



CHYE FOOK YEE  
NG XIAO WEN

# **ANTIOXIDANT AND ANTIBACTERIAL PROPERTIES OF HONEY**



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**Chye Fook Yee  
Ng Xiao Wen**

**UNIVERSITI MALAYSIA SABAH**

Kota Kinabalu • Sabah • 2008

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Perpustakaan Negara Malaysia

Cataloguing-in-Publication Data

Cbye, Foo Yee, 1967-

Antioxidant and antibacterial properties of honey / Cbye Fook Yee, Ng Xiao Wen.

Includes index

Bibliography: p.117

ISBN 978-967-5224-02-7

I. Antioxidants. 2. Antibacterial agents. I. Ng, Xiao Wen, 1982-.

II. Title.

613.286

Layout artist : Rosalind Ganis

Cover designer : Ai Khen Wong

Typeface for text : Tahoma

Text type and leading size : 10/12 points

Printed by: Capital Associates Printing Press (S) Sdn. Bhd.

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## **ACKNOWLEDGEMENTS**

We wish to thank Universiti Malaysia Sabah for providing the facilities and financial support on the project. Our sincere thanks go to Assoc. Prof. Dr Mohd Ismail Abdullah, Dean of the School of Food Science and Nutrition for his continuous encouragement and support during the preparation of this monograph. We are also thankful to Koperasi Pembangunan Desa (KPD) Sabah for providing some of the samples needed in the study. To all our colleagues and family members, your support and tolerance are greatly appreciated.

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Universiti Malaysia Sabah

2008