Waili *et al.*, 2013; Bobiş *et al.*, 2018)^[5, 17]. Honey is proven to improve memory and learning process including enhanced morphology of memory-related brain areas, increased levels of brain-derived neurotrophic factor, reduced brain oxidative stress, increased acetylcholine concentration (Pasupuleti *et al.*, 2017^[59]; Othman *et al.*, 2015^[57]). The aim of this review is to summarize information on the traditional and clinical uses of honey to augment various biological activities and to treat diseases.

Chemical constituents of honey

Around 200 compounds are present in honey which mainly comprises of water, sugars, vitamins, enzymes, amino acids and minerals (da Silva *et al.*, 2016 [29]; Eteraf-Oskouei and Najafi, 2013 [34]; Santos-Buelga and González-Paramás, 2017 [73]; Ahmad *et al.*, 2017 [3]). Sugars dominate 95-99% of honey's dry matter with fructose as the most prevalent (32-38% of total sugar) (Santos-Buelga and González-Paramás, 2017 [73]; Ahmad *et al.*, 2017 [3]). In addition to fructose and glucose other disaccharides and oligosaccharides including maltose, maltotriose and panose (da Silva *et al.*, 2016 [29]; Eteraf-Oskouei and Najafi, 2013 [34]). In addition to this various organic acids, minerals and trace elements such as calcium, potassium, sodium, magnesium, phosphorous, sulphur, iron, zinc, copper and manganese (da Silva *et al.*, 2016 [29]; Eteraf-Oskouei and Najafi, 2013 [34]; Santos-Buelga and González-Paramás, 2017 [73]; Ahmad *et al.*, 2017 [3]).

Various vitamins, including ascorbic acid (Vitamin C), thiamine (Vitamin B1), pantothenic acid (Vitamin B5), riboflavin (Vitamin B2), nicotinic acid (Vitamin B3), pyridoxine (Vitamin B6), biotin (Vitamin B8), folic acid (Vitamin B9) and cyanocobalamin (Vitamin B12), are present. Enzymes and proteins are minor constituents, with the enzymes playing a vital role in various activities, including antimicrobial activity and facilitating calcium absorption (Ariefdjohan *et al.*, 2008) [8]. The antioxidant capacity of honey depend on total phenolic compounds and the presence of flavonoids which has an important role in reducing oxidative stress. A variety of flavonoids and terpenoids have been reported in various honeys. In manuka honey, pinocembrin (1), chrysin (2), pinobanksin (3), 8-methoxykaempferol (4), luteolin (5), isorhamnetin (6), galangin (7), kaempferol, sakuranetin (8), quercetin and magniferolic acid (9) and 3 β -hydroxy-24-methylenecycloartan-26-oic acid (10) have been identified (Ahmed and Othman, 2013) [4]. The various physicochemical properties and therapeutic efficacies of honey and bee products are depicted in Fig. 1 and Fig. 2.

Health benefits of honey

Wound management

Honey is used as effective agent to treat wounds, insect bites, burns, skin disorders, sores, and boils. The wound healing capacity is attributed as a promoter of wound repair and antimicrobial activity. Honey promote the activation of dormant plasminogen in the wound matrix leading to the expression of proteolytic enzyme plasmin resulting in blood clot retraction and fibrin destructions. Plasmin breaks fibrin clots with attached dead tissues in the wound bed (Pasupuleti *et al.*, 2017) [59].

The usage of honey in wound care is superior to conventional and modern wound care dressings. Honey stimulates wound healing properties of infected wounds that do not respond to antiseptics or antibiotics. Honey also aids autolytic debridement and accelerates the growth of healthy granulated wound bed (Pasupuleti *et al.*, 2017) [59].

The application of honey in the case of Malodor infections (*Bacteroides* spp. and *Peptostreptococcus* spp.) replace the release of malodorous compounds (ammonia, amines, and sulfur) by lactic acids. The therapeutic effects observed after honey application include fast healing, wound cleansing, clearance of infection, tissue regeneration, minimized inflammation, and increased comfort during dressing due to lower extent of tissue adhesion (Pasupuleti *et al.*, 2017) [59].

Paediatric care

Honey enhance the epithelialization of skin surfaces and control the skin damage near stomas. Honey is effective in eczema, psoriasis and pediatric dermatitis caused by the usage of napkins and diapers. Honey mixed with bee wax and olive oil significantly improve the psoriasis or atopic dermatitis condition. Various nitric oxide metabolites present in the honey reduce the incidence of skin infection in psoriasis.

Diabetic Foot Ulcer (DFU)

Honey is considered as a low cost and effective therapy for the treatment of DFU which is often complicated by microbial infections. Honey is used in wound management and is effective among patients with locally infected wounds, DFU and Charcot foot ulcerations.

Gastrointestinal (GI) disorder

Consumption of honey facilitate the absorption of molecules especially sugars and starch and aid in the digestive process due to minerals, phytochemicals and flavonoids. Honey has bactericidal properties against pathogenic bacteria and enteropathogens, including *Salmonella* spp., *Escherichia coli*, *Shigella* spp., and many other Gram negative species. The gastrointestinal tract (GIT) contains many important beneficial microbes like Bifidobacteria and consumption of probiotics increase the availability in the GIT. Honey is a good probiotic and dietary supplement that hastens the growth of Lactobacillus, Bifidobacteria and beneficial for the intestinal microbioata.

Oral health

Many oral diseases especially periodontal disease, stomatitis, and halitosis can be treated with honey. Honey is also popular for the prevention of dental plaque, gingivitis, mouth ulcers, and periodontitis. Honey stimulate the growth of granulation tissue leading to the repair of damaged tissues. Honey has good antimicrobial activity against *Porphyromonas gingivalis* is a Gram-negative bacteria that causes periodontitis. Honey is very effective against mouth ulcers and stomatitis conditions. Due to the presence of methylglyoxal component, the consumption of honey ameliorates halitosis (Pasupuleti *et al.*, 2017) [59].

Pharyngitis and coughs

Pharyngitis, commonly known as sore throat is an acute infection in the oropharynx and nasopharynx induced by *Streptococcus* spp. Honey is very effective in curing sore throat due to its anti-inflammatory, antiviral, and antifungal properties. Honey makes a smooth coat in the inner lining of the throat and destroys harmful microbes and soothing the throat. Honey is superior to dextromethorphan and diphenhydramine for the treatment of cough induced upper respiratory infections. Due to antioxidant and antimicrobial properties, honey minimize persistent cough, pneumonia and ameliorated sleep.

Gastroesophageal Reflux disease

Gastroesophageal reflux disease (GERD) is a mucosal infection caused by contents of abnormal gastric reflux into the oesophagus and lungs. Symptoms of GERD include heartburn, inflammation, and acid regurgitation. Intake of honey make a coating on the oesophagus and stomach lining and prevent the upward flow of food and gastric juice. Honey stimulate the regrowth of tissues on the sphincter and reduce

acid reflux (Pasupuleti *et al.*, 2017) ^[59].

Dyspepsia, Gastritis and peptic ulcer

Dyspepsia affect mainly stomach and small intestine and causes epigastric pain, heartburn, bloating and nausea. The preliminary symptom of peptic ulcer is dyspepsia which eventually cause cancer. Gastritis is the irritation and inflammation of the lining of the stomach wall. Honey is a very effective inhibitor for gastritis and the peptic ulcer causing agent, *Helicobacter pylori* (*H. pylori*), and decreased the secretion of gastric acid. The high sugar content and low pH in honey are the results of glucose oxidative conversion to gluconic acid by glucose oxidase and eventually releases hydrogen peroxide. Glucose oxidase also acts on fibroblasts and epithelial cell activators required for the healing of ulcers caused by *H. pylori*.

Gastroenteritis

Gastroenteritis is known as stomach or gastric flu and leads to the inflammation of the digestive tract. The symptoms of gastroenteritis include dehydration, watery diarrhoea, bloating, abdominal cramps, and nausea. Replacing the glucose in standard electrolyte oral rehydration solution (ORS) with honey reduced the recovery time of patients with gastroenteritis because the high sugar content in honey boosts electrolyte and water reabsorption in the gut.

Constipation and diarrhoea

Chronic constipation is characterized by intolerable defecation, difficult stool passage characterized by straining, hard or lumpy stool and prolonged time to pass stool. Diarrhoea is defined as a high frequency of bowel movements with watery stool. Honey has minimized the pathogenesis and duration of viral diarrhoea compared to conventional antiviral therapy. Usage of honey on empty stomach prevents diarrhoea, constipation and stomach discomfort in the case of inflammatory bowel syndrome (IBS) (Pasupuleti *et al.*, 2017) ^[59].

Liver and pancreatic diseases

Honey balances liver systems and neutralize toxins and prevents oxidative damage. The antioxidant and hepatoprotective activity of honey minimized liver damage. Honey reduce the effect of fatty liver as it provide adequate glycogen storage in liver cells. Insufficient glycogen storage in the liver releases stress hormones that impair glucose metabolism over time. Impaired glucose metabolism leads to insulin resistance and is the main factor of fatty liver disease.

Metabolic and cardiovascular health

Honey act as cardioprotective and therapeutic impacts against epinephrine-induced cardiac disorders and vasomotor dysfunctions. Honey exhibits cardioprotective effects such as vasodilation, balancing vascular homeostasis, and improvements in lipid profile. Flavonoids in honey improves coronary vasodilation, decreases the ability of platelets to form clots, prevents oxidation of low-density lipoproteins (LDL), increases high-density lipoproteins (HDL), and improves endothelial functions.

Honey has a good metabolic response against metabolic syndrome characterized by hyperglycemia, hypertension, abdominal obesity, dyslipidemia, and intensified adaptability towards diabetes, kidney, and heart diseases. Polyphenols in honey reduce atherosclerotic lesions, honey decreased total

cholesterol (TC) and noticeably prevented the rise in plasma glucose levels. Nitric oxide (NO) is a metabolite present in honey that also has cardioprotective functions.

Cancer and oncogenesis

Breast cancer

Imbalance in estrogen signalling pathways and propagating levels of estrogens have important roles in breast cancer growth and propagation. Targeting the estrogen receptor (ER) signalling pathway is the best way to prevent breast cancer. Honey is very efficient in modulating ER signalling pathway and has biphasic activity in MCF-7 cells. Cytotoxic activities of honey in human breast cancer cells were demonstrated by elevated secretion of lactate dehydrogenase (LDH). Honey shows highly specific and selective cytotoxic effects towards breast cancer cell lines and has a good potential as a chemotherapeutic agent.

Liver cancer

The most common type of liver cancer is hepatocellular carcinoma (HCC). Treatment of HepG2 cells with honey minimized the amount of nitric oxide (NO) levels in the cells and decreased the HepG2 cell number greatly. Reduced reactive oxygen species (ROS) and enhanced antioxidant efficacy inhibit cancerous cell proliferation and lowered the number of HepG2 cells.

Colorectal cancer

Most colorectal cancers begin as a polyp, which generally starts on the inner lining of the colon or rectum and grows towards the center. Honey inhibited the proliferation of colon cancer cells. Honey shows significant antiproliferative action against colon cancer cells due to the high phenolic content. The molecular mechanisms resulting in the antiproliferative and anticancer effects of honey include cell cycle arrest, activation of mitochondrial pathway, induction of mitochondrial outer membrane permeabilization, induction of apoptosis, modulation of oxidative stress, reduction of inflammation, modulation of insulin signalling, and inhibition of angiogenesis in cancer cell.

Health benefits of propolis

Gastrointestinal disorder

Parasitic infection of the GI tract create abdominal pain, diarrhoea, bloating and nausea. Propolis has been reported to have several biological efficacies including anticancer, antioxidant, and anti-inflammatory activities. Propolis is also used clinically to treat viral infections. Propolis inhibits growth and adherence of the trophozoites, promote the detachment of parasitic worms and effective against giardiasis. Propolis also shows antihistaminergic, anti-inflammatory, antiacid, and anti-*H. pylori* activities that can be used to treat gastric ulceration.

Gynecological care

Widespread causes of indicative vaginitis are bacterial vaginosis (BV) and vulvovaginal candidiasis (VVC). The depletion of *Lactobacillus spp.* in the vagina is a distinguished feature of vaginal infections with yeast like fungi and elevated vaginal pH. Diabetes patients are more prone to having vaginal infections caused by *Candida albicans*. Application of 5% aqueous propolis solution resulted in an improvement in vaginal well-being. Propolis has antibiotic, antimycotic and anaesthetic action. Propolis may be used for Recurrent

Vulvovaginal Candidiasis (RVVC) and alternative to antibiotics in patients involved with other medications and allergies. Propolis extract solution (PES) also show low toxicity in human cells and can be an alternative treatment for chronic vaginitis. Due to the antifungal properties PES can be used as a antibiofilm material for RVVC to counteract biofilm growth of *C. albicans* and antifungal drug resistance.

Oral health

The excessive bacterial growth in oral cavity lead to several oral diseases. Propolis restrict bacterial-plaque development periodontitis causing pathogens. Propolis solutions exert a selectively lower cytotoxic action on human gum fibroblasts mouthwash containing propolis have shown effectiveness in healing surgical wounds. Propolis solution is used to disinfect toothbrushes. A 3% ethanolic extract of propolis toothpaste gel showed good potency against gingivitis caused by dental plaque. Propolis extracts have also helped cure halitosis; a condition of unpleasant bad breath due to poor oral hygiene. Propolis toothpaste or mouthwash is used for their ability to reduce growth of bacterial plaque and pathogenic microflora that causes gingivitis and periodontitis.

Oncological treatment

The propolis has good potential towards human breast cancer treatment due to its induction of apoptosis on breast cancer cells and proliferation. Due to the selective toxicity to only tumour cells, it exhibits low or no toxicity towards normal cells. Galangin, a common flavonoid in propolis induce apoptosis and inhibit melanoma cells. Propolis exert a selective cytotoxic action on human lung cancer cells by inducing endoplasmic reticulum stress, apoptosis, and caspase activity and by reducing the mitochondrial membrane potential.

Dermatological care

Due to its anti-allergy, anti-inflammation, antimicrobial properties, and promotive action on collagen synthesis, propolis is widely used in skin care products especially creams and ointments. Propolis notably decreased free radical activity in healing the wound beds which supported the repair process and high efficacy in the treatment of acne vulgaris.

Propolis also shows positive collagen metabolism in the wound during the healing process by increasing the collagen content of tissues. Propolis is used as an alternative therapy for wound healing to promote wound closure, under human diabetic foot ulcer (DFU).

Health benefits of royal jelly

Royal jelly is one of the important honey bee products that have a good potential to treat various human diseases. The royal jelly possess antioxidant, antitumor, antiaging, neurotropic, and anti-inflammatory properties.

Reproductive health

Royal jelly is effective in reducing premenstrual syndrome, treatment of urinary problems and promotion of life quality in postmenopausal women. Royal jelly has protective effects against Oxymetholone-induced reproductive toxin (OXM), which is an active steroid derived from testosterone and induce spermatogenesis. Royal jelly has been traditionally used to treat menopause symptoms by rebalancing the hormonal concentration in the blood, decreasing follicle-stimulating hormones (FSH).

Neurodegenerative and ageing diseases

Royal jelly stimulates physical and mental functions for the elderly and increases their appetite and weight. Royal jelly exerted neuroprotective effects in Alzheimer's disease. Royal jelly contains longevity promoting factors and extends the lifespan and improve mental health.

Wound healing

Royal jelly enhances wound-healing activity, under the effect of royal jelly, human fibroblasts were able to migrate and increase levels of sphingolipids by decreasing the secretion and formation of collagen. It shortens the curing period of desquamated skin lesions. Royal jelly exhibited protective action on human skin against ultraviolet B induced photoaging by promoting collagen production. Royal jelly dressing is also an effective way of treating diabetic foot ulcers due to its vasodilation effects around the affected wound and prevents infections.

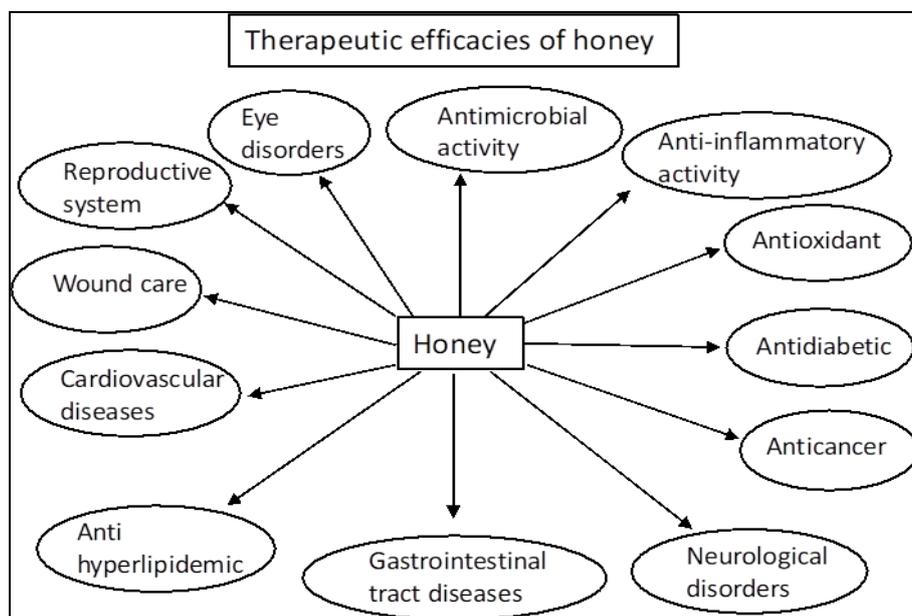


Fig 1: Schematic representation of the therapeutic effects of honey. Adapted from Rao *et al.*, 2016 [65].



Fig 2: Various types of biological activities of honey products. Adapted from Pasupuleti *et al.*, 2017 ^[59].

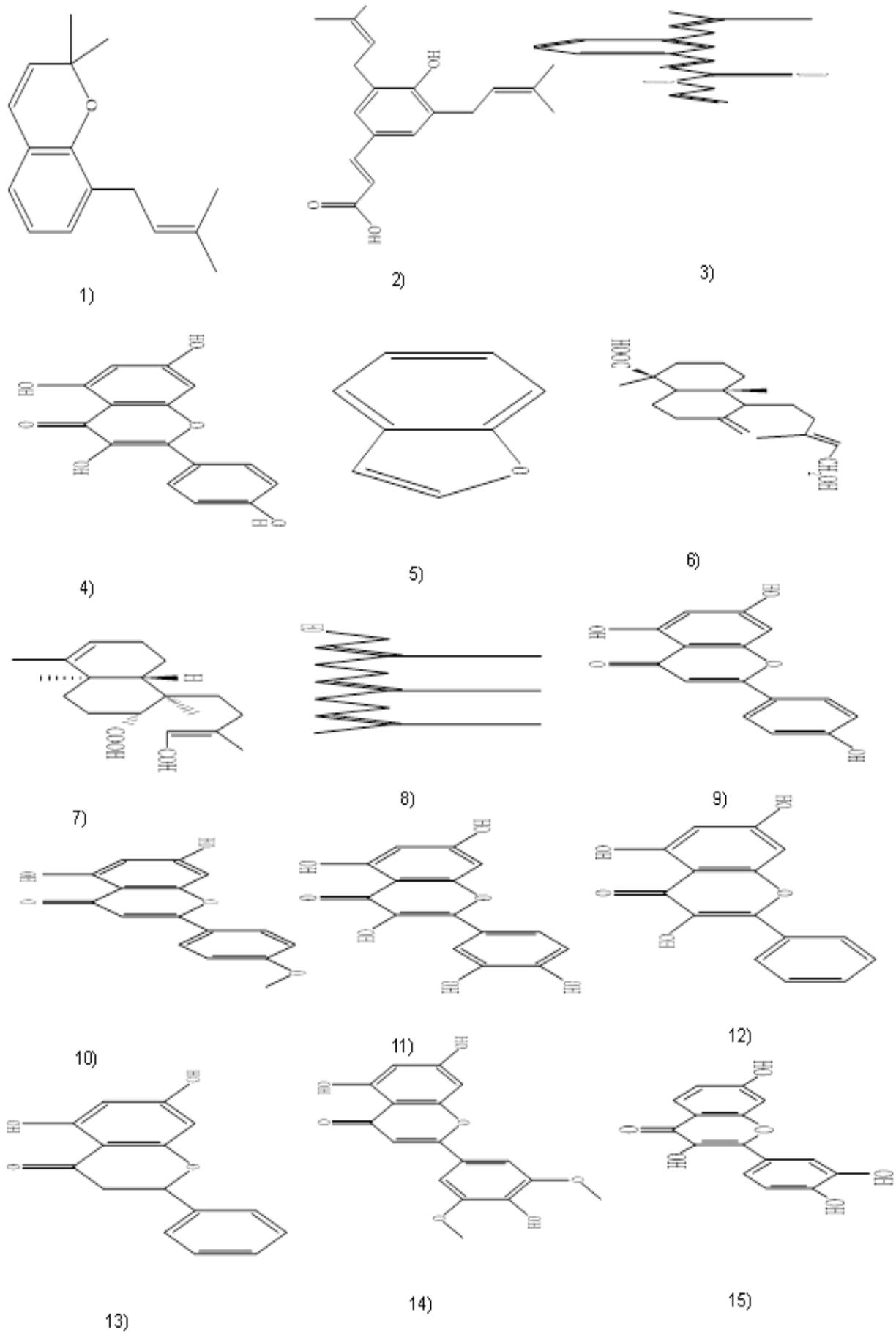


Fig 3: Important bioactive compounds in honey, propolis and royal jelly: 2-dimethyl-8-prenylchromene (1), 4-hydroxy-3, 5-diprenyl cinnamic acid (2), 3-prenyl cinnamic acid allyl ester (3), kaempferide (4), benzofuran (5), isocupressic acid (6), 13C-symphoreticulinic acid (7), farnesol (8), apigenin (9), acacetin (10), quercetin (11), galangin (12), pinocembrin (13), chrysin (14) fisetin (15). Adapted from Rao *et al.*, 2016 [65]. Adapted from Pasupuleti *et al.*, 2017 [59].

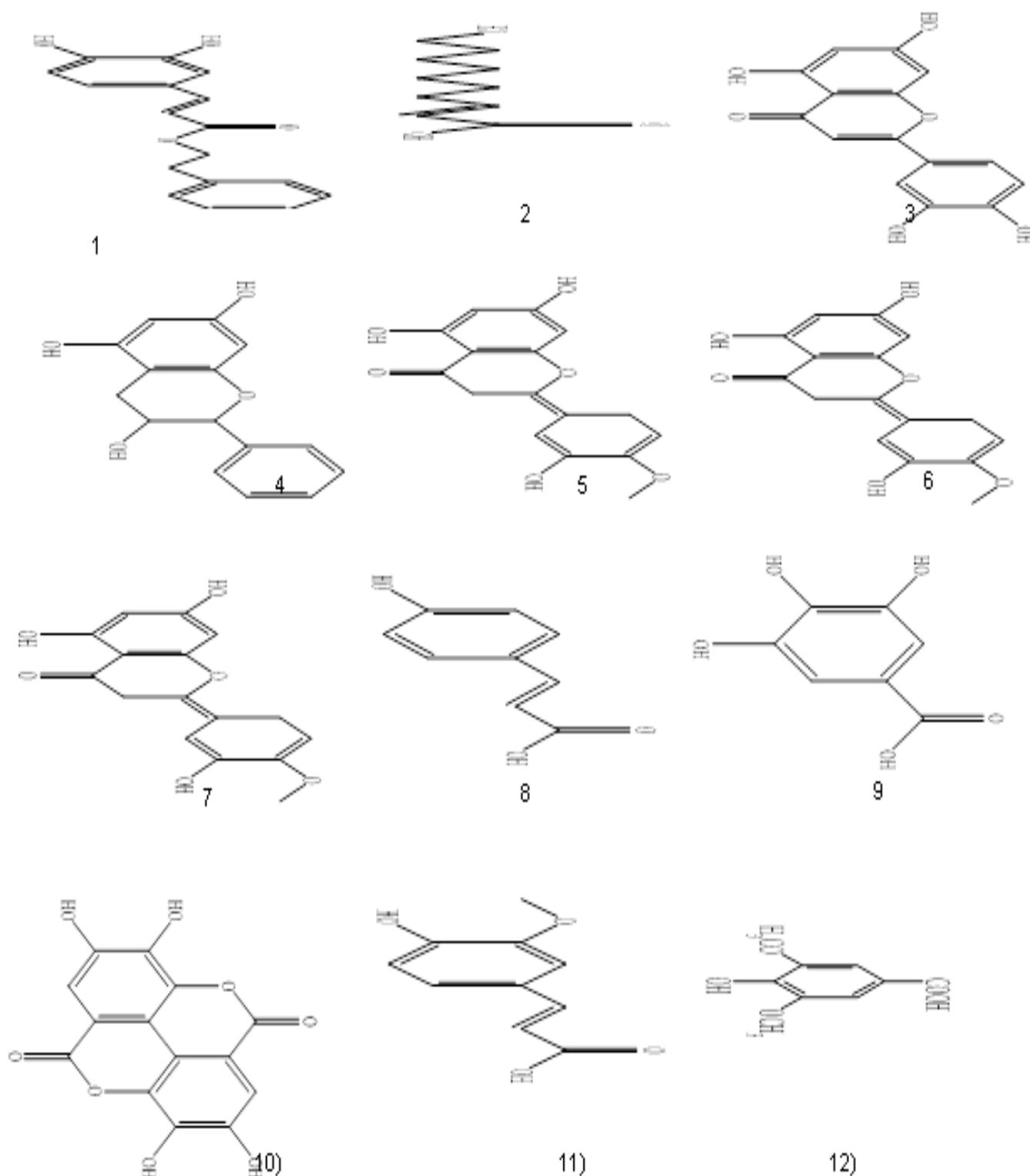


Fig 4: Important bioactive compounds in honey, propolis and royal jelly; caffeic acid (1), 10-hydroxy-2-decenoic acid (2), luteolin (3), pinobanksin (4), hesperetin (5), naringenin (6), genistein (7), p-coumaric acid (8), gallic acid (9), ellagic acid (10), ferulic acid (11), syringic acid (12). Adapted from Pasupuleti *et al.*, 2017 [59].

Conclusions and future prospects

The present review article focusses on the health benefits of bee products especially, honey, propolis and royal jelly. Honey bee products possess numerous biological, biochemical and physiological activities in animals as well as in humans. The efficacy of these properties depends on the types of phenolic and bioactive compounds present in the honey bee products.

They are effective in preventing diseases and promoting good

health due to the presence of bioactive compounds such as flavonoids, phenolic acid, phenolic compounds, terpenes, and enzymes. The nutritional properties and functional values of honey, propolis and royal jelly differ widely. These potent apitherapeutic products should be standardized for correct doses and checked for the allergic effects. Further studies are needed to explore the pharmacological activities of these bee products and standardized to have promising health benefits.

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Conflicts of interest

The author do not have any conflict of interest.

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