




Review

A Comprehensive Survey of Phenolic Constituents Reported in Monofloral Honeys around the Globe

Ivan Lozada Lawag^{1,2}, Lee-Yong Lim², Ranee Joshi³, Katherine A. Hammer^{1,4} and Cornelia Locher^{1,2,*}

- ¹ Cooperative Research Centre for Honey Bee Products Limited (CRC HBP), University of Western Australia, Crawley, WA 6009, Australia; ivan.lawag@research.uwa.edu.au (I.L.L.); katherine.hammer@uwa.edu.au (K.A.H.)
- ² Division of Pharmacy, School of Allied Health, University of Western Australia, Crawley, WA 6009, Australia; lee.lim@uwa.edu.au
- ³ Centre for Exploration Targeting, School of Earth Sciences, University of Western Australia, Crawley, WA 6009, Australia; ranee.joshi@research.uwa.edu.au
- ⁴ School of Biomedical Sciences, University of Western Australia, Crawley, WA 6009, Australia
- * Correspondence: connie.locher@uwa.edu.au

Abstract: The aim of this review is to provide a comprehensive overview of the large variety of phenolic compounds that have to date been identified in a wide range of monofloral honeys found globally. The collated information is structured along several themes, including the botanical family and genus of the monofloral honeys for which phenolic constituents have been reported, the chemical classes the phenolic compounds can be attributed to, and the analytical method employed in compound determination as well as countries with a particular research focus on phenolic honey constituents. This review covers 130 research papers that detail the phenolic constituents of a total of 556 monofloral honeys. Based on the findings of this review, it can be concluded that most of these honeys belong to the Myrtaceae and Fabaceae families and that Robinia (*Robinia pseudoacacia*, Fabaceae), Manuka (*Leptospermum scoparium*, Myrtaceae), and Chestnut (*Castanea* sp., Fagaceae) honeys are to date the most studied honeys for phenolic compound determination. China, Italy, and Turkey are the major honey phenolic research hubs. To date, 161 individual phenolic compounds belonging to five major compound groups have been reported, with caffeic acid, gallic acid, ferulic acid and quercetin being the most widely reported among them. HPLC with photodiode array detection appears to be the most popular method for chemical structure identification.

Keywords: honey; monofloral honey; phenolic compounds; polyphenol; flavonoids; hydroxycinnamic acid and derivatives; hydroxybenzoic acid and derivatives; hydroxyphenylacetic acid and derivatives; phytochemistry; biomarkers



Citation: Lawag, I.L.; Lim, L.-Y.; Joshi, R.; Hammer, K.A.; Locher, C. A Comprehensive Survey of Phenolic Constituents Reported in Monofloral Honeys around the Globe. *Foods* **2022**, *11*, 1152. <https://doi.org/10.3390/foods11081152>

Academic Editor: M. Carmen Seijo

Received: 28 March 2022

Accepted: 13 April 2022

Published: 15 April 2022

Publisher's Note: MDPI stays neutral with regard to jurisdictional claims in published maps and institutional affiliations.



Copyright: © 2022 by the authors. Licensee MDPI, Basel, Switzerland. This article is an open access article distributed under the terms and conditions of the Creative Commons Attribution (CC BY) license (<https://creativecommons.org/licenses/by/4.0/>).

1. Introduction

Honey is a stored food of honeybees (*Apis mellifera*) that originates from plant nectar and is converted to honey with the aid of enzymes secreted from the glands of worker bees. Inside a colony, forager bees with full honey sacs transfer nectar into honeycombs and then flutter their wings to hasten the decrease in nectar moisture before worker bees seal the cells for storage [1]. Honeys are classified either as monofloral/unifloral or polyfloral/multifloral, the former being derived from a predominant botanical species, thus from mainly one type of nectar with only minor, if any, nectar contributions from other botanical sources. Polyfloral honeys, on the other hand, are linked to several botanical sources, none of which predominate [2].

Honey has been extensively used throughout history, not only as a food and food sweetener but also for medicinal purposes, which are associated, for example, with its antimicrobial and/or antioxidant properties [2–5]. However, honey's potential health benefits can vary considerably due to the diversity of nectar collected by bees as they move

from plant to plant [6]. Thus, different phytochemicals present in the nectar of melliferous plants contribute to the variability in honeys' secondary metabolite profiles and this might also impact their bioactivity levels [3].

For bees, honey provides a rich source of carbohydrates, which is reflected in its chemical composition of at least 60% glucose and fructose combined, approximately 10% other sugar constituents and approximately 18% water. The remaining 2–3% of honey consists of a diverse mixture of more than 200 individual compounds including carotenoids, flavonoids and phenolics, along with several other minor components, such as proteins, free amino acids, minerals, vitamins and organic acids [7,8]. These minor constituents are considered to be very important in influencing not only the organoleptic characteristics of honeys but also their respective bioactivity profiles [3].

The term 'phenolic' or 'polyphenol' is chemically defined as a substance that possesses an aromatic ring bearing one or more hydroxyl substituents including functional derivatives such as esters and glycosides. These compounds, which can be further divided into subgroups such as phenolic acids and flavonoids, are extensively found across the plant kingdom and are closely linked to the sensory and nutritional quality of fresh and processed plant foods. Within the phenolic acid subgroup, hydroxybenzoic acid (such as methyl syringate, gallic acid, ellagic acid, protocatechuic acid, syringic acid, benzoic acid and 4-hydroxybenzoic acid), hydroxycinnamic acid (such as chlorogenic, vanillic, caffeic, p-coumaric and ferulic acids) and hydroxyphenylacetic acid (such as homogentisic and phenylacetic acids) derivatives have been detected in various honey samples around the world. Among the flavonoid groups, flavonols (such as myricetin, kaempferol, 8-methoxy kaempferol, quercetin, isorhamnetin, quercetin-3-methyl ether, quercetin-3,7-dimethyl ether, pinobanksin, rutin and galangin), flavones (such as genkwanin, luteolin, apigenin, tricetin and chrysin) and flavanones (such as pinocembrin and pinostrobin) have also been identified in some honeys [6].

Despite their relatively minor presence, phenolic compounds are one of the most studied honey constituents due to their well-known biological activities [3,9]. They are, furthermore, reported to influence the organoleptic characteristics of honeys [3] and can also potentially be used to identify or confirm the botanical origin of honeys [9]. Most of the floral markers in honey, which are derived from the nectar of melliferous plants, are flavonoids or phenolic acids. The identification of these compounds in honey can, thus, be an important tool for the recognition of its floral type [9]. Furthermore, phenolic compounds can also be used to monitor honey quality in order to choose the best processing practices [10].

A number of reviews have already been carried out on honey phenolics. These reviews can be categorized into honey phenolic analysis, determination and separation [11–14]; phenolics as authentication and marker compounds for the botanical origin of honey [2,15–17]; and honey phenolics and their associated health benefits [3,18–22]. A drawback of these reviews is that they tend to focus only on a few subsets of monofloral honeys found in particular regions. To our knowledge, a comprehensive review of all phenolic compounds isolated to date from honeys around the globe has not yet been published and is therefore the subject of this study. This paper, thus, presents a comprehensive survey of phenolic compounds reported across a very wide range of monofloral honeys from different geographical locations worldwide to provide an overview of their respective phenolic profiles and to assist with the identification of ubiquitous phenolics that are found across various floral sources and across different geographical locations. It also provides information on the botanical origins of honeys for which phenolic constituents have to date been identified and allows determination of regional hotspots of research on phenolic honey constituents.

2. Materials and Methods

2.1. Literature Search

To ensure that a wide range of publications on phenolics and polyphenols present in honey are captured in this review, a thorough literature search was carried out by

the Scopus database (published until January 2021) using combinations of the following sets of keywords: honey phenolic profile, monofloral honey and chemistry, honey and phytochemi*, honey and flavonoid* and honey phenol*. Only papers that were written in English and that reported on phenolic compounds in ripe (thus excluding nectar or unripe honey) monofloral honeys of nectar and honeydew origin produced by *Apis mellifera* bees were included in this review. Google Scholar was also used to further enhance the results of this initial literature search.

2.2. Data Tabulation and Representation

Information such as the common name, genus and/or species name, and the family of the monofloral honeys' botanical source (verified using <https://www.gbif.org> accessed on 19 January–1 February 2022), country of origin, country where the research was performed, as well as the total number of analysed samples, the detected compounds, and the methods of detection/identification employed in compound determination were recorded and tabulated. The collated information was then grouped based on genus, botanical species and/or common name, and also based on the country where the research was performed.

Guided by pre-existing chemical classifications [23–25], the reported compounds were grouped into five classes, namely flavonoids, hydroxycinnamic acid derivatives (HCAD), hydroxybenzoic acid derivatives (HBAD), and miscellaneous/other phenolics as well as non-phenolic compounds. Furthermore, a CAS Registry Number (CAS No.) was assigned to each compound, and synonyms, molecular formula, molar mass, and Simplified Molecular Input Line Entry System (SMILES) information were also determined. Molecular structures were generated based on the SMILES information using ChemDraw version 20.0.0.41, PerkinElmer Informatics, Inc.

The prevalence of studies on phenolic constituents of honeys on a global level as well as in various geographical regions was visually represented using maps generated by ARCGIS Version 10.8. Redlands, CA, USA.

3. Results and Discussion

3.1. Botanical Classification

The literature search yielded a total of 130 original research articles that detail phenolic compounds identified in monofloral honeys in various countries around the globe. Since most studies analysed more than one monofloral honey, this review captures the published data for a total of 556 monofloral honeys. Their predominant botanical sources can be attributed to a total of 51 plant families; 90 of the reported monoflorals originated from members of the Fabaceae family, 88 from Myrtaceae, 56 from Lamiaceae, 41 from Ericaceae, 34 from Rutaceae, 33 from Fagaceae and 30 from Asteraceae. Thus, these seven plant families appear to be the most common botanical sources of honeys for which phenolic constituents have to date been reported in the literature.

The reviewed reports were further categorised into 159 monofloral groups taking into account not only the botanical family, but also the common name and/or the genus or species of the honeys' botanical origin. It was found that 23 of these monofloral groups belonged to the Myrtaceae family, 17 were Fabaceae, 14 Lamiaceae, 12 Asteraceae and 9 belonged to the Rosaceae family.

It could also be determined from this grouping that Robinia honey (*Robinia pseudoacacia*, Fabaceae), which has been reported in 36 research papers, is the most studied honey with respect to phenolic constituents. This is followed by Manuka honey (*Leptospermum scoparium*, Myrtaceae) with 29 research papers, Chestnut honey (*Castanea* sp., Fagaceae) with 28, Linden honey (*Tilia* sp., Malvaceae) with 25, Rape honey (*Brassica* sp., Brassicaceae) and Heather honey (*Calluna vulgaris* and *Erica* sp. (L.) Hull, Ericaceae) with 24 each, Eucalyptus honey (*Eucalyptus* sp., Myrtaceae) with 21, Thyme honey (*Thymus* sp., Lamiaceae) and Buckwheat honey (*Fagopyrum* sp., Polygonaceae) with 16 reports each, and Sunflower honey (*Helianthus* sp., Asteraceae) with 15 reports on phenolic profiling. This grouping, based on the botanical origin of the honeys, was also used to structure the overview on

phenolic compounds identified in the monofloral honeys (Table 1). The collated information was further used to create two groups of monofloral honeys—the first group containing high-frequency monoflorals (HFMs), where there are four or more studies reporting on their phenolic constituents (31 monofloral honey groups), and the second group, referred to as other monoflorals (OMs), having three or less studies dedicated to their phenolic composition (128 monofloral honey groups). To date, worldwide research efforts on phenolic constituents have mainly focused on the 31 monofloral honey groups referred to as HFMs in this review. The identification of the HFMs was also used in the construction of the regional maps of honey research shown in Section 3.3.

3.2. Global Hotspots of Honey Phenolics Research

Figure 1 presents the distribution of research on phenolic constituents in honeys across 37 countries. Countries that have yielded a high number of papers on phenolic honey constituents can be considered current ‘hot spots’ for this type of research. China leads the global research efforts with 76 reports on phenolic constituents in monofloral honeys, 76% of which were locally sourced. There were 74 papers originating from Italy with 89% of the reported samples being local honeys, and 45 reports from Turkey, all of which reported on Turkish honeys. Spain was also found to be a hotspot for research on phenolic honey constituents with 44 papers from this country, just under half of them (41%) reporting on locally sourced honeys. A total of 25 studies were carried out in Poland, with the vast majority (92%) investigating Polish honeys, 23 reports came from New Zealand (with 91% of the investigated honeys being local), 21 from Australia and 20 from Malaysia, both of which had 95% of the reported honeys sourced locally.

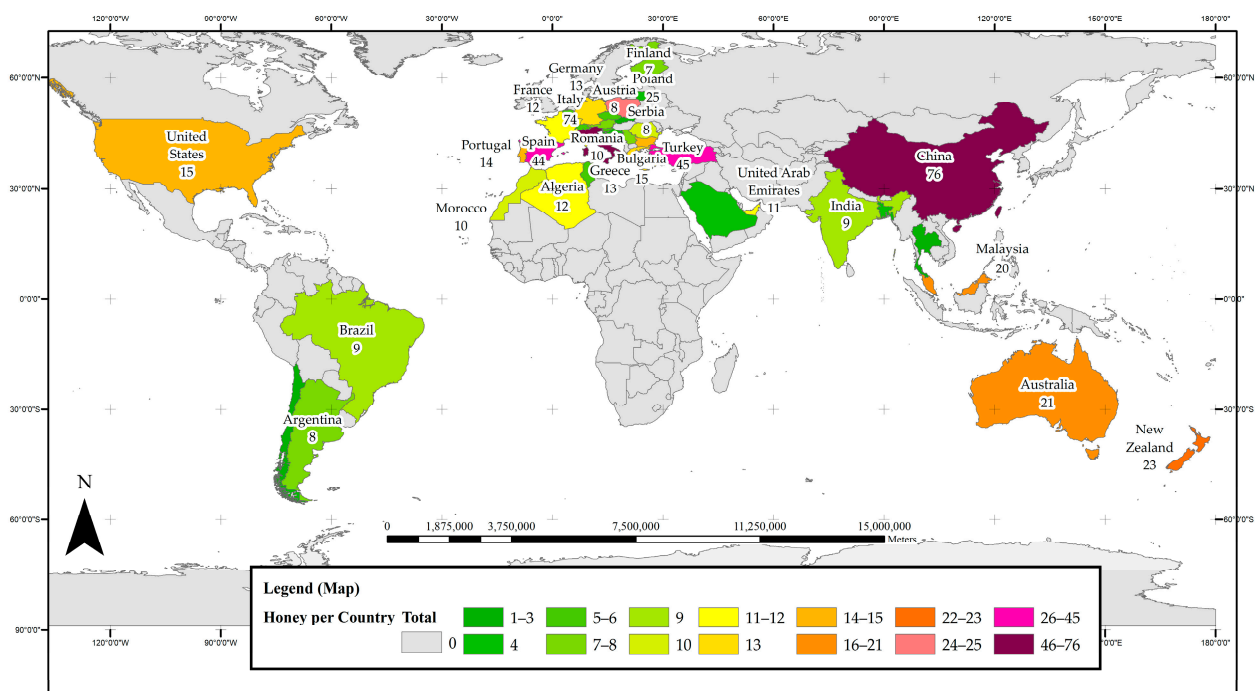


Figure 1. Map of hotspots of honey phenolic research worldwide.

3.3. Regional Hotspots of Honey Phenolics Research

The distribution of studies on the phenolic constituents of honeys was further divided into four subregions to ascertain the most prevalent monoflorals studied in the respective geographical subregions of Australia and New Zealand; Asia; the Americas, and Africa and Europe. Figures 2–5 detail the most frequently studied honeys in the four respective regions, with colour coding used for each region also conveying information on the respective popularity of honey phenolics research. The pie chart included in the maps allows assessing which monofloral honey species these regional research efforts were focused on.

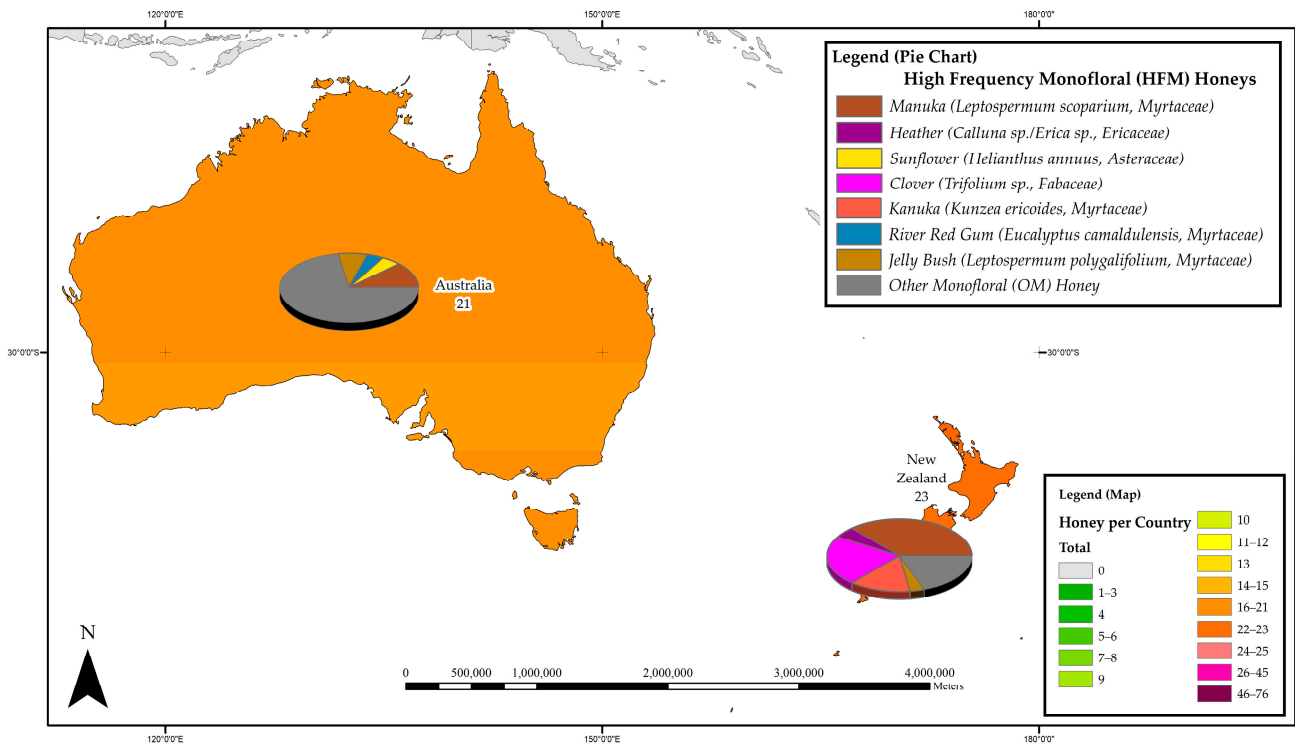


Figure 2. Most frequently studied honeys with respect to their phenolic profile in Australia and New Zealand.

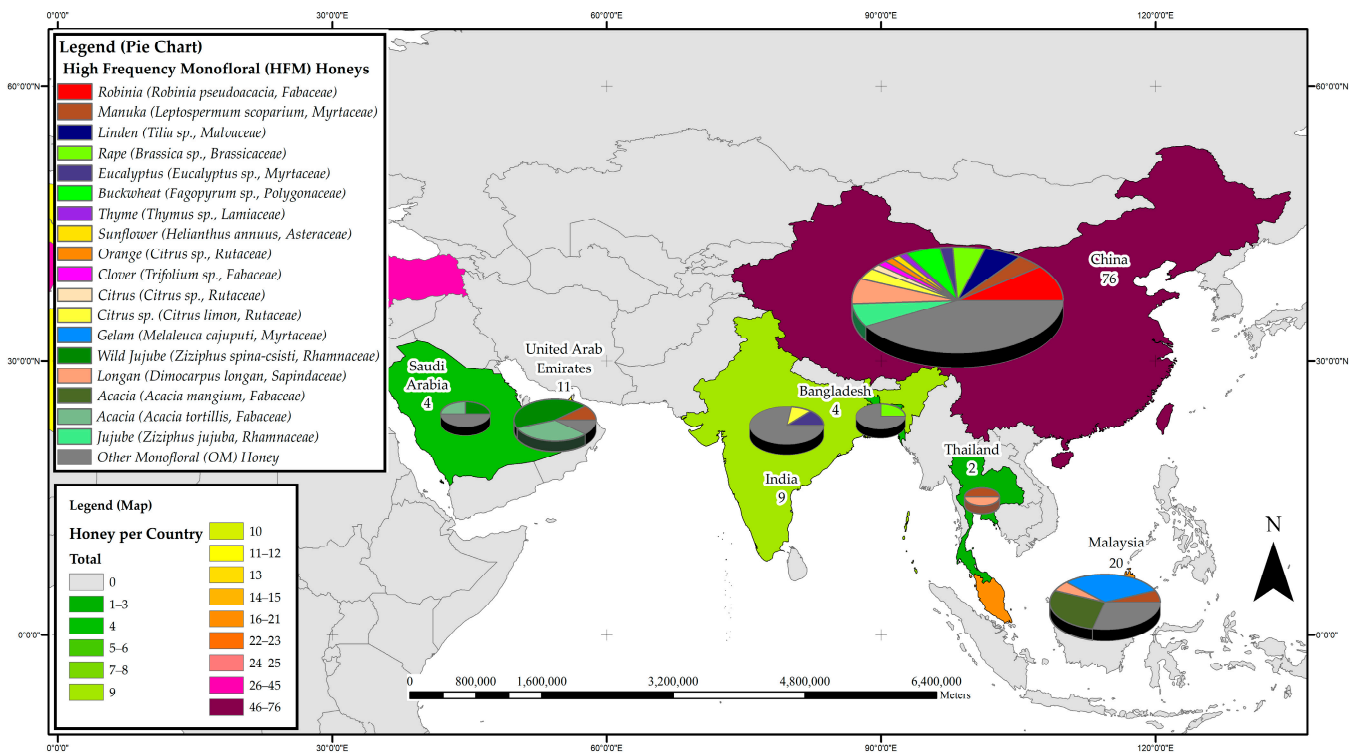


Figure 3. Most frequently studied honeys with respect to their phenolic profile in Asia.

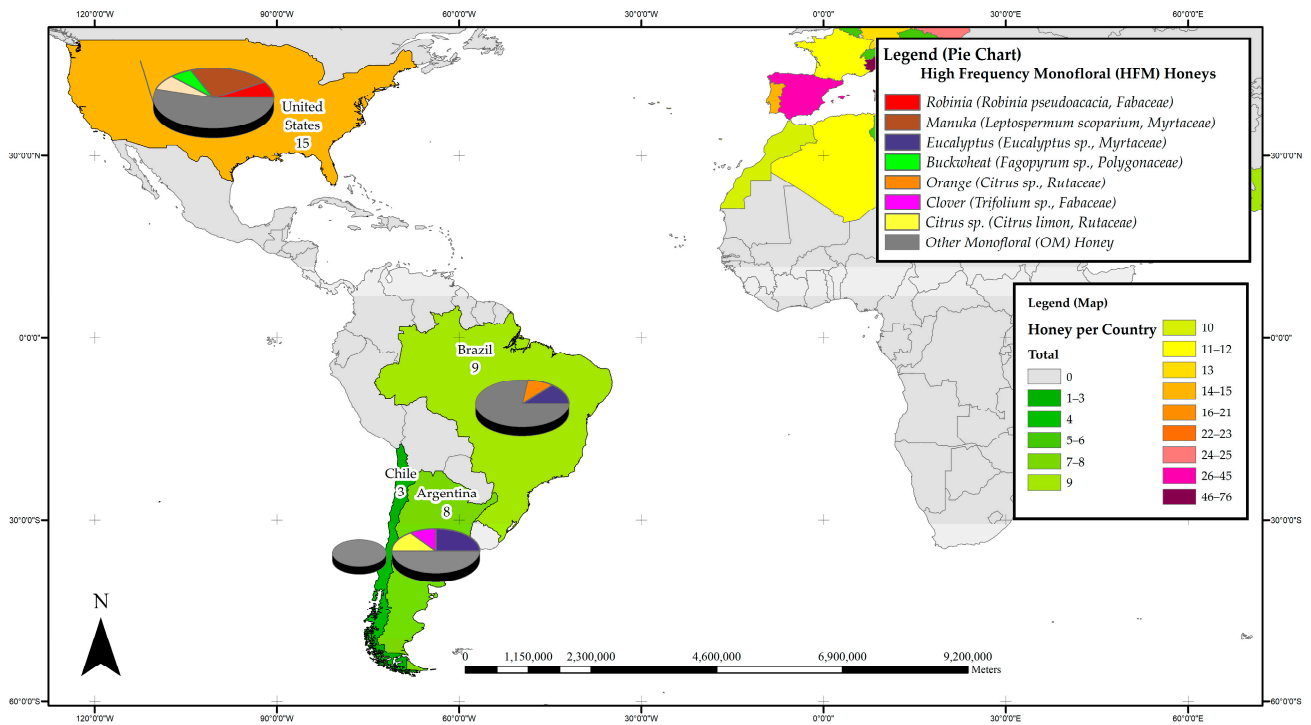


Figure 4. Most frequently studied honeys with respect to their phenolic profile in the Americas.

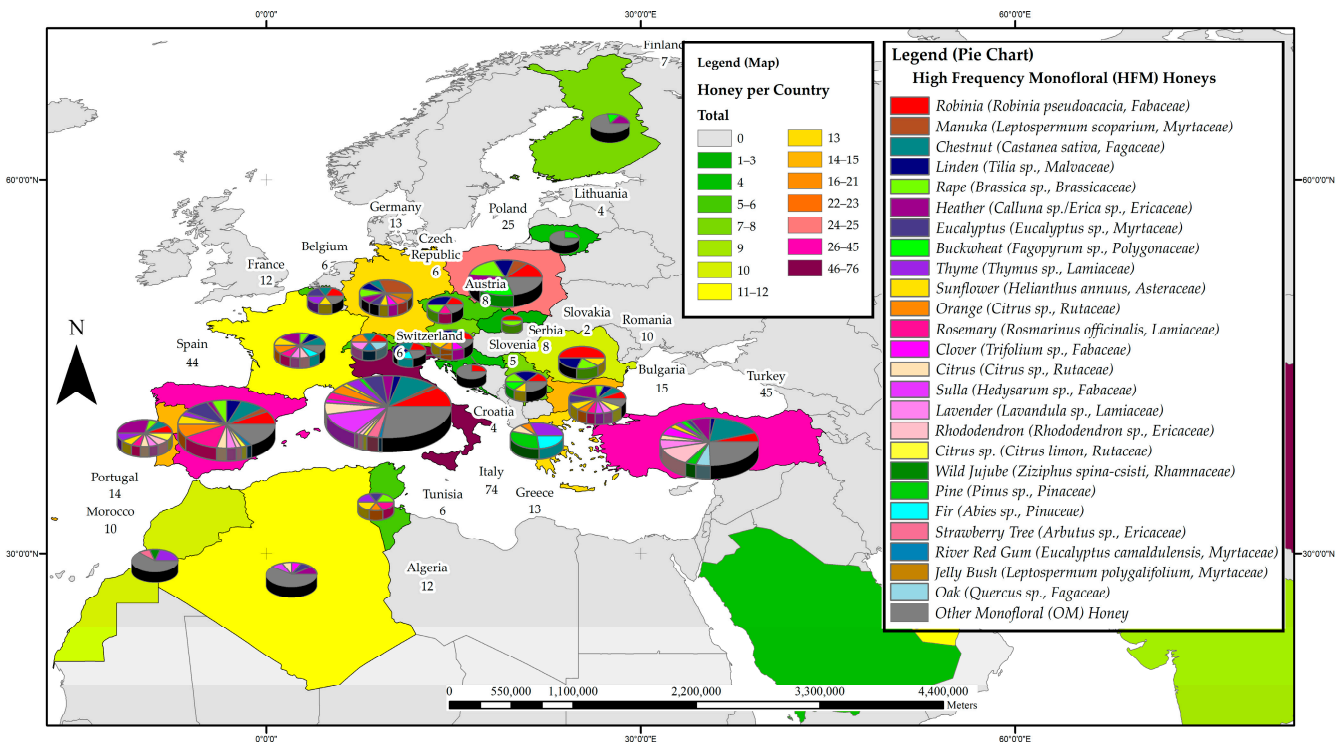


Figure 5. Most frequently studied honeys with respect to their phenolic profile in Africa and Europe.

3.3.1. Australia and New Zealand

In Australia and New Zealand, the phenolic constituents of a total of 44 monofloral honeys belonging to 9 plant families have to date been reported, of which 31 belong to the Myrtaceae family, 4 are from the Fabaceae family and 2 from the Proteaceae family. New Zealand leads the region in honey phenolics research with 23 individual reports, 9 of which are attributed to phenolics research on Manuka honey. A total of 21 studies on

honey phenolic constituents were carried out in Australia, 10 of which are focused on various Eucalyptus honeys (Myrtaceae). Within the region, Manuka (*Leptospermum scoparium*, Myrtaceae) honeys are the most studied, with 11 reports on their phenolic constituents, followed by Kanuka (*Kunzea ericoides*, Myrtaceae) and Clover honeys (*Trifolium* sp., Fabaceae), each with 4 reports, and Jelly bush honey (*Leptospermum polygalifolium*, Myrtaceae) and Rewarewa honey (*Knightia excelsa*, Proteaceae), with two reports each. Figure 2 details the most frequently studied honeys in the Australia and New Zealand region.

3.3.2. Asia

To date, research on honey phenolic constituents has been carried out in seven countries in Asia, namely Bangladesh, China, India, Malaysia, Saudi Arabia, Thailand and the United Arab Emirates. A total of 126 reports have been produced in the region, hotspots of research on honey phenolics being China with 76 studies, Malaysia with 20 and the United Arab Emirates with 11. Considering the botanical origin of the honeys studied in the region, 26 belong to the Fabaceae family, 17 are Myrtaceae, 10 Rhamnaceae and 8 each are Lamiaceae and Sapindaceae. The phenolic constituent profile of Gelam honey (*Melaleuca cajuputi*, Myrtaceae) appears to be the most studied in the region with seven reports, followed by that of New Zealand Manuka honey (*Leptospermum scoparium*), Rape honey (*Brassica* sp., Brassicaceae), Longan honey (*Dimocarpus longan*, Sapindaceae), Robinia honey (*Robinia pseudoacacia* L., Fabaceae) and Wild Jujube honey (*Ziziphus spina-cristata*, Rhamnaceae), which have been addressed in six reports each. Furthermore, the phenolic profile of Acacia honeys from *Acacia mangium* (Fabaceae) and *Acacia tortilis* (Fabaceae), Buckwheat honey (*Fagopyrum esculentum*, Polygonaceae) and Linden honey (*Tilia* sp., Malvaceae) have also been discussed in five studies each. Figure 3 details the most frequently studied honeys in the Asia region with respect to phenolic profile, and it visually conveys the importance of China for honey phenolic research in the region. Not only do the researchers in China report on a relatively large number of monofloral honeys, more than half of the honeys studied can be considered HFMs based on the reports generated. Thus, in many respects, China's research efforts strongly influence what constitutes, seen through a global lens, a HFM honey.

3.3.3. The Americas

In the Americas region, Argentina, Brazil, Chile and the United States can be considered honey phenolics research hotspots with a total of 35 published studies reporting on the phenolic constituents of monofloral honeys from 16 plant families, 7 each from Fabaceae and Myrtaceae. Most studies (15 reports) were carried out in the United States, 9 in Brazil and 8 in Argentina. Interestingly, within the Americas, the New Zealand Manuka honey (*Leptospermum scoparium*, Myrtaceae) was the most studied, with four individual reports, followed by three studies on the phenolic constituents of Eucalypt honey (*Eucalyptus* sp., Myrtaceae) and two each on Azara honey (*Azara* sp., Salicaceae), Schinus honey (*Schinus terebinthifolius*, Anacardiaceae) and Tupelo honey (*Nyssa aquatica*, Nyssaceae). Figure 4 details the most frequently studied honeys in the Americas and it can be seen that, with the exception of the United States, honey phenolic research in this vast region is mainly focused on regionally important honeys classified as OMs in this review, and have, on a global scale, not yet attracted considerable research attention.

3.3.4. Africa and Europe

Research on phenolic constituents in honey has been reported from 24 countries in the Africa and Europe region, totalling 351 reports on monofloral honeys from 31 families. Italy leads the region with 74 reports, followed by Turkey with 45, Spain with 44, and Poland with 25. Honeys of the Fabaceae family were researched the most (53 papers), followed by honeys from the Lamiaceae (47), Ericaceae (39), Myrtaceae (33), Fagaceae (32), Rutaceae (25), Asteraceae (23), Malvaceae (21), Brassicaceae (18) and Pinaceae (13) families. Of these, the Robinia honey (*Robinia pseudoacacia* L., Fabaceae) appears to be the most studied with

29 reports, followed by Chestnut honey (*Castanea sativa* Mill. Fagaceae) with 28, Heather honey (*Calluna* sp./*Erica* sp. Ericaceae) with 23, Linden honey (*Tilia* sp., Malvaceae) with 20, Rape honey (*Brassica* sp., Brassicaceae) with 18, and Eucalypt honey (*Eucalyptus* sp., Myrtaceae) and Thyme honey (*Thymus* sp. Lamiaceae) with 15 reports each. Additionally, attracting attention were the Rosemary honey (*Rosmarinus officinalis* L. Lamiaceae) and Sunflower honey (*Helianthus* sp., Asteraceae) with 13 studies each, as well as Orange honey (*Citrus aurantium/sinensis*, Rutaceae) with 12 and Buckwheat honey (*Fagopyrum esculentum*, Polygonaceae), Sulla honey (*Hedysarum* sp., Fabaceae) and Lavender honey (*Lavandula* sp. Lamiaceae) with 10 reports each. Figure 5 details the most frequently studied honeys in Africa and Europe. From the pie charts, it can be seen that most of the European countries appear to contribute research on HFMs and also tend to have a broader research focus than the African countries. It is also evident that Robinia (*Robinia pseudoacacia* L., Fabaceae) honey seems to attract a lot of research interest across Europe, reflected in the high number of individual research reports on this monofloral honey.

3.4. Phenolic Honey Constituents

Table 1 summarises the 170 compounds, 161 of them phenolic in nature, reported from the 159 monofloral honey groups covered by this literature review. Based on existing phenolic compound classifications with minor modifications, the compounds are grouped into five chemical classes, namely simple phenols (two groups), polyphenols, a miscellaneous and an 'other phenolics' group as well as non-phenolics [23–28]. Simple phenols include phenolic acids, which are chemically defined as carboxylic acid derivatives of phenols and are generally grouped into two subclasses, hydroxycinnamic derivatives (HCAD group) and hydroxybenzoic acids derivatives (HBAD group). A total of 20 HCADs and 21 HBADs were reported from honeys around the globe, making them the most common phenolic constituent class in honeys identified to date. Polyphenols, on the other hand, are a group of compounds which are characterized by the existence of more than one phenol unit or building block per molecule and can further be subdivided into two classes, tannins and flavonoids (flavonoid group) with the former being further grouped into hydrolysable and condensed tannins and the latter being divided, for example, into flavones, flavonols, flavanones, dihydroflavonols, chalcones, aurones, isoflavonoids, bioflavonoids [23,26].

This review has identified 89 honey constituents from the flavonoid class in total, 12 of them being flavones, 42 flavonols, 11 flavanones, 7 flavanonols, 7 isoflavonoids, 7 flavan-3-ols and 1 each of anthocyanidin, aurone and chalcone. The miscellaneous or 'other phenolics group' comprises all other phenolic compounds that do not fall into the above distinct subgroups. Thirty-one honey constituents reported to date belong in this category and include alkylmethoxyphenols (1), alkylphenols (3), hydroxybenzaldehydes (4), hydroxyacetophenones (3), other/miscellaneous phenolics (2), hydroxycoumarins (1), guaiacol (1), anthraquinones (1), naphthoquinones (1), hydroxyphenylacetic acids (6), hydroxyphenyllactic acids (3), hydroxyphenylpropanoic acids (2), hydroxyphenylpentanoic acids (1), benzyl oxalate esters (1), and stilbenes (1) [23,24]. Nine non-phenolic compounds, which were mostly reported as biomarkers for certain honeys, are also included in this review.

Among the reported compounds, caffeic acid (HCAD) is the most prevalent in honeys having been identified in 118 of the 159 investigated monofloral honeys. Gallic acid (HBAD) came in second with 106 reports, followed by p-coumaric acid (HCAD) with 104, ferulic acid (HCAD) with 103 and quercetin (flavonol) with 102 reports.

When analysing the reported honey constituents along the honeys' respective botanical classification, it was found that 93, or 55%, of the identified, mostly phenolic compounds in honey have been found in Robinia honey (*Robinia pseudoacacia*, Fabaceae), 76 (45%) in Chestnut honey (*Castanea sativa* Mill., Fagaceae), 75 (44%) in Manuka honey (*Leptospermum scoparium*, Myrtaceae), 69 (41%), respectively, in various Eucalyptus honeys (*Eucalyptus* sp., Myrtaceae), Rape honey (*Brassica* sp. Brassicaceae) and Linden honey (*Tilia* sp., Malvaceae), and 63 (37%) in Sunflower honey (*Helianthus annuus*, Asteraceae).

3.4.1. Flavonoids

Chemically, flavonoids can be classified as polyphenols as they possess at least one hydroxyl substituent in their structure. They are made up of a flavane nucleus of 15 carbon atoms ($C_6-C_3-C_6$) and are diphenyl-propanoids. The C_6 and C_3 moieties are arranged to form two fused rings in which the first is an oxygen-containing heterocycle and the second one is a benzene ring constituting a phenylchromane nucleus (2,3-dihydro-2-phenylchroman-4-one). To the base skeleton of the phenylchromane, a second phenyl substituent is linked and, according to the bond position (C2, C3, C4), flavanes, isoflavanes, and neoflavanes, respectively, can be distinguished [26]. These groups usually share a common chalcone precursor and are therefore biogenetically and structurally related [27]. On the other hand, as seen in Figure 6, on the basis of the substitution patterns of the three rings, several subclasses of flavonoids can be identified (e.g., flavones, flavonols, flavanones, flavanols, flavanones, flavanols, isoflavanols, flavan-3-ols, and anthocyanidins) [26]. Other natural products such as chalcones and aurones also contain a $C_6-C_3-C_6$ backbone and are thus considered minor flavonoids [27,28]. Flavonoids may exist as both aglycones and prenylated and methyl ethers, and in glycosylated forms incorporating sugar residues that can be linked to several positions of the three rings in form of both O- and C-glycosides [26].

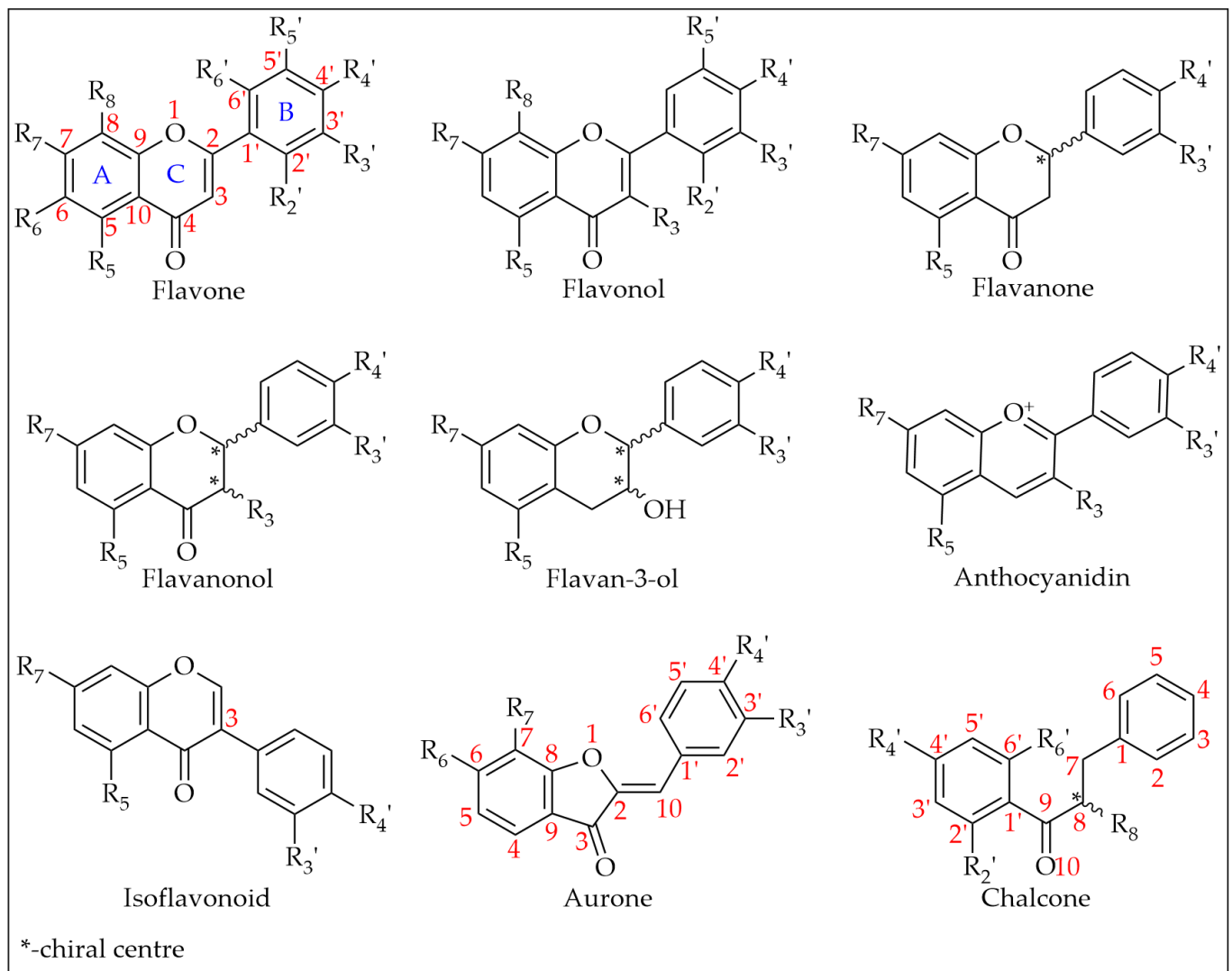


Figure 6. Flavonoid subclasses reported in monofloral honeys.

Seventy percent of the reported flavonoids in honey were found as aglycones, probably due to the action of amylase in bee saliva, which can rapidly cleave glycosidic linkages to liberate flavonoid aglycones from the respective glycosides [29].

Table 1. Summary of reported phenolic and other compounds in different monofloral honeys.

No	Plant Family	Scientific Name/s	Common Name/s	Country (Research Location)	No. of Study/s	Flavonoids	HCAD	HBAD	Misc./Other Phenolics	NP	Total	Ref
1.	Acanthaceae	<i>Avicennia germinans</i> Jacq.	Black Mangrove	Italy	1	Isor, Kaem, Kaem-8-ME, Quer, Quer rham,	CA, p-CouA	SyrA, VA	N.I.	N.I.	9	[30]
2.	Anacardiaceae	<i>Schinus terebinthifolius</i>	Mastic, Hawaiian Christmas berry	Brazil, USA	2	Quer	t-CA	GA	N.I.	N.I.	3	[31, 32]
3.	Annarrhinum sp.	<i>Annarrhinum</i> sp.	Annarrhinum	Algeria	1	Api, Chr, Lut, Gal, Isor, Kaem, Kaemf, Quer, Pinoc, Pinob, Dai, Gene	CA, p-CouA	BenA, ProA, p-HBA, SyrA, VA	N.I.	N.I.	19	[33]
4.	Apiaceae	<i>Ammi visnaga</i> L.	Bochnikha	Morocco	1	N.I.	CA, FA, p-CouA, RosA	GA, SyrA	N.I.	N.I.	6	[34]
5.	Apiaceae	<i>Apiaceae</i> sp.	Apiaceae	Algeria	1	Api, Chr, Lut, Gal, Isor, Kaem, Quer, Quer rham, Hest, Isosak, Pinoc, Pinob, Gene	CA, FA, p-CouA, t-CA	BenA, ProA, p-HBA, VA, SyrA	3,4-DHPAA, p-HPAA	N.I.	24	[33]
6.	Apiaceae	<i>Daucus</i> sp.	Wild Carrot	Belgium	1	Chr, Pinoc	CA, p-CouA	N.I.	N.I.	N.I.	4	[35]
7.	Apiaceae	<i>Eryngium campestre</i> L.	Common Eryngo	Turkey	1	N.I.	CA, FA, p-CouA, CA, FA, p-CouA, CA, ChloA, CChloA, FA, IfA, p-CouA, SinA,	p-HBA	N.I.	N.I.	4	[36]
8.	Apiaceae	<i>Foeniculum vulgare</i>	Fennel	China	1	Chr, Lut, Vit, Fis, Gal, Isor, Kaem, Quer, Hest, Hesd, Nar, Pinoc, Sak, Pinob, Tax, Form,	CA, p-CouA, CA, FA, p-CouA, CA, ChloA, CChloA, FA, IfA, p-CouA, SinA,	GA, ProA, p-HBA, SalA, SyrA	N.I.	N.I.	28	[37]
9.	Aquifoliaceae	<i>Ilex</i> sp.	Gallberry	USA	1	Chr, Gal Kaem, Quer, Rut, Hest, Pinoc	p-CouA	N.I.	N.I.	N.I.	8	[38]
10.	Arecaceae	<i>Cocos nucifera</i>	Coconut	Malaysia	1	N.I.	CA	BenA, GA	N.I.	N.I.	3	[39]
11.	Arecaceae	<i>Cynara cardunculus</i>	Cardoon	Italy	1	Api, Gal Quer Pinob, Pinoc	N.I.	SyrA	N.I.	N.I.	6	[40]
12.	Arecaceae	<i>Serenoa repens</i>	Palmetto	USA	1	Chr, Lut, Gal, Kaem, Quer, Rut, Hest, Pinoc	p-CouA	N.I.	N.I.	N.I.	9	[38]
13.	Asphodelaceae	<i>Aloe vera barbadensis</i>	Aloe	Saudi Arabia	1	Chr, Lut, Gal, Kaem Myr, Quer, Nar	CA, ChloA, p-CouA	GA, p-HBA, SyrA	p-HPAA	N.I.	14	[41]
14.	Asphodelaceae	<i>Asphodelus</i> sp., <i>A. microcarpus</i> Salzm. and Viv.	Asphodel, Asphodelus	Italy	2	Api, Gal, Quer, Pinoc, Pinob	FA	MS, SyrA,	N.I.	PhAn, Tyr	10	[40, 42]
15.	Asteraceae	<i>Cardus</i> sp.	Thistle	Italy	1	N.I.	N.I.	N.I.	DL- β -PLA	Lum, PhAn, Tyr	4	[42]
16.	Asteraceae	<i>Centaurea dumulosa</i>	Morar	Morocco	1	N.I.	CA, FA, p-CouA, RosA	GA, SyrA	N.I.	N.I.	6	[34]
17.	Asteraceae	<i>Chrysanthemum</i> sp.	Chrysanthemum	China	1	N.I.	CA	GA, p-HBA, SyrA	Prod	N.I.	5	[43]
18.	Asteraceae	<i>Cirsium discolor</i>	Cardo	Italy	1	Api, Chr, Lut, Gal, Kaem, Myr, Quer, Pinoc, Pinob	CA, FA, p-CouA,	SyrA, VA	N.I.	N.I.	14	[44]
19.	Asteraceae	<i>Conyza bonariensis</i>	Rabat	Morocco	1	N.I.	CA, FA	SyrA	N.I.	N.I.	3	[34]
20.	Asteraceae	<i>Echinops spinosissimus</i>	Morar Akhdar	Morocco	1	N.I.	CA, RosA, t-CA,	N.I.	N.I.	N.I.	2	[34]
21.	Asteraceae	<i>Gochmatia</i> sp.	Cambara	Brazil	1	Chr, Gal, Nar	m-MCA, m-CouA	BenA, GA, SyrA	N.I.	AbsA	10	[45]

Table 1. Cont.

No	Plant Family	Scientific Name/s	Common Name/s	Country (Research Location)	No. of Study/s	Flavonoids	HCAD	HBAD	Misc./Other Phenolics	NP	Total	Ref
22.	Asteraceae	<i>Helianthus annuus</i> L.	Sunflower	Australia, Austria, Belgium, Bulgaria, China, France, Germany, Italy, Portugal, Romania, Serbia, Spain, Tunisia, Turkey	15	Aca, Api, Chr, Lut, Tec, Gal, Gal-3-ME, Isor, Kaem, Kaem-8-ME, Kaem-3-O-(6'-acetyl)- β -Gluc, Mor, Myr, Myr-3,7,4'5'-TeME, Quer, Quer-3,3-DME, Quer-3,7-DME, Quer-3-ME, Rut, Hest, Nar, Pinoc, Pinos, Pinob, Pinob-3-O-ace, CG	CA, CADA, CAPE, ChloA, FA, m-CouA, MF, o-CouA, p-CouA, SinA, t-CA, t-p-CouAME,	BenA, EIA, GA, GenA, M-4-HBz, MS, ProA, p-HBA, ResA, SalA, SyrA, VA, VAME,	3,4-DHPAA, HGA, MandA, PAA, p-HPAA, DL- β -PLA, 3-PPA, PhIA, 4-MPC, Prod, Van,	AbsA	63	[35, 46–59]
23.	Asteraceae	<i>Pluchea Sagittalis</i>	Quitoco	Brazil	1	Quer	N.I.	GA	N.I.	N.I.	2	[31]
24.	Asteraceae	<i>Solidago virgaurea</i> L.	Goldenrod	China, Poland, Serbia	3	Api, Chr, Lut, Gal, Kaem, Myr, Quer, Rut, Hest, Nar, Pinoc, EC, Gene	CA, ChloA, FA, p-CouA, t-CA	2,3,4-THBA, EIA, GA, GenA, ProA, p-HBA, VA	Prod	N.I.	26	[43, 54, 60]
25.	Asteraceae	<i>Taraxacum officinalis</i>	Taraxacum, Dandelion	Austria, Italy, Spain	3	Aca, Api, Chr, Lut, Tec, Gal, Isor, Kaem, Kaem-8-ME, Myr, Quer, Quer-3-ME, Isosak, Pinoc, Pinob	CAPE, FA, MF, p-CouA	MS, VAME	N.I	N.I	21	[51, 57, 61]
26.	Asteraceae	<i>Vernonia</i> sp.	Assa peixe	Brazil	1	Chr	ChloA, FA, t-CA	BenA, GA, PAA, ProA	N.I	AbsA	9	[45]
27.	Boraginaceae	<i>Borago officinalis</i>	Blue borage	China	1	Api, Chr, Tang, Hest, Nar	CA, ChloA	2,3,4-THBA, GA, p-HBA, SyrA	Prod	N.I.	12	[43]
28.	Boraginaceae	<i>Echium plantagineum</i>	Echium	Bulgaria	1	N.I.	CA, FA, o-CouA, p-CouA, t-CA	BenA, ProA	PAA, DL-p-HPLA, DL- β -PLA,	N.I.	10	[59]
29.	Brassicaceae	<i>Brassica</i> sp., <i>B. campestris</i> , <i>B. campestris</i> L., <i>B. napus</i> , <i>B. napus</i> L., <i>B. napus oleifera</i> , <i>B. nigra</i> , <i>B. rapa</i> , <i>B. napus</i> L. var. <i>oleifera</i> Metzger	Oilseed, Rape, Rapeseed, Canola, Mustard flower	Austria, Bangladesh, Bulgaria, China, Czech Republic, France, Germany, Poland, Portugal, Romania, Serbia, Slovakia, Spain, Tunisia	24	Aca, Api, Bai, Chr, Lut, Tec, Vit, Gal Gal-3-ME, Isor, Kaem, Kaem-8-ME, Kaem-3-O-(6'-acetyl)- β -Gluc, Mor, Myr, Myr-3,7,4'5'-TeME, Quer, Quer-3,7-DME, Quer-3-ME, Querc, Rham, Rut, Erio, Hest, Hest, Isosak, Nar, Pinoc, Pinos, Pinob, Pinob-3-O-ace, Ono	CA, CADA, CAPE, ChloA, FA, Ifa, o-CouA, p-CouA, p-MCA, t-CA	BenA, EIA, GA, GenA, M-4-HBz, MS, m-HBA, PAA, ProA, p-HBA, RosA, SalA, SyrA, VA, VAME	3,4-DHPAA, HGA, MandA, PAA, p-HPAA, DL- β -PLA, 3-PPA, PhIA, 4-MPC	AbsA	69	[46–49, 51, 52, 54, 55, 57, 59, 62–73]
30.	Brassicaceae	<i>Diplotaxis tenuifolia</i>	Diplotaxis	Argentina	1	Chr, Tec, Isor, Isor-4'-diGlc, Isor-4'-gent, isor-4'-Glc, Isor-3-Glc-4'-gent, Kaem, Kaem-3-diGlc isomer, Kaem-3-soph, Kaem-4'-Glc, Quer, Quer-3,3',4'-triGlc, Quer-3,4'-diGlc, Quer-3-soph, Pinoc, Pinos, Pinob	CADA, ChloA, FA, p-CouA	N.I.	N.I.	N.I.	22	[74]
31.	Bromeliaceae	<i>Ananas comosus</i>	Nenas, Pineapple	Malaysia	3	Chr, Kaem, Myr, Quer, Rut, Hest, Nar	CA, ChloA, FA, p-CouA	BenA, GA, SyrA, EIA	N.I.	N.I.	15	[75–77]

Table 1. Cont.

No	Plant Family	Scientific Name/s	Common Name/s	Country (Research Location)	No. of Study/s	Flavonoids	HCAD	HBAD	Misc./Other Phenolics	NP	Total	Ref
32.	Cactaceae	<i>Opuntia</i>	Prickly pear	Italy	1	Chr, Kaem, Myr, Quer, Rut, Pinoc, EC	FA, SinA	GA	N.I.	N.I.	10	[78]
33.	Campanulaceae	<i>Codonopsis pilosula</i> (Franch.) Nannf.	Codonopsis	China	2	Api, Bai, Chr, Lut, Vit, Kaem, Myr, Quer, Querc, Rut, Hest, Hesd, Nar, Pinoc, EGC, Cal, Form, Gene, Ono, Cal-7-O-β-D-gluc	CA, CAPE, ChloA, FA, IfA, p-CouA, SinA	BenA, GA, m-HBA, ProA, p-HBA, SalA, SyrA	N.I.	AbsA	35	[55, 62]
34.	Capparaceae	<i>Capparis</i> sp., <i>Capparis spinosa</i>	Capparis, Caper, Kabbar	Algeria, Morocco	2	Api, Chr, Lut, Gal, Isor, Kaem, Kaemf, Myr, Quer, Quer-rham, Pinoc, Pinob, EC, Dai, Gene	CA, FA, p-CouA, RosA, t-CA	ProA, GA, p-HBA, SyrA, VA	3,4-DHPAA, HVA, p-HPAA	N.I.	29	[33, 34]
35.	Caprifoliaceae	<i>Lonicera</i> sp.	Honeysuckle	China	1	Lut	N.I.	N.I.	N.I.	N.I.	1	[43]
36.	Cistaceae	<i>Cistus</i> L.	Cistus	Italy	1	Api, Lut, Gal, Kaem, Pinoc, Pinob	t-CA	SyrA	N.I.	N.I.	8	[40]
37.	Convolvulaceae	<i>Ipomoea triloba</i> L.	Morning Glory	Italy	1	Isor, Kaem, Kaem-8-ME, Kaem-7-O-rham, Quer	CA, FA, p-CouA,	SyrA, VA	N.I.	N.I.	10	[30]
38.	Convolvulaceae	<i>Turbina corymbosa</i> (L.) Raf	Christmas Vine	Italy	2	Isor, Kaem, Kaem-8-ME, Kaem-7-O-rham, Quer	CA, FA, p-CouA	VA	N.I.	N.I.	9	[30, 79]
39.	Cucurbitaceae	<i>Cucumis melo</i>	Honeydew	China	1	Chr, Kaem, Querc, Hest,	CA	p-HBA, ProA	Prod	N.I.	8	[43]
40.	Cucurbitaceae	<i>Cucurbita</i> sp.	Squash Blossoms	Turkey	1	Api, Chr, Lut, Kaem, Rut, Hest, Nar, CG	CA, FA, o-CouA,	p-HBA, SyrA, VA	HGA, Prod, Van	N.I.	21	[53]
41.	Cunoniaceae	<i>Eucryphia cordifolia</i> Cav.	Ulmo	Chile	1	Api, Chr, Quer, Pinoc	CA, ChloA, p-CouA	GA, m-HBA,	N.I.	AbsA	10	[80]
42.	Cunoniaceae	<i>Weinmannia racemosa</i>	Kamaha	China, New Zealand	2	Api, Lut, Gal, Kaem, Quer, Querc, Hest, Nar	CA, ChloA	2,3,4-THBA, GA, GenA, SyrA	Prod, Van	Leptd	17	[43, 81]
43.	Ericaceae	<i>Arbutus unedo</i> L., <i>Arbutus unedo</i>	Strawberry Tree, Arbousie, Arbutus	Italy, Morocco	4	Api, Lut, Gal, Isor, Kaem, Myr, Quer, Rut, Pinoc, Pinob, EC	CA, FA, p-CouA, RosA, t-CA,	GA, p-HBA, SyrA	HGA	AbsAa	21	[22, 34, 40, 42]
44.	Ericaceae	<i>Calluna</i> , <i>Heather</i> , <i>Erica</i> , <i>Bell Heather</i> , <i>Ling Heather</i>	Calluna, Heather, Erica, Bell Heather, Ling Heather	Algeria, Bulgaria, Finland, France, Germany, Italy, New Zealand, Poland, Portugal, Spain, Turkey	24	Api, Chr, Lut, Gal, Isor, Kaem, Kaem-8-ME, Kaemf, Myr, Myr-3-ME, Quer, Quer-rham, Querc, Rham, Rut, Hest, Isosak, Nar, Pinoc, Pinob, C, CG, Dai, Gene	CA, CADA, CAPE, ChloA, FA, m-CouA, o-CouA, p-CouA, t-CA, ChloA, FA, p-CouA, t-CA	BenA, EIA, GA, GenA, MS, m-HBA, ProA, p-HBA, ResA, SalA, SyrA, VA	3,4-DHPAA, HGA, HVA, PAA, p-HPAA, DL-p-HPLA, DL-β-PLA, 3-PPA, Prod, Van	AbsA, Lum	58	[33, 36, 46, 47, 49, 53, 56, 59, 61, 70, 82–90]
45.	Ericaceae	<i>Oxydendrum arboretum</i>	Sourwood	Malaysia	1	Hest	CA	N.I.	N.I.	N.I.	2	[77]
46.	Ericaceae	<i>Rhododendron ponticum</i>	Rhododendron	France, Italy, Portugal, Spain, Turkey	9	Aca, Api, Chr, Lut, Isor, Kaem, Kaem-8-ME, Quer, Rut, Hest, Nar, Pinoc, Pinob, C, EC, Gene	CA, CADA, CAPE, ChloA, FA, m-CouA, o-CouA, p-CouA, t-CA, ChloA, FA, p-CouA, t-CA	BenA, GA, GenA, ProA, p-HBA, ResA, SyrA, VA	HGA, Prod	N.I.	35	[36, 46, 47, 51, 53, 61, 87, 88, 91]
47.	Ericaceae	<i>Vaccinium</i> sp. <i>V. vitis-idaea</i>	Mire Lingonberry	Finland	3	Aca, Kaem-7-O-rham, Rham, Nar-ME, GC	ChloA, FA, p-CouA, t-CA	BenA, ProA, p-HBA, VA	3-PPA	N.I.	14	[89, 92]
48.	Euphorbiaceae	<i>Croton</i> sp.	Morrão de Candeia	Brazil	1	Gal, Nar	ChloA, m-CouA	BenA, GA, p-HBA, SyrA	N.I.	AbsA	9	[45]
49.	Euphorbiaceae	<i>Euphorbia</i> sp.	Euphorbia, Spurge, Dagmos	Morocco, Turkey	2	Api, Chr, Lut, Kaem, Rut, Hest, Nar, CG, EC	CA, FA, o-CouA, p-CouA	EIA, GA, GenA, ProA, p-HBA, SyrA, VA	HGA, Prod	N.I.	22	[34, 53]

Table 1. Cont.

No	Plant Family	Scientific Name/s	Common Name/s	Country (Research Location)	No. of Study/s	Flavonoids	HCAD	HBAD	Misc./Other Phenolics	NP	Total	Ref
50.	Euphorbiaceae	<i>Hevea brasiliensis</i>	Rubber Tree	Malaysia	1	Myr, C	CA	BenA, GA	N.I.	N.I.	5	[77]
51.	Fabaceae	<i>Acacia catechu</i>	Acacia	Lithuania	1	N.I.	CA, ChloA, FA, RosA, t-CA, CA, ChloA, p-CouA	N.I.	N.I.	N.I.	5	[93]
52.	Fabaceae	<i>Acacia ehrenbergiana</i>	Acacia	Saudi Arabia	1	Api, Chr, Lut, Gal, Quer	CA, ChloA, p-CouA	GA, p-HBA, SyrA	p-HPAA		12	[41]
53.	Fabaceae	<i>Acacia mangium</i>	Acacia	Malaysia	5	Kaem, Quer, Rut, Hest, Nar, C	CA, ChloA, FA, p-CouA, t-CA	BenA, ELA, PGG, SyrA	N.I.	N.I.	15	[76, 77, 94]
54.	Fabaceae	<i>Acacia</i> sp.	Acacia, Acacia Flower	China	3	Lut, Quer, Querc, Hest, Narg	N.I.	2,3,4-THBA, GA, GenA, p-HBA	Prod	N.I.	10	[43]
55.	Fabaceae	<i>Acacia tortilis</i>	Acacia, Wild Mountain, Oman Same, Rasul Khaima Samar, Doany Samar, Marya Herba, Ashab Marya Samar	UAE, Saudi Arabia	5	Api, Chr, Gal, Kaem, Myr, Quer, Rut, Nar, Narg, C, EC	CA, ChloA, FA, p-CouA, t-CA	GA, p-HBA, SyrA, VA	p-HPAA	N.I.	21	[41, 95]
56.	Fabaceae	<i>Astragalus membranaceus</i> (Fisch.) Bunge, <i>A. microcephalus</i> Willd., <i>A. sinicus</i>	Astragalus	China, Turkey	3	Api, Bai, Chr, Lut, Vit, Kaem, Myr, Quer, Querc, Rut, Hest, Hesd, Nar, Pinoc, Cal, Form, Gene, Ono, Cal-7-O-β-D-gluc	CA, ChloA, FA, Ifa, p-CouA, SinA	BenA, SalA, m-HBA, p-HBA, ProA, VA, GA, SyrA, GA, GenA, ProA, p-HBA, SyrA, VA	N.I.	AbsA	34	[36, 62, 96]
57.	Fabaceae	<i>Ceratonia siliqua</i>	Carob	Turkey	1	Api, Chr, Lut, Kaem, Rut, Hest, Nar, Gene	CA, FA, o-CouA, p-CouA	BenA, SalA, ProA, p-HBA, SyrA, VA	HGA, Van, Prod	N.I.	21	[53]
58.	Fabaceae	<i>Glycine max</i>	Soybean	USA	1	N.I.	p-CouA, t-CA,	p-HBA	N.I.	N.I.	3	[32]
59.	Fabaceae	<i>Hedysarum</i> sp., <i>H. coronarium</i> , <i>H. coronarium</i> , L.	Hedysarum Sulla, Fior Di Sulla	Algeria, Bulgaria, Italy	10	Api, Chr, Lut, Gal, Isor, Kaem, Myr, Quer, Rut, Hest, Hesd, Isosak, Nar, Pinoc, Pinob, C, EC	CA, ChloA, FA, o-CouA, p-CouA, t-CA,	BenA, GA, GenA, ProA, p-HBA, SalA, SyrA, VA	PAA, p-HPAA, DL-p-HPLA, 5,7-DMCcoum	AbsA, PhAn, Tyr	38	[33, 42, 44, 56, 59, 61, 86, 97–99]
60.	Fabaceae	<i>Lotus</i> sp.	Lotus	Argentina, Algeria	2	Api, Chr, Lut, Gal, Isor, Kaem, Myr, Quer, Pinob	CA, FA, p-CouA	BenA, p-HBA, SyrA, VA	p-HPAA	N.I.	17	[33, 100]
61.	Fabaceae	<i>Lysiloma latissiquum</i> (L.) Benth	Singing Bean	Italy	1	Isor, Kaem, Kaem-7-O-rham, Kaem-8-ME, Myr, Quer, Quer-diGlc, Quer-rham	CA, p-CouA	VA	N.I.	N.I.	11	[30]
62.	Fabaceae	<i>Medicago sativa</i>	Alfalfa, Lucerne	Argentina, Spain	2	Aca, Api, Chr, Gal, Isor, Kaem, Quer, Quer-3-ME, Isosak, Pinoc, Pinob	CA, CAPE, FA, o-CouA,	ELA, SyrA	N.I.	N.I.	17	[51, 101]
63.	Fabaceae	<i>Melilotus officinalis</i> L., <i>Melilotus</i> sp.	Melilotus, Yellow Sweet Clover, Clover	Algeria, Poland, USA	3	Api, Chr, Lut, Gal, Isor, Kaem, Mor, Myr, Quer, Pinoc, Pinob, Diadzein, Gene, C	CA, FA, p-CouA, RosA, t-CA	BenA, ELA, GA, m-HBA, p-HBA, SyrA, VA	p-HPAA	N.I.	27	[32, 33, 60]

Table 1. Cont.

No	Plant Family	Scientific Name/s	Common Name/s	Country (Research Location)	No. of Study/s	Flavonoids	HCAD	HBAD	Misc./Other Phenolics	NP	Total	Ref
64.	Fabaceae	<i>Prosopis nigra</i> , <i>P. juliflora</i>	Algarrobo, Ghaf	Argentina, UAE	2	Chr, Hest, Pinoc	FA, p-CouA, t-CA	SyrA	N.I.	N.I.	7	[95, 102]
65.	Fabaceae	<i>Robinia pseudoacacia</i> L.	Acacia, Black Locust, Acacia grove, Robinia	Austria, Belgium, Bulgaria, China, Croatia, Czech Republic, Italy, Poland, Portugal, Romania, Serbia, Slovakia, Slovenia, Spain, Switzerland, Turkey, USA	36	Aca, Api, Bai, Chr, Chr-2'-ME, Genk, Lut, Tec, Vit, Fis, Gal, Isor, Kaem, Kaem-8-ME, Kaem-7-O-rham, Kaem-3-O-(6'- acetyl)-β-Gluc, kaem-3-O- (hexoxyl) rob-7-O-rham, kaem-3-O- (hexoxyl) robi, kaem-3-O-hex-7- O-rham, kaem-3-O-rob-7- O-rham, kaem-3-O-rob, Mor, Myr, Quer, Quer-3,3-DME, Quer-3,7-DME, Quer-3-ME, Querc, Rham, Rut, Alp, Erio, Hest, Hesd, Isosak, Nar, Pinoc, Pinos, Sak, Pinob, Pinob-3-O-ace, Pinob-5-ME, Tax, CG, EGC, GC, Cal, Form, Gene, Geni, Ono, Cal-7-O-β-D-gluc, Pinob Chal	3,4- DMCA, CA, CABE, CADAЕ, CAPE, ChloA, CChloA, FA, IfA, m-CouA, o-CouA, p-CouA, RosA, SinA, t-CA	BenA, CuA, EIA, GA, GenA, MS, m-HBA, ProA, p-HBA, Sala, SyrA, VA	HGA, PAA, DL-β- PLA, 3-PPA, 5- Phenylpent- 4-enoic acid, 2- M-4-VP, 2,3,5- TMP, 2-MBd, Prod, Van, 5,7- DMCcoum, DBZO	AbsA	93	[32, 35– 37, 44, 46, 49– 51, 53, 54, 56, 57, 59, 61– 64, 66, 67, 70– 72, 86, 96, 97, 103– 110]
66.	Fabaceae	<i>Trifolium repens</i> , <i>Trifolium</i> sp., <i>Trifolium pratense</i>	Clover, Trifolium, Trefails, 45° South clover	Algeria, Argentina, Austria, China, Germany, Italy, New Zealand, Turkey	12	Api, Chr, Lut, Gal, Isor, Kaem, Quer, Rut, Hest, Isosak, Nar, Pinoc, Pinob, Gene	CA, ChloA, FA, o-CouA, p-CouA, SinA, t-CA	3,4,5- TMBA, BenA, EIA, GA, GenA, M-4- HBz, MS, OAA, PAA, ProA, p-HBA, Sala, SyrA, VA, VAME	3,4- DHPAA, HGA, HVA, PAA, p-HPAA, 4-mPLA, DL-β- PLA, 3-PPA, PhIA, 4-MPC, Prod, Van	AbsA, Leptd	50	[33, 36, 43, 48, 53, 56, 57, 81, 82, 101, 111, 112]
67.	Fabaceae	<i>Vicia dichroantha</i> , <i>V. villosa</i> Roth	Vicia	China	2	Gal, Kaem, Quer, Rut, GC	CA, ChloA, FA, p-CouA, RosA	BenA, p-HBA, ProA, GA, SyrA, EIA	N.I.	N.I.	16	[68, 96]
68.	Fagaceae	<i>Castanea sativa</i> Mill., <i>C. sativa</i> Miller	Chestnut	Austria, Belgium, Bulgaria, France, Germany, Italy, Portugal, Slovenia, Spain, Switzerland, Turkey	28	Aca, Api, Chr, Chr-2'-ME, Genk, Lut, Tec, Gal, Gal-5-ME, Isor, Kaem, Kaem-ME, Kaem-8-ME, Myr, Quer, Quer-3,3-DME, Quer-3,7-DME, Quer-3-ME, Querc, Rham, Rut, Hest, Nar, Pinoc, Pinob, pinob-3-O-pent, Pinob-5-ME, C, CG, EC, Gene, Leptosin, Pinob Chal	3,4- DMCA, CA, CAIPE, CAPE, ChloA, FA, m-CouA, o-CouA, p-CouA, SinA, t-CA	BenA, CuA, EIA, GA, GenA, M-4- HBz, MS, m-HBA, OAA, ProA, p-HBA, ResA, Sala, SyrA, VA, VAME	HGA, PAA, DL-p- HPLA, DL-β- PLA, 3-PPA, 5- Phenylpent- 4-enoic acid, 2- M-4-VP, 2-MBd, Prod, Van, 1-(2- Aminophenyl)butan- 1-one, 5,7- DMCcoum, DBZO	KyA, Lum	76	[35, 36, 40, 46, 47, 49, 51, 53, 56, 57, 59, 61, 86– 88, 90, 97, 98, 104, 109, 113– 119]

Table 1. Cont.

No	Plant Family	Scientific Name/s	Common Name/s	Country (Research Location)	No. of Study/s	Flavonoids	HCAD	HBAD	Misc./Other Phenolics	NP	Total	Ref
69.	Fagaceae	<i>Fagus</i> sp.	Beech Forest	China	1	Api, Lut, Quer, Querc	N.I.	2,3,4-THBA, GA, GenA, ProA, p-HBA	Van, Prod	N.I.	11	[43]
70.	Fagaceae	<i>Quercus</i> sp., <i>Q. robur</i> L.	Oak	Switzerland, Turkey	4	Aca, Chr, Chr-2'-ME, Genk, Tec, Gal, Quer, Rut, Pinoc, Pinob-5-ME, EC, Pinob Chal	3,4-DMCA, CA, FA, p-CouA, t-CA,	GA, MS, ProA, p-HBA, SalA, SyrA	3-PPA, 5-Phenylpent-4-enoic acid, 2-M-4-VP, 2-MBd, DBZO,	N.I.	30	[36, 88, 104, 120]
71.	Hydrophyllaceae	<i>Phacelia tanacetifolia</i>	Phacelia	Poland	1	Api, Chr, Gal, Kaem, Myr, Quer Nar, Pinoc, EC	CA, ChloA, FA, p-CouA, t-CA,	GA, p-HBA	N.I.	AbsA	17	[121]
72.	Hypericaceae	<i>Hypericum</i> sp.	Hypericum	China	1	Lut, Kaem, Quer, Narg	CA, ChloA, CA,	GA, p-HBA	Prod	N.I.	9	[43]
73.	Iridaceae	<i>Crocus sativus</i>	Saffron	India	1	Api, Kaem, Myr, Quer, Nar, Pinob, C	ChloA, FA, p-CouA CA, ChloA, FA,	GA, EIA	N.I.	N.I.	13	[122]
74.	Lamiaceae	<i>Agastache</i> sp.	Agastache	Australia	1	Kaem, Quer, Rut, Hest	ChloA, FA, p-CouA, SinA, t-CA,	MS, ProA, p-HBA, ResA, SyrA, VA,	PAA, DL-β-PLA	N.I.	18	[123]
75.	Lamiaceae	<i>Lavandula</i> sp. <i>L. stoechas</i>	Lavender	Bulgaria, France, Hungary, Italy, Portugal, Spain, Switzerland, Turkey	10	Aca, Api, Chr, Chr-2'-ME, Genk, Lut, Tec, Gal, Isor, Kaem, Kaem-8-ME, Myr, Quer, Quer-3-ME, Rut, Erio, Hest, Nar, Pinoc, Pinob, Pinob-5-ME, C, CG, EC, Pinob Chal	3,4-DMCA, CA, CADA, CAPE, ChloA, FA, m-CouA, o-CouA, p-CouA, RosA, t-CA	BenA, CuA, EIA, GA, GenA, MS, ProA, p-HBA, SalA, SyrA, VA	HGA, PAA, DL-p-HPLA, DL-β-PLA, 3-PPA, 5-Phenylpent-4-enoic acid, 2-M-4-VP, 2-MBd, Prod, Emo, n-β-L, DBZO	AbsA	60	[36, 40, 46, 47, 49, 51, 53, 59, 104, 124]
76.	Lamiaceae	<i>Leonurus cardiaca</i>	Motherwort	China	1	N.I.	GA, p-HBA	N.I.	Prod, Van	N.I.	4	[43]
77.	Lamiaceae	<i>Ocimum basilicum</i>	Basil	Serbia	1	Api, Chr, Lut, Gal, Kaem, Quer, Rut, Pinoc	CA, ChloA	GA, ProA	N.I.	N.I.	12	[54]
78.	Lamiaceae	<i>Phlomis armeniaca</i> Willd.	Jerusalem Tea	Turkey	1	Api, Quer	ChloA, FA, p-CouA CA,	p-HBA, VA	N.I.	N.I.	7	[36]
79.	Lamiaceae	<i>Plectranthus rugosus</i>	Wild Bush	India	1	Api, Kaem, Myr, Quer, Nar, Pinob, C	ChloA, FA, p-CouA CA, ChloA, FA, p-CouA, RosA, SinA, t-CA	EIA, GA	N.I.	N.I.	13	[122]
80.	Lamiaceae	<i>Prunella vulgaris</i>	Prunella	China	1	Api, Chr, Gal, Quer, Nar, Pinob	ChloA, FA, p-CouA, RosA, t-CA,	EIA, ProA, SyrA, VA,	N.I.	N.I.	16	[125]
81.	Lamiaceae	<i>Rosmarinus officinalis</i> L.	Rosemary	Bulgaria, Czech Republic, France, Italy, Portugal, Spain, Tunisia	13	Aca, Api, Chr, Chr-6-ME, Lut, Tec, Gal, Gal-5-ME, Isor, Kaem, Kaem-ME, Kaem-8-ME, Kaemf, Myr Myr-3,7,4'5'-TeME, Quer Quer-3,3-DME, Quer-3,7-DME, Quer-7,3'-DME, Rham, Rut, Erio, Nar, Pinoc, Pinos, Sak, Pinob, Pinob-3-O-butyr, Tax, C, Gene	CA, CAIPE, CAPE, ChloA, FA, IfA, p-CouA, RosA, SinA, t-CA	GA, GenA, m-HBA, ProA, p-HBA, SalA, SyrA, VA	PAA, DL-β-PLA, 5,7-DMCcoum	N.I.	52	[10, 40, 46, 47, 49, 51, 52, 59, 86, 107, 116, 126, 127]
82.	Lamiaceae	<i>Salvia officinalis</i> L.	Sage	Croatia	2	Api, Chr, Lut, Gal, Isor, Kaem, Quer, Hest, Nar, Pinoc, Pinos, Pinob, EC, EGC, EGCG, GC, GCG	CA, ChloA, FA, p-CouA, RosA	GA, GenA, ProA, p-HBA	Resv	N.I.	27	[128, 129]

Table 1. Cont.

No	Plant Family	Scientific Name/s	Common Name/s	Country (Research Location)	No. of Study/s	Flavonoids	HCAD	HBAD	Misc./Other Phenolics	NP	Total	Ref
83.	Lamiaceae	<i>Satureja hortensis</i> , <i>Satureja subspicata</i> Vis.	Savory, Satureja	Italy, Croatia	2	Api, Chr, Gal, Kaem, Quer, Gene	ChloA, p-CouA	BenA, GA, MS	DL-β- PLA	PhAn, Tyr	14	[97, 130]
84.	Lamiaceae	<i>Sideritis</i> sp.	Sideritis	Turkey	1	Api, Chr, Lut, Kaem, Rut, Hest, Nar, CG	CA, FA, o-CouA	EIA, GA, GenA, ProA, p-HBA, SyrA, VA	HGA, Prod, Van	N.I.	21	[53]
85.	Lamiaceae	<i>Thymus</i> sp., <i>T. algeriensis</i> , <i>T. capitatus</i> (L.), <i>T. capitatus</i> and <i>T. herba-borona</i> , <i>T. capitatus Hoffgg.e.LK.</i> , <i>T. vulgare</i> , <i>T. vulgaris</i> L., <i>T. capitatus</i>	Thyme /Za'atar /Zohif	Belgium, China, Greece, Hungary, Italy, Morocco, Portugal, Tunisia, Turkey	16	Api, Chr, Chr-6-ME, Lut, Gal, Gal-5-ME, Isor Kaem, Kaem-ME, Kaem-8-ME, kaem-3-O-neoh, Myr, Myr 3,7,4'5'-TeME, Quer, Quer-3,3-DME, Quer-3,7-DME, Quer-3-ME, Querc, Rham, Rut, Erio, Hest, Nar, Pinoc, Pinos, Pinob, CG, EC, Gene	CA, CADAe, CAPE, ChloA, FA, Gene, o-CouA, p-CouA, RosA, t-CA	EIA, GA, GenA, ProA, p-HBA, ResA, SyrA, VA	HGA, Prod, Van	KyA	51	[34, 35, 40, 43, 46, 52, 53, 61, 97, 116, 124, 131– 134]
86.	Lamiaceae	<i>Vitex agnus-castus</i> L.	Chaste	China, Turkey	3	Api, Chr, Lut, Gal, Kaem, Myr, Quer, Rut, Pinoc, C	3,4- DMCA, CA, ChloA, FA, p-CouA, RosA, SinA, t-CA	EIA, GA, ProA, p-HBA, ResA, VA	N.I.	N.I.	24	[36, 64, 135]
87.	Lamiaceae	<i>Vitex negundo</i> var. <i>heterophylla</i> Rehd.	Vitex	China, Turkey	3	Api, Bai, Chr, Lut, Vit, Fis, Gal, Isor, Kaem, Mor, Quer, Querc, Rut, Hest, Hesd, Isosak, Nar, Pinoc, Sak, Pinob, Tax, EGC Form, Gene, Geni, Ono, Chr, Gal, Gal-5-ME, Isor, Kaem, Kaem-3-O-neoh, Quer, Quer-3,7-DME, Rut, Pinoc, Pinob, Pinob-5-ME	CA, ChloA, CChloA, FA, IfA, o-CouA, p-CouA, SinA	GA, GenA, m-HBA, ProA, p-HBA, SalA, SyrA, VA	HGA, Prod, Van	AbsA	46	[37, 53, 62]
88.	Lauraceae	<i>Persea americana</i>	Avocado	Spain	1	Quer-3,7-DME, Rut, Pinoc, Pinob, Pinob-5-ME	N.I.	EIA	N.I.	N.I.	13	[116]
89.	Malvaceae	<i>Gaya macrantha</i>	Field Flower	Brazil	1	N.I.	N.I.	GA	N.I.	N.I.	1	[31]
90.	Malvaceae	<i>Gossypium hirsutum</i> L.	Cotton	Turkey	1	Api, Chr, Lut, Kaem, Rut, Hest, Nar, CG	CA, FA, o-CouA	EIA, GA, GenA, ProA, p-HBA, SyrA, VA	HGA, Prod,	N.I.	20	[53]
91.	Malvaceae	<i>Tilia</i> sp., <i>T. amurensis</i> Rupr., <i>T. argentea</i> , <i>T. cordata</i> , <i>T. cordata</i> L., <i>T. europa</i> , <i>T. europaea</i> , <i>T. scop</i> , <i>T. platyphyllos</i>	Linden, Tilia, Lime Tree, Lime, Lime-blossom, Linden tree, Linden blossom	Austria, Bulgaria, China, Czech Republic, France, Germany, Italy, Poland, Romania, Serbia, Slovenia, Spain, Turkey	25	Aca, Api, Bai, Chr, Lut, Tec, Vit, Fis, Gal, Isor, Kaem, Kaem-8-ME, Kaemf, Mor, Myr, Quer, Quer-3-ME, Querc, Rham, Rut, Hest, Hesd, Isosak, Nar, Narg, Pinoc, Sak, Pinob, Pinob-3-O-ace, Tax, C, EGC, Form, Gene, Ono	CA, CAPE, ChloA, CChloA, FA, IfA, p-CouA, p-MCA, RosA, SinA, t-CA	BenA, EIA, GA, GenA, M-4- HBz, MS, m-HBA, ProA, p-HBA, SalA, SyrA, VA, VAME	3,4- DHPAA, HGA, MandA, PAA, p-HPAA, DL-β- PLA, 3-PFA, 4-MPC, Prod	AbsA	69	[36, 37, 43, 47– 51, 54, 57, 59, 61, 62, 65, 66, 68, 70, 72, 107, 109, 110, 114, 136]
92.	Meliaceae	<i>Azadiractha indica</i>	Neem	India	1	Lut, Isor Myr Quer Rut, C, EC	p-CouA, CA, FA, ChloA	ProA, GA, SyrA	N.I.	N.I.	14	[137]

Table 1. Cont.

No	Plant Family	Scientific Name/s	Common Name/s	Country (Research Location)	No. of Study/s	Flavonoids	HCAD	HBAD	Misc./Other Phenolics	NP	Total	Ref
93.	Myrtaceae	<i>Eucalyptus camaldulensis</i>	River Red Gum Eucalyptus	Australia, Italy, Spain, Switzerland	4	Aca, Api, Chr, Chr-2'-ME, Genk, Lut, Tec, Tri, Gal, Kaem, Myr, Quer, Pinoc, Pinob, Pinob-5-ME, GC	3,4-DMCA, CA, ChloA, FA, p-CouA, t-CA	BenA, GA, p-HBA, SalA, SyrA	PAA, 2-M-4-VP, 2,3,5-TMP, 2-MBd, 1-(3-methoxyphenyl) ethanone, DBZO	AbsA	35	[40, 104, 138, 139]
94.	Myrtaceae	<i>Eucalyptus crebra</i>	Narrow-leaved Ironbark	Australia	1	N.I.	CA, ChloA, FA, p-CouA, CA, ChloA, p-CouA	EIA, GA	N.I.	AbsA	7	[139]
95.	Myrtaceae	<i>Eucalyptus globoides</i>	Stringybark	Australia	1	N.I.	CA, ChloA, FA, p-CouA, CA, ChloA, FA, RosA, t-CA, CA, ChloA, FA, p-CouA	EIA, GA	N.I.	AbsA	6	[139]
96.	Myrtaceae	<i>Eucalyptus globulus</i>	Eucalyptus	Lithuania	1	N.I.	CA, ChloA, FA, RosA, t-CA, CA, ChloA, FA, p-CouA	GA, VA	N.I.	N.I.	7	[93]
97.	Myrtaceae	<i>Eucalyptus intermedia</i>	Bloodwood	Australia	1	N.I.	CA, ChloA, FA, p-CouA	EIA, GA	N.I.	AbsA	7	[139]
98.	Myrtaceae	<i>Eucalyptus largiflorens</i>	Blackbox	Australia	1	N.I.	CA, ChloA, FA, p-CouA	EIA, GA	N.I.	AbsA	7	[139]
99.	Myrtaceae	<i>Eucalyptus marginata</i>	Jarra	Australia	1	Quer, Rut, Hest	CA, ChloA, FA, p-CouA, SinA, t-CA, CA, ChloA, FA, p-CouA	GA, MS, ProA, p-HBA, SyrA, VA	DL-β-PLA	N.I.	16	[123]
100.	Myrtaceae	<i>Eucalyptus melliodora</i>	Yellow Box	Australia, Spain	2	Lut, Tri, Kaem, Myr, Quer, Quer-3-ME	CA, ChloA, FA, p-CouA	EIA, GA	N.I.	AbsA	13	[138, 139]
101.	Myrtaceae	<i>Eucalyptus moluccana</i>	Gum Top	Australia	1	N.I.	CA, ChloA, FA, p-CouA	EIA, GA	N.I.	AbsA	7	[139]
102.	Myrtaceae	<i>Eucalyptus nubila</i>	Blue Top Ironbark	Australia	1	N.I.	CA, ChloA, FA, p-CouA	EIA, GA	N.I.	AbsA	7	[139]
103.	Myrtaceae	<i>Eucalyptus ochrophloia</i>	Yapunya	Australia	1	N.I.	CA, ChloA, FA, p-CouA	GA, EIA	N.I.	AbsA	7	[139]
104.	Myrtaceae	<i>Eucalyptus pilligaensis</i>	Mallee	Spain	1	Lut, Tri, Myr, Quer, Pinob, Pinoc, GC, Api, Chr, Chr-6-ME, Lut, Tec, Tri, Gal, Gal-5-ME, Isor, Kaem, Kaem-8-ME, kaem-3-O-neoh, Kaemf, Myr, Myr-3,7,4'5'-TeME, Quer, Quer-3,3-DME, Quer-3,7-DME, Quer-3-ME, Quer-3-O-hex (1→2) hex, Quer-rham, Rham, Rut, Hest, Isosak, Nar, Narg, Pinoc, Pinos, Pinob, C, EC, Dai, Gene, Leptosin	N.I.	N.I.	N.I.	N.I.	7	[138]
105.	Myrtaceae	<i>Eucalyptus</i> sp.	Eucalyptus	Algeria, Argentina, Belgium, Brazil, Bulgaria, China, Germany, India, Italy, Spain, Tunisia, Turkey	21	Quer, Quer-3,3-DME, Quer-3,7-DME, Quer-3-ME, Quer-3-O-hex (1→2) hex, Quer-rham, Rham, Rut, Hest, Isosak, Nar, Narg, Pinoc, Pinos, Pinob, C, EC, Dai, Gene, Leptosin	3,4-DMCA, CA, ChloA, FA, m-CouA, o-CouA, p-CouA, SinA, t-CA	2,3,4-THBA, BenA, EIA, GA, GenA, MS, m-HBA, ProA, p-HBA, SalA, SyrA, VA	3,4-DHPAA, HGA, HVA, PAA, p-HPAA, DL-p-HPLA, DL-β-PLA, Prod, Van, 5,7-DMCcoum	KyA, Lum, PhAn, Tyr	70	[31, 33, 35, 42, 43, 49, 51-53, 59, 61, 64, 86, 90, 98, 100, 101, 114, 116, 137, 138]
106.	Myrtaceae	<i>Kunzea ericoides</i>	Kanuka	Germany, New Zealand	5	Leptosin	N.I.	3,4,5-TMBA, GA, Lepp, MS, OAA, PAA, SyrA	4-mPLA, DL-p-HPLA, DL-β-PLA, 3,4,5-TMP, p-And, 2'-MAPo	5-MF-3-CA, AbsA, KojA, Leptd, Lum	19	[81, 111, 112, 140, 141]

Table 1. Cont.

No	Plant Family	Scientific Name/s	Common Name/s	Country (Research Location)	No. of Study/s	Flavonoids	HCAD	HBAD	Misc./Other Phenolics	NP	Total	Ref
107.	Myrtaceae	<i>Miellerie, Leptospermum lanigerum, and Leptospermum scoparium</i>	Tea tree	Australia	1	Kaem, Quer, Rut, Hest	CA, ChloA, FA, p-CouA, SinA, t-CA	p-HBA, ProA, VA, GA, SyrA, ResA, MS	DL-β-PLA	N.I.	18	[123]
108.	Myrtaceae	<i>Leptospermum polygalifolium</i>	Jelly Bush	Australia, Germany, New Zealand	4	Chr, Lut, Tec, Tri, Isor, Kaem, Kaem-8-ME, Quer, Quer-3,3-DME, Quer-3-ME, Rut, Hest, Pinoc, Pinob, Leptosin	CA, ChloA, FA, p-CouA, SinA, t-CA	GA, MS, OAA, ProA, p-HBA, ResA, SyrA, VA	DL-β-PLA, 3,4,5-TMP, 2'-MAPo	5-MF-3-CA, KojA, Leptd	35	[112, 123, 141, 142]
109.	Myrtaceae	<i>Leptospermum scoparium</i>	Manuka	Australia, China, Germany, Italy, Malaysia, New Zealand, Poland, Spain, Thailand, UAE, USA	29	Api, Chr, Chr-6-ME, Lut, Vit, Fis, Gal, Isor, Kaem, Kaem-8-ME, Myr, Quer, Quer-3,3-DME, Quer-3,7-DME, Quer-3-ME, Quer-3-O-hex (1→2) hex, Querc, Rut, Hest, Hestd, Isosak, Nar, Narg, Pinoc, Sak, Pinob, Tax, C, EC, GC, Form, Leptosin	CA, CAPE, ChloA, CChloA, FA, IfA, p-CouA, RosA, SinA, t-CA	2,3,4-THBA, 3,4,5-TMBA, BenA, EIA, GA, GenA, Lepp, MS, OAA, PAA, ProA, p-HBA, ResA, SalA, SyrA, VA	PAA, p-HPAA, 4-mPLA, DL-p-HPLA, DL-β-PLA, 3,4,5-TMP, p-And, 2'-HAPo, 2'-MAPo, 3-hydroxy-1-(2-methoxyphenyl)penta-1,4-dione	2-MBF, 5-MF-3-CA, AbsA, KojA, Leptd, Lum,	75	[37, 38, 43, 81, 82, 84, 90, 95, 111, 112, 116, 123, 140–148]
110.	Myrtaceae	<i>Lophostemon conferta</i>	Brush Box	Australia	1	N.I.	CA, ChloA, FA, p-CouA	EIA, GA, SyrA	N.I.	AbsA	8	[58]
111.	Myrtaceae	<i>Melaleuca cajuputi</i>	Gelam	Malaysia	7	Api, Chr, Lut, Kaem, Myr, Quer, Rut, Hest, Nar, Pinob-3-O-prop	CA, ChloA, FA, p-CouA, t-CA	BenA, GA, SyrA, EIA	N.I.	N.I.	19	[39, 75–77, 94, 149]
112.	Myrtaceae	<i>Melaleuca quinquenervia</i>	Tea Tree	Australia	1	N.I.	CA, ChloA, FA, p-CouA	EIA, GA, SyrA	N.I.	AbsA	8	[58]
113.	Myrtaceae	<i>Metrosideros robusta</i>	Rata	China	1	Api, Chr, Lut, Quer, Querc, Hest	CA, ChloA	2,3,4-THBA, GA, SyrA, BenA, GenA, ProA, p-HBA, SyrA, VA	Prod	N.I.	12	[43]
114.	Myrtaceae	<i>Myrtaceae</i> sp.	Myrtaceae	Algeria	1	Api, Chr, Lut, Gal, Kaemf, Myr, Quer, Isosak, Pinoc, Pinob	t-CA, p-CouA, CA, FA	BenA, ProA, p-HBA, SyrA, VA	3,4-DHPAA, p-HPAA	N.I.	24	[33]
115.	Myrtaceae	<i>Myrtus communis</i> L.	Myrtus	Italy	1	Api, Lut, Gal, Quer, Pinoc, Pinob, C	t-CA	N.I.	N.I.	N.I.	6	[40]
116.	Nelumbonaceae	<i>Nelumbo nucifera</i>	Padma Flower	Bangladesh	1	Kaem, C	CA, FA, t-CA	N.I.	N.I.	N.I.	5	[69]
117.	Nothofagaceae	<i>Nothofagus</i> sp.	Beech	New Zealand	1	Chr, Gal, Pinoc, Pinob	p-CouA, t-CA	BenA, MS, p-HBA, SyrA, VA	N.I.	N.I.	11	[82]
118.	Nyssaceae	<i>Nyssa aquatica</i>	Tupelo	USA	2	Chr, Gal, Kaem, Quer, Hest, Pinoc	p-CouA, t-CA	VA	N.I.	N.I.	9	[32, 38]
119.	Oleaceae	<i>Osmanthus fragrans</i>	Wild Osmanthus	China	1	N.I.	N.I.	2,3,4-THBA, GenA, SyrA, p-HBA, BenA, p-HBA	HGA, Prod	N.I.	6	[43]
120.	Onagraceae	<i>Epilobium angustifolium</i>	fireweed willow herb	Finland, USA	2	N.I.	p-CouA, t-CA	CA, ChloA, FA	3-PPA	N.I.	5	[32, 89]
121.	Pedaliaceae	<i>Sesamum indicum</i>	Teel/Sesame	Bangladesh	1	Gal, Nar, C	CA, ChloA, FA	GA	N.I.	N.I.	7	[69]
122.	Pinaceae	<i>Abies</i> sp., <i>A. alba</i> Mill., <i>A. cephalonica</i> , <i>A. cephalonica</i> Loudon	Fir	France, Greece, Slovenia	5	Api, Chr, Lut, Gal, Isor, Kaem, Kaem-8-ME, Myr, Quer, Nar, Pinoc, Pinob	CA, FA, p-CouA	ProA, p-HBA, SyrA, VA	N.I.	N.I.	19	[47, 109, 132–134]

Table 1. Cont.

No	Plant Family	Scientific Name/s	Common Name/s	Country (Research Location)	No. of Study/s	Flavonoids	HCAD	HBAD	Misc./Other Phenolics	NP	Total	Ref
123.	Pinaceae	<i>Cedrus libani</i> <i>var. stenocoma</i>	Cedar	Turkey	1	Api, Chr, Lut, Kaem, Rut, Hest, Nar, Gene	CA, FA, o-CouA, p-CouA, t-CA	GA, GenA, ProA, p-HBA, SyrA, VA	HGA, Van, Prod	N.I.	22	[53]
124.	Pinaceae	<i>Picea abies</i> (L) Karst	Spruce	Slovenia	1	Api, Chr, Lut, Gal, Kaem, Myr, Quer, Nar, Pinoc, Pinob	N.I.	N.I.	N.I.	N.I.	10	[109]
125.	Pinaceae	<i>Pinus</i> sp., <i>Pinus brutia</i> L.	Forest Fino Pine	Greece, Turkey	6	Api, Chr, Lut, Kaem, Myr, Quer, Rut, Hest, Nar, Pinob, C, CG, Gene	o-CouA, p-CouA, CA, FA	p-HBA, ProA, GA, GenA, SyrA, VA	HGA, Prod, Van	N.I.	26	[36, 53, 132– 134]
126.	Polygonaceae	<i>Fagopyrum</i> <i>esculentum</i>	Buckwheat	China, Finland, Italy, Lithuania, Poland, Serbia, Turkey, USA	16	Api, Chr, Lut, Vit, Fis, Gal, Isor, Kaem, Mor, Myr, Quer, Rut, Hest, Hesd, Isosak, Nar, Pinoc, Sak, Pinob, Tax, Form, GC	CA, CAPE, ChloA, CChloA, FA, IfA, RosA, SinA, p-CouA, t-CA	BenA, EIA, GA, m-HBA, ProA, p-HBA, SalA, SyrA, VA,	HGA, 3-PPA	AbsA	44	[32, 37, 54, 55, 66, 70, 73, 83, 84, 88, 89, 93, 145, 150– 152]
127.	Proteaceae	<i>Banksia</i> <i>ericifolia</i>	Heath	Australia	1	N.I.	CA, ChloA, FA, p-CouA	EIA, GA	N.I.	AbsA	7	[58]
128.	Proteaceae	<i>Knightia</i> <i>excelsa</i>	Rewarewa	New Zealand	2	N.I.	N.I.	3,4,5- TMBA, GA, MS, OAA, PAA, SyrA, p-HBA, GA, SyrA	4-mPLA, DL-β- PLA	AbsA, Leptd	10	[81, 111]
129.	Ranunculaceae	<i>Coptis</i> sp.	Mountain Coptis	China	1	Lut, Gal, Kaem, Quer	ChloA	GA, SyrA	Prod	N.I.	9	[43]
130.	Ranunculaceae	<i>Nigella sativa</i>	Kalijira	Bangladesh	1	Nar, C	CA, FA, ChloA	N.I.	N.I.	N.I.	5	[69]
131.	Rhamnaceae	<i>Frangula</i> sp.	Alder	France	1	Kaem-8-ME	N.I.	N.I.	N.I.	N.I.	1	[47]
132.	Rhamnaceae	<i>Gouania</i> <i>polygama</i> (Jack)Urb	Linen vine	Italy	1	Isor, Kaem, Kaem-8-ME, Kaem-7-O-rham, Quer Quer-rham	CA, FA, p-CouA	SyrA, VA	N.I.	N.I.	11	[30]
133.	Rhamnaceae	<i>Hovenia dulcis</i>	Japanese grape	Brazil	1	Quer	p-CouA	GA	N.I.	N.I.	3	[31]
134.	Rhamnaceae	<i>Paliurus</i> <i>spina-christi</i>	Marruca	Italy	1	Quer, Hesd, Nar	CA, FA, p-CouA	p-HBA, VA	N.I.	N.I.	8	[56]
135.	Rhamnaceae	<i>Ziziphus</i> <i>jujuba</i> , <i>Ziziphus</i> <i>jujube</i> Mill	Jujube/Zaohua	China	4	Api, Chr, Lut, Vit, Gal, Isor, Kaem, Myr, Quer, Hest, Isosak, Nar, Pinoc, Sak, Pinob, Tax, GC	CA, ChloA, CChloA, FA, IfA, p-CouA, RosA, SinA, t-CA	BenA, EIA, GA, GenA, ProA, p-HBA, ResA, SalA, SyrA, VA	Prod	N.I.	37	[37, 43, 96, 135]
136.	Rhamnaceae	<i>Ziziphus</i> <i>spina-csisti</i>	Wild jujube	Morocco, Saudi Arabia UAE	7	Api, Chr, Gal, Kaem, Myr, Quer, Rut, Nar, Narg, C, EC	CA, ChloA, FA, p-CouA, RosA, t-CA	GA, p-HBA, SyrA, VA	p-HPAA	N.I.	22	[34, 41, 95]
137.	Rosaceae	<i>Crataegus</i> sp.	Wild hawthorn	China	1	N.I.	N.I.	GA, GenA, ProA, p-HBA	Prod	N.I.	5	[43]
138.	Rosaceae	<i>Eriobotrya</i> <i>japonica</i>	Loquat	China	1	N.I.	N.I.	p-HBA	Prod	N.I.	2	[43]
139.	Rosaceae	<i>Malus</i> <i>domestica</i>	Apple	India	1	Api, Kaem, Myr, Quer, Nar, Pinob, C	CA, ChloA, FA, p-CouA	EIA, GA	N.I.	N.I.	13	[122]
140.	Rosaceae	<i>Mespilus</i> <i>germanica</i>	Medlar	Italy	1	Chr, Kaem, Myr, Quer, Rut, Pinoc, EC	CA, ChloA, FA, SinA	GA, VA	N.I.	N.I.	13	[78]

Table 1. Cont.

No	Plant Family	Scientific Name/s	Common Name/s	Country (Research Location)	No. of Study/s	Flavonoids	HCAD	HBAD	Misc./Other Phenolics	NP	Total	Ref
141.	Rosaceae	<i>Prunus avium</i>	Cherry blossom	India, Spain	2	Aca, Api, Chr, Tec, Gal, Isor, Kaem, Myr	CA, CAPE, ChloA, FA, p-CouA	EIA, GA	N.I.	N.I.	24	[51, 122]
142.	Rosaceae	<i>Prunus dulcis</i> L.	Almond	Italy	1	Chr, Kaem, Myr, Quer, Rut, Pinoc, EC	CA, ChloA, FA, SinA	GA, SyrA, VA	N.I.	N.I.	14	[78]
143.	Rosaceae	<i>Rosa acicularis</i>	Wild rose	China	1	Lut, Quer, Hesd	CA, ChloA	GA, p-HBA, SyrA	HGA, Prod	N.I.	10	[43]
144.	Rosaceae	<i>Rubus chamaemorus</i>	Clodberry	Finland	1	N.I.	N.I.	p-HBA	3-PPA	N.I.	2	[89]
145.	Rosaceae	<i>Rubus idaeus</i>	Raspberry	Czech Republic, Lithuania	2	Chr	CA, ChloA, FA, RosA, t-CA	GA, VA	N.I.	N.I.	8	[65], [93]
146.	Rutaceae	<i>Citrus bergamia</i>	Bergamot	China	1	Api, Chr, Querc	N.I.	GA, GenA, p-HBA	Prod	N.I.	7	[43]
147.	Rutaceae	<i>Citrus</i> sp.	Citrus	Algeria, China, Greece, Italy, Portugal, Spain, Turkey, USA	11	Api, Chr, Lut, Gal, Isor, Kaem, Myr, Rut, Hest, Hesd, Isosak, Nar, Pinoc, Pinob, CG, Gene	CA, ChloA, FA, o-CouA, p-CouA, t-CA	BenA, GA, GenA, ProA, p-HBA, SyrA, VA	HGA, 3,4-DHPAA, Prod	N.I.	32	[10, 33, 38, 44, 46, 49, 53, 98, 114, 133, 153]
148.	Rutaceae	<i>Citrus</i> sp., <i>C. lemon</i> , <i>C. limon</i> , <i>C. limon Burm</i>	Lemon blossom, Lemon	Argentina, Bulgaria, China, India, Italy, Portugal, Spain	8	Api, Chr, Lut, Gal, Kaem, Myr, Quer, Rut, Hest, Hesd, Nar, Pinoc, C, EC	CA, ChloA, FA, p-CouA, SinA, t-CA	2,3,4-THBA, GA, m-HBA, ProA, SyrA, VA	PAA, DL-β-PLA, Prod	N.I.	30	[43, 46, 59, 78, 102, 137, 154]
149.	Rutaceae	<i>Citrus</i> sp., <i>C. sinensis</i> , <i>C. aurantium</i> L.	Orange, Orange blossom	Austria, Brazil, Bulgaria, China, France, Greece, Italy, Spain, Switzerland, Tunisia	14	Aca, Api, Chr, Chr-2'-ME, Genk, Lut, Tec, Gal, Gal-3-ME, Isor, Kaem, Kaem-8-ME, Myr, Myr-3,7,4'5'-TeME, Quer, Quer-3,7-DME, Quer-3-ME, Rut, Hest, Isosak, Nar, Narg, Pinoc, Pinos, Pinob, Pinob-3-O-ace, Pinob-5-ME, EC, Pinob Chal	3,4-DMCA, CA, CAPE, ChloA, FA, MF, o-CouA, p-CouA, SinA, t-CA	2,3,4-THBA, BenA, EIA, GA, M-4-HBz, MS, ProA, p-HBA, SyrA, VA, VAME	PAA, DL-β-PLA, 5-Phenylpent-4-enoic acid, 2-M-4-VP, 2,3,5-TMP, 2-MBd, Prod	N.I.	57	[43, 47, 49, 51, 52, 57, 59, 61, 78, 97, 104, 132, 154, 155]
150.	Salicaceae	<i>Azara integrifolia</i> , <i>A. petiolaris</i>	Azara	Chile	2	Api, Chr, Lut, Quer, Rut, Pinoc	CA, p-CouA	SyrA	N.I.	AbsA	10	[156]
151.	Salicaceae	<i>Salix</i> sp.	Willow Polish, Willow	Poland	2	N.I.	CA, ChloA, FA, p-CouA	BenA, MS, ProA, p-HBA, VA	N.I.	AbsA, KyA	11	[84, 157]
152.	Sapindaceae	<i>Dimocarpus longan</i>	Longan	China Thailand Malaysia	6	Api, Chr, Lut, Gal Kaem Myr Quer Rut, Nar, Narg, Pinoc, C	3,4-DMCA, CA, ChloA, FA, p-CouA, RosA, t-CA	BenA, EIA, GA, GenA, ProA, p-HBA, ResA, SyrA, VA	Prod	N.I.	29	[43, 64, 77, 135, 143]
153.	Sapindaceae	<i>Guioa semiglauca</i>	Crow ash	Australia	1	N.I.	ChloA, CA, FA, p-CouA	EIA, GA, SyrA	N.I.	AbsA	8	[58]
154.	Sapindaceae	<i>Litchi chinensis</i>	Litchi	China, India	2	Api, Chr, Lut, Gal Kaem Myr Quer Rut, Pinoc, C, EC, Proc	3,4-DMCA, CA, FA, SinA	GA, ProA, p-HBA, VA	4-MPC	N.I.	21	[64, 137]
155.	Schisandraceae	<i>Schisandra chinensis</i>	Schisandra	China	2	Api, Chr, Lut, Gal, Isor, Kaem, Quer, Rut, Pinoc	3,4-DMCA, CA, FA, IfA, p-CouA, SinA	BenA, GA, ProA, p-HBA, SyrA, VA	N.I.	N.I.	21	[64, 96]

Table 1. Cont.

No	Plant Family	Scientific Name/s	Common Name/s	Country (Research Location)	No. of Study/s	Flavonoids	HCAD	HBAD	Misc./Other Phenolics	NP	Total	Ref
156.	Simaroubaceae	<i>Ailanthus altissima</i>	Tree of heaven	Italy	1	Api, Chr, Gal, Kaem, Myr, Quer, Gene	CA, ChloA, p-CouA	N.I.	N.I.	N.I.	10	[97]
157.	Solanaceae	<i>Lycium</i> sp.	Wolfberry	China	1	Quer, Hesd	CA, ChloA	2,3,4-THBA, GA, GenA, p-HBA	Prod, Van	N.I.	10	[43]
158.	Zingiberaceae	<i>Zingiber officinale</i>	Ginger	India	1	Kaem, Quer, Rut, C, EC	CA, ChloA, FA	GA, SyrA, VA	Gin	N.I.	12	[137]
159.	Zygophyllaceae	<i>Zygophyllum album</i> L.	Zygophyllum	Algeria	1	Quer, Rut	CA, ChloA, p-CouA	GA, VA	Van	N.I.	8	[158]

Flavonoids. *Flavone*: acacetin-**Aca**, apigenin-**Api**, baicalin-**Bai**, chrysin-**Chr**, chrysin-2'-methylether-**Chr-2'-ME**, chrysin-6-methylether-**Chr-6-ME**, genkwanin-**Genk**, luteolin-**Lut**, tangeritin-**Tang**, tectochrysin-**Tec**, tricetin-**Tri**, and vitexin-**Vit**; *flavonol*: fisetin-**Fis**, galangin-**Gal**, galangin-5-methylether-**Gal-5-ME**, galangin-3-methylether-**Gal-3-ME**, isorhamnetin-**Isor**, isorhamnetin-4'-diGlc-**isor-4'-diGlc**, isorhamnetin-4'-gentiobioside-**isor-4'-gent**, isorhamnetin-4'-Glc-**isor-4'-Glc**, isorhamnetin-3-Glc-4'-gentiobioside-**isor-3-Glc-4'-gent**, kaempferol methyl ether-**Kaem-ME**, kaempferol-8-methylether-**Kaem-8-ME**, kaempferol-7-O-rham-**kaem-7-O-rham**, kaempferol-3-O-(6''-acetyl)-beta-glucopyranoside-**Kaem-3-O-(6''-acetyl)-β-Glucpsde**, kaempferol-3-O-(hexoxyl) robinoside-7-O-rhamnoside-**kaem-3-O-(hexoxyl) rob-7-O-rham**, kaempferol-3-O-(hexoxyl)robinoside-**kaem-3-O-(hexoxyl)rob**, kaempferol-3-O-hexoside-7-O-rhamnoside-**kaem-3-O-hex-7-O-rham**, kaempferol-3-O-robinoside-7-O-rhamnoside-**kaem-3-O-rob-7-O-rham**, kaempferol-3-O-robinoside-**kaem-3-O-rob**, kaempferol-3-diGlc isomer-**kaem-3-diGlc isomer**, kaempferol-3-sophoroside-**kaem-3-soph**, kaempferol-4'-Glc-**kaem-4'-Glc**, kaempferol-3-O-neoh-**kaem-3-O-neoh**, kaempferide-**Kaemf**, morin-**Mor**, myricetin-**Myr**, myricetin-3-methylether-**Myr-3-ME**, myricetin-3,7,4'5'-tetramethylether-**Myr-3,7,4'5'-TeME**, quercetin-**Quer**, quercetin-3,3-dimethylether-**Quer-3,3-DME**, quercetin-3,7-dimethylether-**Quer-3,7-DME**, quercetin-3-methylether-**Quer-3-ME**, quercetin-3,3',4'-triGlc-**Quer-3,3',4'-triGlc**, quercetin-3,4'-diGlc-**Quer-3,4'-diGlc**, quercetin-3-sophoroside-**Quer-3-soph**, quercetin-3-O-hex (1→2) hex-**quer-3-O-hex (1→2) hex**, quercetin diglycoside-**Quer-diGlc**, quercetin rhamnoside-**Quer-rham**, quercetin-7,3'-dimethyl ether-**Quer-7,3'-DME**, quercitrin-**Querc**, rhamnetin-**Rham**, and rutin-**Rut**; *flavonone*: alpinetin-**Alp**, eriodictoyl-**Erio**, hesperitin-**Hest**, hesperidin-**Hesd**, isosakuranetin-**Isosak**, naringenin-**Nar**, naringen-methylether-**Nar-ME**, naringin-**Narg**, pinocembrin-**Pinoc**, pinostrobin-**Pinos**, sakuranetin-**Sak**; *flavonol* pinobanksin-**Pinob**, pinobanksin-3-O-acetate-**Pinob-3-O-ace**, pinobanksin-3-O-butyrate-**Pinob-3-O-butyr**, pinobanksin-3-O-pentenoate-**pinob-3-O-pent**, pinobanksin-3-O-propionate-**pinob-3-O-prop**, pinobanksin-5-methyl ether-**Pinob-5-ME**, and taxifolin-**Tax**; *flavan-3-ol*: catechin-**C**, catechin gallate-**CG**, epicatechin-**EC**, epigallocatechin-**EGC**, epigallocatechin gallate-**EGCG**, galocatechin-**GC**, and galocatechin gallate-**GCG**; anthocyanidine: procyanidine dimer-**Proc**; *isoflavonoids*: calycosin-**Cal**, daidzein-**Dai**, formononetin-**Form**, genistein-**Gene**, genistin-**Geni**, ononin-**Ono**, and calycosin 7-O-β-D-glucoside-**cal 7-O-β-D-gluc**; *aurone*: Leptosin-**Leptosin**; *chalcone*: pinobanksin chalcone-**Pinob Chal**; hydroxycinnamic acid and derivatives (**HCAD**): 3,4 dimethoxycinnamic acid-**3,4-DMCA**, caffeic acid-**CA**, caffeic acid benzyl ester-**CABE**, caffeic acid dimethylallyl ester-**CADAE**, caffeic acid isoprenyl ester-**CAIPE**, caffeic acid phenethyl ester-**CAPE**, chlorogenic acid-**ChloA**, chrytochlorogenic acid-**CChloA**, ferulic acid-**FA**, isoferulic acid-**IfA**, m-coumaric acid-**m-CouA**, m-methoxycinnamic acid-**m-MCA**, methyl ferulate-**MF**, o-coumaric acid-**o-CouA**, p-coumaric acid-**p-CouA**, p-methoxycinnamic acid-**p-MCA**, rosmarinic acid-**RosA**, sinapic acid-**SinA**, t-cinnamic acid-**t-CA**, and trans-p-coumaric acid methyl ester-**t-p-CouAME**; hydroxybenzoic acids and derivatives (**HBAD**): 2,3,4 trihydrobenzoic acid-2,3,4-THBA, 3,4,5-trimethoxybenzoic acid-3,4,5-TMBA, benzoic acid-**BA**, cuminic acid-**CuA**, ellagic acid-**ElA**, gallic acid-**GA**, gentisic acid-**GenA**, leptosperin-**Lepp**, methyl 4-hydroxybenzoate-**M-4-HBz**, methyl syringate-**MS**, m-hydroxybenzoic acid-**m-HBA**, o-anisic acid-**OAA**, p-anisic acid-**PAA**, penta-O-galloyl-β-D-glucose (PGG)-**PGG**, protocatechuic acid-**proA**, p-hydroxybenzoic acid-**p-HBA**, resorcylic acid-**ResA**, salicylic acid-**Sala**, syringic acid-**SyrA**, vanillic acid-**VA**, and vanillic acid methyl ester-**VAME**; other phenolics/miscellaneous: 3,4-dihydroxyphenylacetic acid-**3,4-DHPAA**, homogentisic acid-**HGA**, homovanillic acid-**HVA**, mandelic acid-**MandA**, phenylacetic acid-**PAA**, p-hydroxyphenylacetic acid-**p-HPAA**, 4-methoxyphenyllactic acid-**4-mPLA**, DL-p hydroxyphenyllactic acid-**DL-p-HPLA**, DL-β-phenyllactic acid-**DL-β-PLA**, 3-phenyl propionic acid-**3-PPA**, phloretic acid-**PhIA**, 2-Methoxy-4-vinylphenol-**2-M-4-VP**, 2,3,5 trimethyl phenol-**2,3,5-TMP**, 3,4,5-trimethylphenol-**3,4,5-TMP**, 4-methylpyrocatechol-**4-MPC**, 2-methylbenzaldehyde-**2-MBd**, p-anisaldehyde-**p-And**, protocatechualdehyde-**Prod**, vanillin-**Van**, 2'-hydroxyacetophenone-**2'-HAPo**, 2'-methoxyacetophenone-**2'-MAPo**, gingerol-**Gin**, 5,7-dimethoxycoumarin-**5,7-DMCoum**, emodin-**Emo**, nor-β-lapachone-**n-β-L**, resveratrol-**Resv**, and dibenzyl oxalate-**DBZO**; non-phenolics: 2-methylbenzofuran-**2-MBF**, 5-methylfuran-3-carboxylic Acid-**5-MF-3-CA**, absiscic acid-**AbsA**, kojic acid-**KojA**, kynurenic acid-**KyA**, leperidine-**Leptd**, lumichrome-**Lum**, phenylalanine-**PhAn**, and tyrosin-**Tyr**, **N.I-No Information**.

Flavonoids are synthesised in all parts of a plant and play an important role in providing color, fragrance and taste to fruits, flowers and seeds, making them attractants for insects, birds, and mammals, which aid in pollen and seed transmission [29,159–162]. However, plants also release numerous chemicals such as flavonoids to deter insects and other predators [159,160]. Aside from that, the strong light absorbance of flavonoids in

the ultra-violet region also allows them to act as a protective screen against harmful UV-B radiation [29,162]. They also function as signal molecules, allopathic compounds, phytoalexins, detoxifying agents and antimicrobial defensive compounds [162]. Flavonoids, along with other phenolic compounds are responsible for the organoleptic characteristics of honey [3]. In honey, they originate not only from the nectar but, to an extent, also from plant pollen and plant resins collected by bees. Flavonoids can thus be considered as markers for the botanical and geographical origins of honeys [163] and have associated biological and pharmacological activities such as antioxidant [27,162,164,165], antimicrobial [164], anticancer [164,166,167], anti-inflammatory [162,164], antiallergic [164], antithrombotic [164], cardioprotective [164], hepatoprotective [164,168] neuroprotective [164], antimalarial [161], antileishmanial [161], anticholinesterase [162], anti-Alzheimer's disease [169], antiulcer [164], antiatherosclerotic [164], antidiabetic [164], estrogenic effect [27], steroid-genesis modulators [162], vasorelaxant effect [164], improved blood flow [170], the inhibition of cholesterol absorption [171], countering antibiotic resistance [162], and protection from damage by ultraviolet B radiation [172].

Based on the findings of this study, the vast majority of monofloral honeys included in this review (82%) were reported to contain flavonoids, 89 different types in total. Robinia honey (*Robinia pseudoacacia*, Fabaceae) was found to contain 53 of the identified flavonoids in honey. 35 flavonoids, respectively, have to date been identified in Eucalyptus honey (*Eucalyptus* sp., Myrtaceae) and Linden honey (*Tilia* sp., Malvaceae), 34 in Chestnut honey (*Castanea sativa* Mill., Fagaceae) and 32 each in Manuka (*Leptospermum scoparium*, Myrtaceae) and Rape (*Brassica* sp. Brassicaceae) honeys.

Flavones

Flavones are a subclass of flavonoids that contain a double bond between C2 and C3 in the flavonoid skeleton, no substituent on the C3 position and the C4 position is oxidised (Figure 7). Along with flavonols, flavones are the primary pigments in white- and cream-colored flowers and act as copigments with anthocyanins in blue flowers. They also act as UV-B protectants in plants as they absorb in the 280–315 nm range [173].

Table 2. Flavones reported in monofloral honeys (see Figure 7 for general structure).

R5	R6	R7	R8	R2'	R3'	R4'	R5'	R6'	Name	Code	CAS No.	No. of Honeys
-O-H	-H	-O-Me	-H	-H	-H	-O-Me	-H	-H	Acacetin	1	480-44-4	15
-O-H	-H	-O-H	-H	-H	-H	-O-H	-H	-H	Apigenin	2	520-36-5	74
-O-H	-H	-O-Glc	-H	-H	-H	-H	-H	-H	Baicalin	3	21967-41-9	6
-O-H	-H	-O-H	-H	-H	-H	-H	-H	-H	Chrysin	4	480-40-0	83
-O-H	-H	-O-H	-H	-O-Me	-H	-O-H	-H	-H	Chrysin-2'-methyleneether	5	10458-35-2	6
-O-H	-O-Me	-O-H	-H	-H	-H	-H	-H	-O-H	Chrysin-6-methyleneether	6	480-11-5	5
-O-H	-H	-O-Me	-H	-H	-H	-O-H	-H	-H	Genkwanin	7	437-64-9	6
-O-H	-H	-O-H	-H	-H	-O-H	-O-H	-H	-H	Luteolin	8	491-70-3	69
-O-Me	-O-Me	-O-Me	-O-Me	-H	-H	-O-Me	-H	-H	Tangerin	9	481-53-8	1
-O-H	-H	-O-Me	-H	-H	-H	-H	-H	-H	Tectochrysin	10	520-28-5	16
-O-H	-H	-O-H	-H	-H	-O-H	-O-H	-O-H	-H	Tricetin	11	520-31-0	5
-O-H	-H	-O-H	-Glc	-H	-H	-O-H	-H	-H	Vitexin	12	3681-93-4	10

Legend: -H—hydride, -O-H—hydroxide, -O-Me—methoxide, and -Glc—glucoside.

Based on the findings of this comprehensive review, at least one flavone has to date been reported to be present in 64% of the monofloral honeys, with Robinia honey (*Robinia pseudoacacia*, Fabaceae) containing nine different flavones. Chrysin has been found to be the most common flavone, reported to be present in 83 monofloral honeys, followed by apigenin in 74, luteolin in 69, tectochrysin in 16 and acacetin in 15 honeys. Table 2 shows all the flavones that have to date been identified in monofloral honeys and the number of honeys in which they were identified.

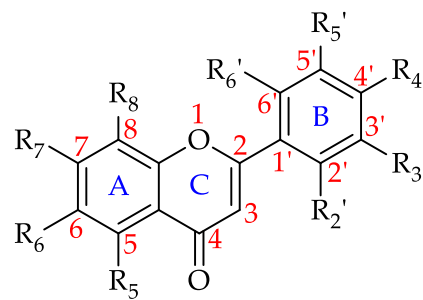


Figure 7. Basic flavone structure (see 1–12 in Table 2).

Flavonols

Flavonols are naturally yellow in color (*flavus* is Latin for yellow) and are present in plant and fungi [174]. They are also known as 3-hydroxyflavones, the only difference to flavones being the hydroxyl group at C3 position. Flavonols are frequently found as *O*-glycosides, with glycosidation occurring mainly at the 3-position of the C-ring (Figure 8) [175]. Flavonols are primarily accrued in the epidermal cells of plant tissues and serve as a protection against solar radiation, especially UV-B. They also play an important role, along with xanthophylls, in protecting the photosynthetic apparatus in situ from excess solar radiation and are known to moderate drought-related oxidative damage because of their strong radical scavenging activity [176].

Table 3. Flavonols reported in monofloral honeys (see Figure 8 for general structure).

R3	R5	R7	R8	R2'	R3'	R4'	R5'	Name	Code	CAS No.	No. of Honeys
-O-H	-H	-O-H	-H	-H	-O-H	-O-H	-H	Fisetin	13	528-48-3	6
-O-H	-O-H	-O-H	-H	-H	-H	-H	-H	Galangin	14	548-83-4	66
-O-H	-O-Me	-O-H	-H	-H	-H	-H	-H	Galangin-5-methyl ether	15	104594-69-6	5
-O-Me	-O-H	-O-H	-H	-H	-H	-H	-H	Galangin-3-methyl ether	16	6665-74-3	3
-O-H	-O-H	-O-H	-H	-H	-O-Me	-O-H	-H	Isorhamnetin	17	480-19-3	43
-O-H	-O-H	-O-H	-H	-H	-O-Me	-O-diGlc	-H	Isorhamnetin-4'-diglucoside	18	N.I.	2
-O-H	-O-H	-O-H	-H	-H	-O-Me	-O-Gen	-H	Isorhamnetin-4'-gentiobioside	19	N.I.	2
-O-H	-O-H	-O-H	-H	-H	-O-Me	-O-Glc	-H	Isorhamnetin-4'-Glc	20	N.I.	2
-O-Glc	-O-H	-O-H	-H	-H	-O-Me	-O-Gen	-H	isorhamnetin-3-Glc-4'-gentiobioside	21	N.I.	2
-O-H	-O-H	-O-H	-H	-H	-H	-O-H	-H	Kaempferol	22	520-18-3	89
-O-H	-O-H	-O-H	-H	-H	-H	-O-H	-H	Kaempferol*-methylether	23	N.I.	3
-O-H	-O-H	-O-H	-O-Me	-H	-H	-O-H	-H	Kaempferol-8-methylether	24	571-74-4	22
-O-H	-O-H	-O-Rham	-H	-H	-H	-O-H	-H	Kaempferol-7-O-rhamnoside	25	N.I.	6
-O-H	-O-H	-O-H	-H	-H	-H	-O-H	-H	Kaempferol3-O-(6''-acetyl)-beta-glucopyranoside	26	N.I.	3
-O-(hexoxyl)rob	-O-H	-O-Rham	-H	-H	-H	-O-H	-H	Kaempferol-3-O-(hexoxyl)robinoside-7-O-rhamnoside	27	N.I.	1
-O-(hexoxyl)rob	-O-H	-O-H	-H	-H	-H	-O-H	-H	Kaempferol-3-O-(hexoxyl)robinoside	28	N.I.	1
-O-hex	-O-H	-O-Rham	-H	-H	-H	-O-H	-H	kaempferol-3-O-hexoside-7-O-rhamnoside	29	N.I.	1
-O-rob	-O-H	-O-Rham	-H	-H	-H	-O-H	-H	Kaempferol-3-O-robinoside-7-O-rhamnoside	30	N.I.	1
-O-Rob	-O-H	-O-H	-H	-H	-H	-O-H	-H	Kaempferol-3-O-robinoside	31	N.I.	1

Table 3. Cont.

R3	R5	R7	R8	R2'	R3'	R4'	R5'	Name	Code	CAS No.	No. of Honeys
-O-diGlc	-O-H	-O-H	-H	-H	-H	-O-H	-H	Kaempferol-3-diGlc isomer	32	N.I.	2
-O-Soph	-O-H	-O-H	-H	-H	-H	-O-H	-H	Kaempferol-3-sophoroside	33	N.I.	2
-O-H	-O-H	-O-H	-H	-H	-H	-O-Glc	-H	Kaempferol-4'-Glc	34	N.I.	2
-O-Neoh	-O-H	-O-H	-H	-H	-H	-O-H	-H	Kaempferol-3-O-neohespeidoside	35	N.I.	3
-O-H	-O-H	-O-H	-H	-H	-H	-O-Me	-H	Kaempferide	36	491-54-3	7
-O-H	-O-H	-O-H	-H	-O-H	-H	-O-H	-H	Morin	37	480-16-0	7
-O-H	-O-H	-O-H	-H	-H	-O-H	-O-H	-O-H	Myricetin	38	529-44-2	54
-O-Me	-O-H	-O-H	-H	-H	-O-H	-O-H	-O-H	Myricetin-3-methyl ether	39	1486-67-5	1
-O-Me	-O-H	-O-Me	-H	-H	-O-Me	-O-Me	-O-H	Myricetin-3,7,4'/5'-tetramethyl ether	40	14290-57-4	6
-O-H	-O-H	-O-H	-H	-H	-O-H	-O-H	-H	Quercetin	41	117-39-5	102
-O-Me	-O-H	-O-H	-H	-H	-O-Me	-O-H	-H	Quercetin-3,3-dimethyl ether	42	4382-17-6	8
-O-Me	-O-H	-O-Me	-H	-H	-O-H	-O-H	-H	Quercetin-3,7-dimethyl ether	43	2068-02-2	10
-O-Me	-O-H	-O-H	-H	-H	-O-H	-O-H	-H	Quercetin-3-methyl ether	44	1486-70-0	15
-O-Glc	-O-H	-O-H	-H	-H	-O-Glc	-O-Glc	-H	Quercetin-3,3',4'-triGlc	45	N.I.	2
-O-Glc	-O-H	-O-H	-H	-H	-O-H	-O-Glc	-H	Quercetin-3,4'-diGlc	46	N.I.	2
-O-Soph	-O-H	-O-H	-H	-H	-O-H	-O-H	-H	Quercetin-3-sophoroside	47	N.I.	2
-O-hex (1→2) hex	-O-H	-O-H	-H	-H	-O-H	-O-H	-H	Quercetin-3-O-hex (1→2) hex	48	N.I.	2
N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	Quercitin diglycoside	49	N.I.	1
N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	Quercitin rhamnoside	50	N.I.	7
-O-H	-O-H	-O-Me	-H	-H	-O-Me	-O-H	-H	Quercetin-7,3' dimethyl ether	51	552-54-5	1
-O-Rham	-O-H	-O-H	-H	-H	-O-H	-O-H	-H	Quercitrin	52	522-12-3	16
-O-H	-O-H	-O-Me	-H	-H	-O-H	-O-H	-H	Rhamnetin	53	90-19-7	9
-O-Rut	-O-H	-O-H	-H	-H	-O-H	-O-H	-H	Rutin	54	153-18-4	58

Legend: -H—hydride, -O-H—hydroxide, -O-Me—methoxide, -Glc—glucoside, -O-Gen—gentiobioside, -O-Rham—rhamnoside, -O-Gen—gentiobioside, -O-(hexoxyl)rob—(hexoxyl) robinoside, -O-Soph—sophoroside, -O-Neoh—neohespeidoside, -O-hex—hexoside, -O-Rut—rutoside; N.I.—no information, and N/A—information not provided.

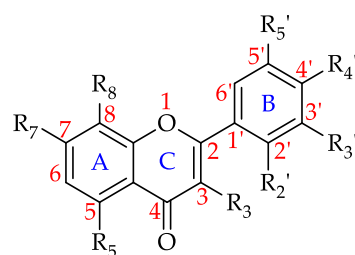


Figure 8. Basic flavonol structure (see 13–54 in Table 3).

Based on the findings of this review, more than 74% of the honeys were found to contain at least one of the 42 reported flavonols. Acacia honey (*Robinia pseudoacacia*, Fabaceae) has the highest number of published studies reporting on its flavonols, followed by Eucalyptus honey (*Eucalyptus* sp., Myrtaceae) with 17 studies. Quercetin is the most commonly isolated flavonol reported to be present in 102 monofloral honey groups, followed by kaempferol in 89 honeys, galangin in 66, rutin in 58, myricetin in 54, and isorhamnetin in 43 monofloral honeys. Table 3 shows all the flavonols that have to date been identified in monofloral honeys and the number of monofloral honey groups for which they were reported.

Flavanones

Flavanones, also referred to as dihydroxyflavones, are characterised by the lack of a double bond between C2 and C3 in the C-ring of the flavonoid skeleton, resulting in a chiral center at C2 (Figure 9) [177]. The chirality creates an angle between the B-ring relative to the A–C rings. This variation in the molecule's structural orientation impacts flavanones' interactions with biological receptors, in turn influencing their bioactivities [178,179].

Table 4. Flavanones reported in monofloral honeys (see Figure 9 for general structure).

R5	R7	R3'	R4'	Name	Code	CAS No.	No. of Honeys
-O-Me	-O-H	-H	-H	Alpinetin	55	36052-37-6	1
-O-H	-O-H	-O-H	-O-H	Eriodictyol	56	552-58-9	5
-O-H	-O-H	-O-H	-O-Me	Hesperitin	57	520-33-2	49
-O-H	-O-Rut	-O-H	-O-Me	Hesperidin	58	520-26-3	14
-O-H	-O-H	-H	-O-Me	Isosakuranetin	59	480-43-3	18
-O-H	-O-H	-H	-O-H	Naringenin	60	67604-48-2	54
-O-H	-O-H	-H	-O-H	Naringenin-?-methyl ether	61	N.I.	1
-O-H	-O-Rut	-H	-O-H	Naringin	62	10236-47-2	9
-O-H	-O-H	-H	-H	Pinocembrin	63	480-39-7	64
-O-H	-O-Me	-H	-H	Pinostrobin	64	480-37-5	9
-O-H	-O-Me	-H	-O-H	Sakuranetin	65	2957-21-3	8

Legend: -H—hydride, -O-H—hydroxide, -O-Me—methoxide, -O-Rut—rutoside, -O-Prop—propionate, -O-But—butyrate, -O-Ace—acetate, -O-Pent—pentenoate, -O-Gall—gallate, N.I.—no information, ?—substituent location not indicated.

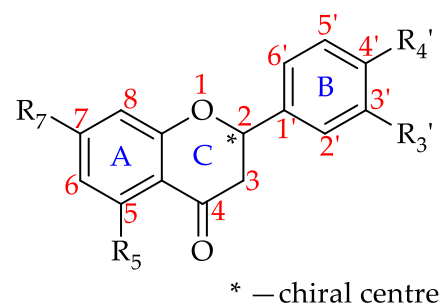


Figure 9. Basic flavanone structure (see 55–65 in Table 4).

Based on the findings of this review, 62% of the honeys were reported to contain at least one of the 11 flavanones that to date have been isolated from honeys. Robinia honey (*Robinia pseudoacacia*, Fabaceae) has been found to contain nine of these flavanones. Pinocembrin has been identified in 64 monofloral honeys, followed by naringenin found in 54 and hesperitin in 49 honeys, respectively. Table 4 shows all the flavanones that have to date been identified in monofloral honeys and the number of honeys they have been reported to be present in.

Flavanonols

Flavanonols, which are also known as dihydroflavonols, are 3-hydroxy derivatives of flavanones (Figure 10) [180]. This review found that the presence of at least one of the seven flavanonols that have to date been isolated in honey, was reported for 32% of the monofloral honeys. Four of these seven flavanonols were identified in Robinia honey (*Robinia pseudoacacia*, Fabaceae). Pinobanksin is the most prevalent flavanonol, reported to be present in 49 honeys. Table 5 shows all the flavanonols that have to date been identified in monofloral honeys and the number of monofloral honeys in which they were found.

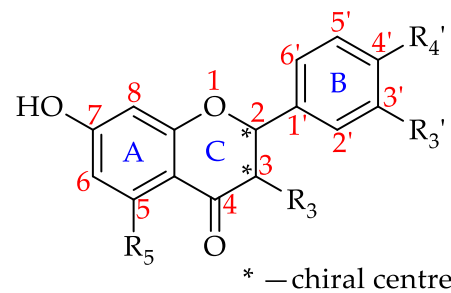


Figure 10. Basic flavanonol structure (see 66–72 in Table 5).

Table 5. Flavanonols reported in monofloral honeys (see Figure 10 for general structure).

R3	R5	R3'	R4'	Name	Code	CAS No.	No. of Honeys
-O-H	-O-H	-H	-H	Pinobanksin	66	548-82-3	49
-O-Ace	-O-H	-H	-H	Pinobanksin-3-O-acetate	67	52117-69-8	5
-O-But	-O-H	-H	-H	Pinobanksin-3-O-butyrate	68	126394-71-6	1
-O-Pent	-O-H	-H	-H	Pinobanksin-3-O-pentenoate	69	N.I.	1
-O-Prop	-O-H	-H	-H	Pinobanksin-3-O-propionate	70	126394-70-5	1
-O-H	-O-Me	-H	-H	Pinobanksin-5-methyl ether	71	87620-04-0	7
-O-H	-O-H	-O-H	-O-H	Taxifolin	72	480-18-2	8

Legend: -H—hydride, -O-H—hydroxide, -O-Me—methoxide, -O-Prop—propionate, -O-But—butyrate, -O-Ace—acetate, -O-Pent—pentenoate, -O-Gall—gallate, and N.I.—no information.

Flavan-3-ols

Flavan-3-ols or flavanols are also known as catechins. They are characterised by the absence of a double bond between C2 and C3 as well as the absence of a carbonyl on C4 of ring C. As a result, flavan-3-ols feature two chiral carbons and can form four possible diastereomers [181,182]. They exist in both monomeric (catechins) and in polymeric (proanthocyanidins) forms. The monomeric form can vary in its degree of hydroxylation at position 5 and 7 on ring A and at positions 3', 4' and 5' on ring B. C3 of ring C usually carries a hydroxyl group or is esterified with gallic acid (gallate) (Figure 11) [183]. The polymeric form, also known as condensed tannin, features dimers, trimers, oligomers and polymers of flavan-3-ol units linked by C–C bonds either at 4–6 (A-type proanthocyanidins) or 4–8 (B-type proanthocyanidins). They are also classified as procyanidins when derived from catechin, epicatechin and their gallic esters [183].

Table 6. Flavan-3-ols reported in monofloral honeys (see Figure 1 for general structure).

R3	R5'	Name	Code	CAS No.	No. of Honeys
-O-H	-H	Catechin	73	154-23-4	29
-O-Gall	-H	Catechin gallate	74	130405-40-2	12
-O-H	-H	Epicatechin	75	490-46-0	24
-O-H	-O-H	Epigallocatechin	76	970-74-1	5
-O-Gall	-O-H	Epigallocatechin gallate	77	989-51-5	1
-O-H	-O-H	Gallocatechin	78	970-73-0	9
-O-Gall	-O-H	Gallocatechin gallate	79	4233-96-9	1
N/A	N/A	'Procyanidin' #	80	4852-22-6	1

Legend: -H—hydride, -O-H—hydroxide, -O-Gall—gallate, and # no further structural information provided.

Seven flavan-3-ols have to date been identified in honeys with at least one flavan-3-ol reported to be present in just over a third (34.6%) of the monofloral honey groups. Five different flavan-3-ols have been identified in Sage honey (*Salvia officinalis* L., Lamiaceae), making it the honey with the highest number of reported flavan-3-ols. Catechin and

epicatechin are the most prevalent flavan-3-ols in honeys, being present in 29 and 24 honeys, respectively. Table 6 shows all the flavan-3-ols that have to date been identified in monofloral honeys and the number of honeys for which their presence has been reported.

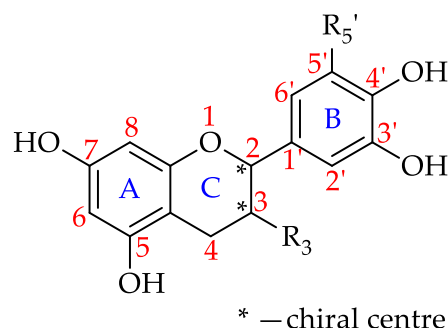


Figure 11. Basic flavan-3-ol structure (see 73–80 in Table 6).

Isoflavonoids

The structure of isoflavonoids is somewhat different to that of other flavonoids in so far that ring B is connected to C3 of ring C instead of C2 (Figure 12) [184]. Seven isoflavonoids have to date been identified in honey. They do not appear to be a particularly common honey constituent class as only 17% of the monofloral honeys covered by this review were found to contain them. Amongst them, Robinia honey (*Robinia pseudoacacia*, Fabaceae) was reported to contain six different isoflavonoids. Genistein is the most common identified isoflavonoid in honeys with 23 reports, followed by formononetin with 8 reports. Table 7 shows all the isoflavonoids that have to date been identified in monofloral honeys and the number of honeys they have been found in.

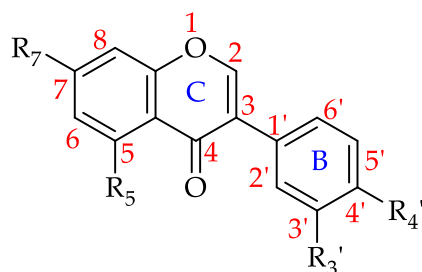


Figure 12. Basic isoflavonoid structure (see 81–87 in Table 7).

Table 7. Isoflavonoids reported in honeys (see Figure 12 for general structure).

R5	R7	R3'	R4'	Name	Code	CAS No.	No. of Honeys
-H	-O-H	-O-H	-O-Me	Calycosin	81	20575-57-9	3
-H	-O-Glc	-O-H	-O-Me	Calycosin-7-O-β-D-glucoside	82	20633-67-4	3
-H	-O-H	-O-H	-H	Daidzein	83	486-66-8	5
-H	-O-H	-H	-O-Me	Formononetin	84	485-72-3	8
-O-H	-O-H	-H	-O-H	Genistein	85	446-72-0	23
-O-H	-O-Glc	-H	-O-H	Genistin	86	529-59-9	2
-H	-O-Glc	-H	-O-Me	Ononin	87	486-62-4	6

Legend: -H—hydride, -O-H—hydroxide, -O-Me—methoxide, and -O-Glc—glucoside.

Aurones and Chalcones

Due to their bright yellow color, the word aurones is derived from the Latin word *aurum* for gold. Aurones are considered a minor class of flavonoids. They also contain 15 carbon atoms, arranged in the general structure C₆–C₃–C₆ (Figure 13). They occur in

hydroxylated, methoxylated or glycosylated forms [185]. The word chalcone, on the other hand, is derived from the Greek word *chalcos*, meaning bronze, reflecting the typical colour of most natural chalcones [186]. Chalcones are α,β -unsaturated ketones (*trans*-1,3-diaryl-2-propen-1-ones) consisting of two aromatic rings attached to an α,β -unsaturated carbonyl system with a variety of substituents (Figure 8) [187]. Aurones and chalcones were only identified in 3% and 4%, respectively, of the monofloral honeys covered by this review. Table 8 details these compounds and the number of monofloral honey groups that were found to contain them.

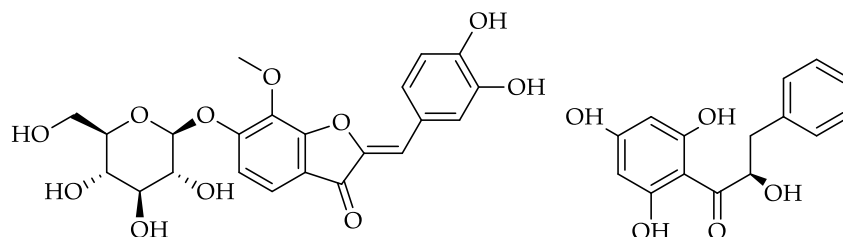


Figure 13. Structure of leptosin (88, Table 8) and of pinobanksin chalcone (89, Table 8).

Table 8. Aurones and chalcones reported in monofloral honeys.

Subclass	Name	Code	CAS No.	No. of Honeys
Aurone	Leptosin	88	486-23-7	5
Chalcone	Pinobanksin chalcone	89	N.I.	6

3.4.2. Hydroxycinnamic Acid and Its Derivatives

Hydroxycinnamic acid and its derivatives (HCADs) are phenolic acids that are prevalent in plants [188]. They can be considered hydroxy metabolites of cinnamic acid featuring a C6–C3 backbone (Figure 14) [189,190].

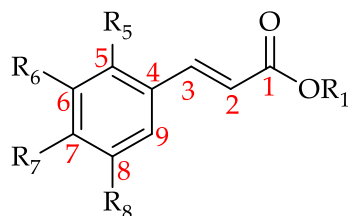


Figure 14. Basic structure of hydroxycinnamic acid and its derivatives (HCADs) (see 90–109 in Table 9).

A high proportion, 88%, of the monofloral honey groups covered by this review were reported to contain at least 1 of the 20 HCADs that have to date been identified in honeys. Robinia honey (*Robinia pseudoacacia*, Fabaceae) had the highest number of HCADs, 15 in total, while 12 HCADs each were reported for Rape (*Brassica* sp., Brassicaceae) and Sunflower (*Helianthus annuus*, Asteraceae) honeys. Among the HCADs, caffeic acid appears to be the most prevalent, having been reported in 117 of the honeys, followed by *p*-coumaric acid in 103, ferulic acid in 102, chlorogenic acid in 85 and *t*-cinnamic acid in 57 honeys. Table 9 shows all the HCADs that have to date been identified in monofloral honeys and the number of honeys in which they were found to be present.

3.4.3. Hydroxybenzoic Acid and Its Derivatives

Hydroxybenzoic acid and its derivatives (HBADs) are phenolic metabolites featuring the general structure C6 ± C1 (Figures 15 and 16) [191,192]. Of the monofloral honey groups covered by this review, 90% have been reported to contain at least one of the 21 HBADs that have to date been identified in honeys. Chestnut honey (*Castanea sativa*

Mill., Fagaceae) and Manuka honey (*Leptospermum scoparium*, Myrtaceae) are reported to contain 16 of the HBADs, while Rape honey (*Brassica* sp., Brassicaceae) and Clover honey (*Trifolium* sp., Fabaceae) contain 15 each. Gallic Acid is the most prevalent HBAD with 105 reports, followed by syringic acid with 85, p-hydroxybenzoic acid with 79, vanillic acid with 66 and protocatechuic acid with 57. Table 10 shows all the HBADs that have to date been identified in monofloral honeys and the number of honeys which were found to contain them.

Table 9. Hydroxycinnamic acid and its derivatives reported in monofloral honeys (see Figure 14 for general structure).

OR1	R5	R6	R7	R8	Name	Code	CAS No.	No of Honeys
-H	-H	-O-Me	-O-Me	-H	3,4 Dimethoxycinnamic acid	90	2316-26-9	11
-H	-H	-O-H	-O-H	-H	Caffeic acid	91	331-39-5	117
-benzyl	-H	-O-H	-O-H	-H	Caffeic acid benzyl ester	92	107843-77-6	1
- dimethylallyl	-H	-O-H	-O-H	-H	Caffeic acid dimethylallyl ester	93	100884-13-7	8
-isoprenyl	-H	-O-H	-O-H	-H	Caffeic acid isoprenyl ester	94	N.I.	2
-phenyl	-H	-O-H	-O-H	-H	Caffeic acid phenethyl ester	95	104594-70-9	17
-QA (3)	-H	-O-H	-O-H	-H	Chlorogenic acid	96	327-97-9	85
-QA (4)	-H	-O-H	-O-H	-H	Cryptochlorogenic acid	97	905-99-7	7
-H	-H	-O-Me	-O-H	-H	Ferulic acid	98	537-98-4	102
-H	-H	-O-H	-O-Me	-H	Isoferulic acid	99	537-73-5	12
-H	-H	-O-H	-H	-H	m-Coumaric acid	100	14755-02-3	10
-H	-H	-O-Me	-H	-H	m-Methoxycinnamic acid	101	6099-04-3	1
-Me	-H	-O-Me	-O-H	-H	Methyl ferulate	102	2309-07-1	3
-H	-O-H	-H	-H	-H	o-Coumaric acid	103	614-60-8	23
-H	-H	-H	-O-H	-H	p-Coumaric acid	104	501-98-4	103
-H	-H	-H	-O-Me	-H	p-Methoxycinnamic acid	105	830-09-1	2
-3,4- DHPLA	-H	-O-H	-O-H	-H	Rosmarinic acid	106	20283-92-5	25
-H	-H	-O-Me	-O-H	-Me	Sinapic acid	107	530-59-6	27
-H	-H	-H	-H	-H	t-Cinnamic acid	108	140-10-3	56
-Me	-H	-H	-O-H	-H	trans-p-Coumaric acid methyl ester	109	19367-38-5	1

Legend: -H—hydride, -O-H—hydroxide, -O-Me—methoxide, -Me—methyl, QA—quinic acid, HCAD—hydroxycinnamic acid and derivatives, 3,4-DHPLA—3,4-dihydroxyphenyl lactic acid, and N.I.—no information.

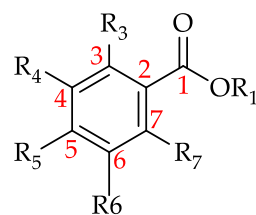


Figure 15. Basic structure of hydroxybenzoic acid and its derivatives (HBADs) (see 110–130 in Table 10).

3.4.4. Miscellaneous and ‘Other’ Phenolics

Some uncommon phenolic compounds were also identified in the monofloral honeys. This miscellaneous or ‘other’ phenolics group comprises 31 phenolic compounds that do not fall into the subgroups discussed previously. They include six hydroxyphenylacetic acids (HPAAD) (Figure 17 and Table 11); three hydroxyphenyllactic acids (HPLAD) and two hydroxyphenylpropanoic acids (HPPAAD) (Figure 18 and Table 12); one hydroxyphenylpentanoic acid (Figure 19 and Table 13); one alkylmethoxyphenol, three alkylphenols, four hydroxybenzaldehydes and three hydroxyacetophenones, one guaiacol, and two other/miscellaneous phenolic compounds (Figure 20 and Table 14), one hydroxy-

coumarin, anthraquinone, naphthoquinone, benzyl oxalate ester, and stilbene, respectively (Figure 21 and Table 15).

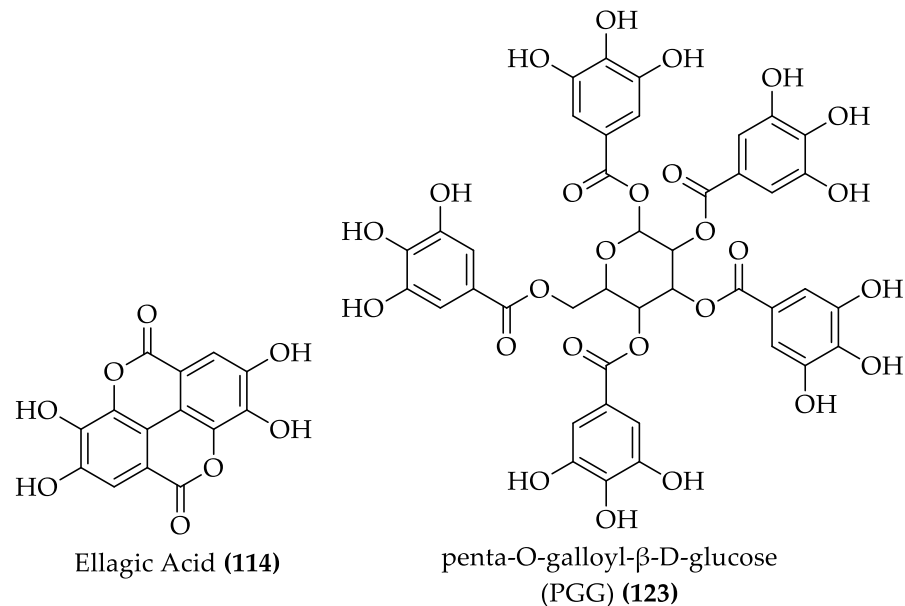


Figure 16. Structure of ellagic acid and penta-O-galloyl- β -D-glucose (PGG) (**122–123**).

Table 10. Hydroxybenzoic acid and its derivatives reported in monofloral honeys (see Figure 15 for general structure, see Figure 16 for ellagic acid and penta-O-galloyl- β -D-glucose (PGG) structure).

OR1	R3	R4	R5	R6	Name	Code	CAS No.	No. of Honeys
-H	-O-H	-O-H	-O-H	-H	2,3,4 Trihydrobenzoic acid	110	610-02-6	12
-H	-H	-O-Me	-O-Me	-O-Me	3,4,5-Trimethoxybenzoic acid	111	118-41-2	4
-H	-H	-H	-H	-H	Benzoic acid	112	65-85-0	43
-H	-H	-H	-Isopropyl	-H	Cuminic acid	113	536-66-3	4
See Figure 16					Ellagic acid	114	476-66-4	45
-H	-H	-O-H	-O-H	-O-H	Gallic acid	115	149-91-7	105
-H	-O-H	-H	-H	-O-H	Gentisic acid	116	490-79-9	35
-Me	-H	-O-Me	-O-gent	-O-Me	Leptosperin	117	N.I.	2
-Me	-H	-H	-O-H	-H	Methyl 4-hydroxybenzoate	118	99-76-3	6
-Me	-H	-O-Me	-O-H	-O-Me	Methyl syringate	119	884-35-5	23
-H	-H	-O-H	-H	-H	m-Hydroxybenzoic acid	120	99-06-9	14
-H	-O-Me	-H	-H	-H	o-Anisic acid	121	579-75-9	6
-H	-H	-H	-O-Me	-H	p-Anisic acid	122	100-09-4	6
See Figure 16					Penta-O-galloyl- β -D-glucose (PGG)	123	14937-32-7	1
-H	-H	-O-H	-O-H	-H	Protocatechuic acid	124	99-50-3	57
-H	-H	-H	-O-H	-H	p-Hydroxybenzoic acid	125	99-96-7	79
-H	-O-H	-O-H	-H	-H	Resorcylic acid	126	303-38-8	13
-H	-O-H	-H	-H	-H	Salicylic acid	127	69-72-7	20
-H	-H	-O-Me	-O-H	-O-Me	Syringic acid	128	530-57-4	85
-H	-H	-O-Me	-O-H	-H	Vanillic acid	129	121-34-6	66
-Me	-H	-O-Me	-O-H	-H	Vanillic acid methyl ester	130	3943-74-6	7

Legend: -H—hydride, -O-H—hydroxide, -O-Me—methoxide, -Me—methyl, -O-Gent—gentibioside, and N.I.—no information.

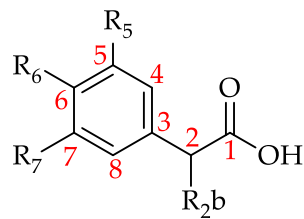


Figure 17. Basic structure of hydroxyphenylacetic acid and derivatives (HPAAD) (see 131–136 in Table 11).

Table 11. Hydroxyphenylacetic acid and derivatives (HPAAD) reported in monofloral honeys (see Figure 17 for general structure).

R2b	R5	R6	R7	Name	Code	CAS No.	No. of Honeys
-H	-H	-O-H	-O-H	3,4-Dihydroxyphenylacetic acid	131	102-32-9	10
-H	-O-H	-H	-O-H	Homogentisic acid	132	451-13-8	24
-H	-O-Me	-O-H	-H	Homovanillic acid	133	306-08-1	4
-O-H	-H	-H	-H	Mandelic acid	134	90-64-2	3
-H	-H	-H	-H	Phenylacetic acid	135	103-82-2	17
-H	-H	-O-H	-H	p-Hydroxyphenylacetic acid	136	156-38-7	17

Legend: -H—hydride, -O-H—hydroxide, -O-Me—methoxide, and -Me—methyl.

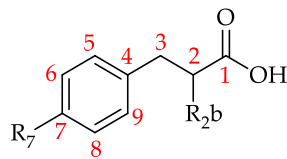
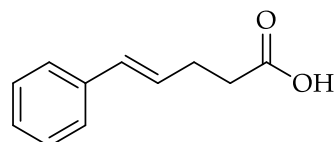


Figure 18. Basic structure of hydroxyphenyllactic acid and derivatives (HPLAD) (see 137–139 in Table 12) and hydroxyphenylpropanoic acid and derivatives (HPPAD) (see 140 and 141 in Table 12).

Table 12. Hydroxyphenyllactic acid and derivatives (HPLAD) and hydroxyphenylpropanoic acid and derivatives (HPPAD) reported in monofloral honeys (see Figure 18 for general structure).

R2b	R7	Subclass	Name	Code	CAS No.	No. of Honeys
-O-H	-O-H	HPLAD	DL-p hydroxyphenyllactic acid	137	306-23-0	4
-O-H	-O-Me	HPLAD	4-Methoxyphenyllactic acid	138	N.I.	7
-O-H	-H	HPLAD	DL-β-Phenyllactic acid	139	828-01-3	23
-H	-H	HPPAD	3-Phenyl propionic acid	140	501-52-0	13
-H	-O-H	HPPAD	Phloretic acid	141	501-97-3	3

Legend: -H—hydride, -O-H—hydroxide, -O-Me—methoxide, and N.I.—no information.

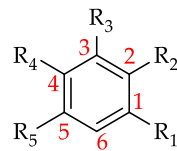


5-Phenylpent-4-enoic acid

Figure 19. Structure of 5-phenylpent-4-enoic acid, a hydroxyphenylpentanoic acid (HPPeA) (142, Table 13).

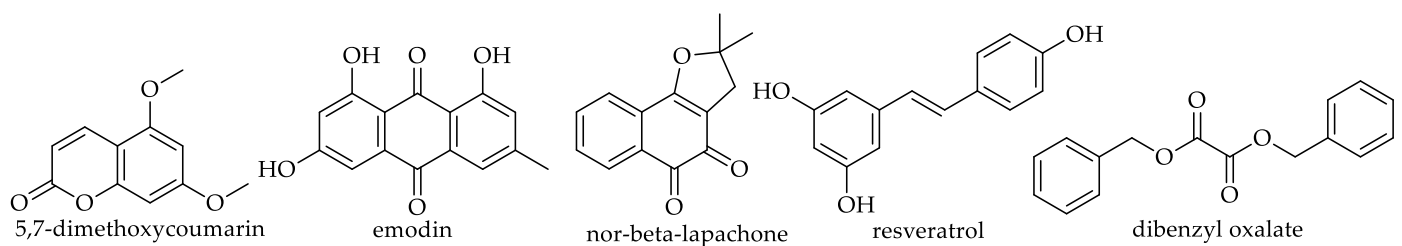
Table 13. Hydroxyphenylpentanoic acid (HPPeA) reported in monofloral honeys.

Subclass	Name	Code	CAS No.	No. of Honeys
HPPeA	5-Phenylpent-4-enoic acid	142	306-23-0	5

**Figure 20.** Basic structure of other phenolic compounds (see 143–156 in Table 14).**Table 14.** Alkylmethoxyphenol, alkylphenols, hydroxybenzaldehydes, hydroxybenzoketones and hydroxyphenylketone reported in monofloral honeys (see Figure 20 for general structure).

R1	R2	R3	R4	R5	Subclass	Name	Code	CAS No.	No. of Honeys
-O-H	-O-Me	-H	-vinyl	-H	AMPh	2-Methoxy-4-vinylphenol	143	7786-61-0	6
-O-H	-Me	-Me	-H	-Me	Aph	2,3,5-Trimethyl phenol	144	697-82-5	3
-O-H	-H	-Me	-Me	-Me	Aph	3,4,5-Trimethyl phenol	145	527-54-8	3
-O-H	-O-H	-H	-H	-Me	Aph	4-Methylpyrocatechol	146	452-86-8	5
-C(=O)H	-Me	-H	-H	-H	HBzd	2-Methylbenzaldehyde	147	529-20-4	6
-C(=O)H	-H	-H	-O-Me	-H	HBzd	p-Anisaldehyde	148	123-11-5	2
-C(=O)H	-H	-O-H	-O-H	-H	HBzd	Protocatechualdehyde	149	139-85-5	40
-C(=O)H	-H	-O-Me	-O-H	-H	HBzd	Vanillin	150	121-33-5	18
-ethanone	-H	-O-Me	-H	-H	HAPhn	1-(3-Methoxy-phenyl)-ethanone	151	586-37-8	1
-ethanone	-O-H	-H	-H	-H	HAPhn	2'-Hydroxyacetophenone	152	118-93-4	1
-ethanone	-O-Me	-H	-H	-H	HAPhn	2'-Methoxyacetophenone	153	579-74-8	3
-5-hydroxydeca-3-one	-H	-O-Me	-O-H	-H	Guaiacol	Gingerol	154	23513-14-6	1
-butan-1-one	-NH ₂	-H	-H	-H	Others	1-(2-Aminophenyl)butan-1-one	155	2034-40-4	1
-3-hydroxy-penta-1,4-dione	-O-Me	-H	-H	-H	Others	3-Hydroxy-1-(2-methoxyphenyl)penta-1,4-dione	156	N.I.	1

Legend: -H—hydride, -O-H—hydroxide, -O-Me—methoxide, -C(=O)H—aldehyde group, NH₂—amino group, N.I.—no information, AMPh—alkylmethoxyphenol, Aph—alkylphenol, HBzd—hydroxy-benzaldehydes, and HAPhn—hydroxyacetophenone.

**Figure 21.** Structure of 5,7-dimethoxycoumarin (157, Table 15), emodin (158, Table 15), nor-β-lapachone (159, Table 15), resveratrol, a stilbene (160, Table 15), and dibenzyl oxalate, an oxalate ester (161, Table 15) reported in honeys.**Table 15.** Hydroxycoumarin, anthraquinone, naphthoquinone, stilbenes and benzyl oxalate ester reported in monofloral honeys.

Subclass	Name	Code	CAS No.	No. of Honeys
Hydroxycoumarin	5,7-Dimethoxycoumarin	157	487-06-9	5
Anthraquinone	Emodin	158	518-82-1	1
Naphthoquinone	Nor-β-lapachone	159	52436-88-1	1
Stilbenes	Resveratrol	160	501-36-0	1
Oxalate ester	Dibenzyl oxalate	161	7579-36-4	5

Slightly over one-quarter (27%) of the monofloral honey groups covered by this review were reported to contain one or more of the miscellaneous or ‘other’ phenolic compounds. A total of 20 of them were identified in Chestnut honey (*Castanea sativa* Mill., Fagaceae), 19 in Robinia honey (*Robinia pseudoacacia*, Fabaceae), 17 in Lavender honey (*Lavandula* sp., Lamiaceae) and 15 in Clover honey (*Trifolium* sp., Fabaceae). Protocatechualdehyde (hydroxybenzaldehyde) was reported in 40 studies, homogentisic acid (hydroxyphenylacetic acid-HPAAD) in 24, DL- β -phenyllactic acid (hydroxyphenyllactic acid HPLAD) in 23, vanillin (hydroxybenzaldehyde) in 18, phenylacetic acid (HPAAD) and p-hydroxyphenylacetic acid (HPAAD) in 17 each and 3-phenyl propionic acid (hydroxyphenylpropanoic acids-HPPAD) was identified in 13 reports on honey constituents. Tables 11–15 show all the miscellaneous/‘other’ phenolic constituents that have to date been identified in monofloral honeys and the number of honeys for which their presence has been reported.

3.4.5. Non-Phenolic Compounds

Nine non-phenolic compounds were also reported in 26.7% of the monofloral honey groups covered by this review. Manuka honey (*Leptospermum scoparium*, Myrtaceae) was reported to contain 6 of the 9 non-phenolic compounds, 5 were identified in Kanuka honey (*Kunzea ericoides*, Myrtaceae) and 4 in Eucalyptus honey (*Eucalyptus* sp., Myrtaceae). Abscisic acid, which has been detected in 36 honeys, is the most commonly reported non-phenolic honey constituent. Figure 22 and Table 16 detail the different non-phenolic compounds identified to date in the monofloral honeys.

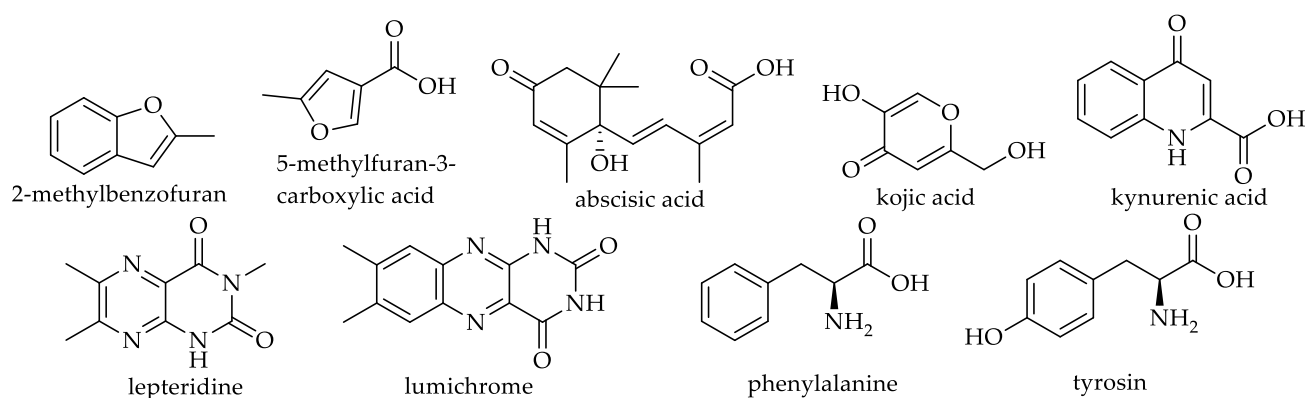


Figure 22. Structures of non-phenolic compounds (see 162–170 in Table 16).

Table 16. Non-phenolic compounds reported in monofloral honeys.

Subclass	Name	Code	CAS No.	No. of Honeys
Non-Phenolics	2-Methylbenzofuran	162	4265-25-2	1
Non-Phenolics	5-Methylfuran-3-carboxylic acid	163	21984-93-0	3
Non-Phenolics	Abscisic acid	164	21293-29-8	36
Non-Phenolics	Kojic acid	165	501-30-4	3
Non-Phenolics	Kynurenic acid	166	492-27-3	4
Non-Phenolics	Lepteridine	167	N.I.	6
Non-Phenolics	Lumichrome	168	1086-80-2	6
Non-Phenolics	Phenylalanine	169	63-91-2	5
Non-Phenolics	Tyrosin	170	556-03-6	5

Legend: N.I.—no information.

3.5. Analytical Methods Used in Compound Detection

Table 17 details the different analytical methods found in this review for the detection of phenolic compounds in the monofloral honeys. It is evident that the phenolic compounds were mostly identified by high-performance liquid chromatography (HPLC) (67%) using

either UV, UV-Vis, UV-UV, photodiode array (DAD or PDA), DAD-UV, electron capture (ECD), or EDC-UV as detectors. Almost one-quarter (24%) of the reports indicated the use of liquid chromatography coupled with mass spectrometry (LC-MS), 5% used a combination of HPLC, LC-MS and/or gas chromatography coupled with mass spectrometry (GC-MS), 1% of the analyses used gas chromatography coupled with mass spectrometry (GC-MS) and high-performance thin-layer chromatography (HPTLC), respectively, and finally, less than 1% used fluorescence spectroscopy to identify the phenolic compounds.

Table 17. Analytical methods used in phenolic compound analysis for monofloral honeys.

Method	No. of Reports
Fluorescence Spectroscopy	1
GC-MS	6
HPLC (UV, UV-UV, UV-Vis, DAD/PDA, DAD-UV, ECD, ECD-UV)	373
HPLC-DAD and LC-MS	23
HPLC-DAD and LC-MS and GC-MS	3
HPTLC	6
LC-MS	136
N.I. *	8
Total	556

* No information available.

4. Conclusions

This review investigated 130 original research articles that detailed the phenolic compounds identified in 556 monofloral honeys. The honeys from 51 botanical families were grouped into 159 monofloral groups. Most of the monofloral honeys belonged to the Myrtaceae and Fabaceae families. The Robinia honey (*Robinia pseudoacacia*, Fabaceae), Manuka honey (*Leptospermum scoparium*, Myrtaceae) and Chestnut honey (*Castanea* sp., Fagaceae) were the most studied monofloral honeys for their phenolic constituents. China, Italy and Turkey were the major hubs the honey phenolic research. A total of 161 phenolic compounds were reported in the honeys and these were classified in this review into five major compound groups, namely flavonoids, hydroxycinnamic acid and its derivatives (HCAD), hydroxybenzoic acid and its derivatives (HBAD), miscellaneous or 'other phenolics', as well as nine non-phenolics which were mainly used as marker compounds for specific monofloral honeys. Hydroxycinnamic acid derivatives (HCAD) and hydroxybenzoic acid derivatives (HBAD) were the most prevalent phenolic constituents in the monofloral honeys, with caffeic acid, gallic acid, ferulic acid, and quercetin being the most reported phenolic compounds. Robinia honey (*Robinia pseudoacacia*, Fabaceae), Chestnut honey (*Castanea sativa* Mill., Fagaceae), and Manuka honey (*Leptospermum scoparium*, Myrtaceae) were the monofloral honeys for which the highest number of phenolic compounds has to date been identified. Most of these phenolic compounds were detected and structurally identified using HPLC.

The information compiled in this review can serve as a guide for future research into the identification of phenolic compounds in honey. It illustrates which geographical locations are very active in phenolics research in honey. It also provides information for which monofloral honeys worldwide phenolic compounds have already been determined. Moreover, it also details the specific phenolic constituents that have to date been detected in monofloral honeys and the analytical methods used to identify them. In doing so, it assists with the identification of common or ubiquitous phenolic honey constituents and those that to date have only been found in specific monofloral honeys or honeys derived from particular botanical families.

Author Contributions: Conceptualisation, I.L.L. and C.L.; methodology, I.L.L. and C.L.; formal analysis, I.L.L.; software, I.L.L. and R.J.; writing—original draft preparation, I.L.L.; writing—review and editing, C.L. and L.-Y.L.; supervision, C.L., L.-Y.L. and K.A.H.; project administration, C.L.; funding acquisition, C.L. All authors have read and agreed to the published version of the manuscript.

Funding: This research was funded by the Cooperative Research Centre for Honey Bee Products (CRC HBP) Project 33.

Institutional Review Board Statement: Not applicable.

Informed Consent Statement: Not applicable.

Data Availability Statement: No new data were created or analyzed in this study. Data sharing is not applicable to this article.

Conflicts of Interest: The authors declare no conflict of interest.

References

1. Pattamayutanon, P.; Angeli, S.; Thakeow, P.; Abraham, J.; Disayathanoowat, T.; Chantawannakul, P. Biomedical Activity and Related Volatile Compounds of Thai honeys from 3 different honeybee species. *J. Food Sci.* **2015**, *80*, M2228–M2240. [[CrossRef](#)]
2. Shen, Y.-B.; Tian, H.-X.; Chen, C. Research on identification methods of varieties of honey. *Shipin Gongye* **2016**, *37*, 251–254.
3. Nguyen, H.T.L.; Panyoyai, N.; Kasapis, S.; Pang, E.; Mantri, N. Honey and its role in relieving multiple facets of atherosclerosis. *Nutrients* **2019**, *11*, 167. [[CrossRef](#)]
4. Kavanagh, S.; Gunnoo, J.; Marques Passos, T.; Stout, J.C.; White, B. Physicochemical properties and phenolic content of honey from different floral origins and from rural versus urban landscapes. *Food Chem.* **2019**, *272*, 66–75. [[CrossRef](#)] [[PubMed](#)]
5. Rao, P.V.; Krishnan, K.T.; Salleh, N.; Gan, S.H. Biological and therapeutic effects of honey produced by honey bees and stingless bees: A comparative review. *Rev. Bras. Farmacogn.* **2016**, *26*, 657–664. [[CrossRef](#)]
6. Hossen, M.S.; Ali, M.Y.; Jahurul, M.H.A.; Abdel-Daim, M.M.; Gan, S.H.; Khalil, M.I. Beneficial roles of honey polyphenols against some human degenerative diseases: A review. *Pharmacol. Rep.* **2017**, *69*, 1194–1205. [[CrossRef](#)]
7. Bueno-Costa, F.M.; Zambiazzi, R.C.; Bohmer, B.W.; Chaves, F.C.; Silva, W.P.D.; Zanusso, J.T.; Dutra, I. Antibacterial and antioxidant activities of honeys from the state of Rio Grande do Sul, Brazil. *LWT—Food Sci. Technol.* **2016**, *65*, 333–340. [[CrossRef](#)]
8. Soares, S.; Pinto, D.; Rodrigues, F.; Alves, R.C.; Oliveira, M.B.P.P. Portuguese honeys from different geographical and botanical origins: A 4-year stability study regarding quality parameters and antioxidant activity. *Molecules* **2017**, *22*, 1338. [[CrossRef](#)]
9. Sant’ana, L.D.O.; Buarque Ferreira, A.B.; Lorenzon, M.C.A.; Barbara, R.L.L.; Castro, R.N. Correlation of total phenolic and flavonoid contents of Brazilian honeys with colour and antioxidant capacity. *Int. J. Food Prop.* **2014**, *17*, 65–76. [[CrossRef](#)]
10. Escriche, I.; Kadar, M.; Juan-Borrás, M.; Domenech, E. Suitability of antioxidant capacity, flavonoids and phenolic acids for floral authentication of honey. Impact of industrial thermal treatment. *Food Chem.* **2014**, *142*, 135–143. [[CrossRef](#)]
11. Alvarez-Suarez, J.; Tulipani, S.; Romandini, S.; Vidal, A.; Battino, M. Methodological aspects about determination of phenolic compounds and in vitro evaluation of antioxidant capacity in the honey: A review. *Curr. Anal. Chem.* **2009**, *5*, 293–302. [[CrossRef](#)]
12. Ciulu, M.; Spano, N.; Pilo, M.I.; Sanna, G. Recent advances in the analysis of phenolic compounds in unifloral honeys. *Molecules* **2016**, *21*, 451. [[CrossRef](#)]
13. Gomez-Caravaca, A.M.; Gomez-Romero, M.; Arraez-Roman, D.; Segura-Carretero, A.; Fernandez-Gutierrez, A. Advances in the analysis of phenolic compounds in products derived from bees. *J. Pharm. Biomed. Anal.* **2006**, *41*, 1220–1234. [[CrossRef](#)]
14. Pascual-Maté, A.; Osés, S.M.; Fernández-Muiño, M.A.; Sancho, M.T. Analysis of polyphenols in honey: Extraction, separation and quantification procedures. *Sep. Purif. Rev.* **2017**, *47*, 142–158. [[CrossRef](#)]
15. da Silva, P.M.; Gauche, C.; Gonzaga, L.V.; Costa, A.C.; Fett, R. Honey: Chemical composition, stability and authenticity. *Food Chem.* **2016**, *196*, 309–323. [[CrossRef](#)]
16. Gasic, U.M.; Milojkovic-Opsenica, D.M.; Tesic, Z.L. Polyphenols as possible markers of botanical origin of honey. *J. AOAC Int.* **2017**, *100*, 852–861. [[CrossRef](#)]
17. Kaskoniene, V.; Venskutonis, P.R. Floral markers in honey of various botanical and geographic origins: A review. *Compr. Rev. Food Sci. Food Saf.* **2010**, *9*, 620–634. [[CrossRef](#)]
18. Cianciosi, D.; Forbes-Hernandez, T.Y.; Afrin, S.; Gasparrini, M.; Reboredo-Rodriguez, P.; Manna, P.P.; Zhang, J.; Bravo Lamas, L.; Martinez Florez, S.; Agudo Toyos, P.; et al. Phenolic compounds in honey and their associated health benefits: A review. *Molecules* **2018**, *23*, 2322. [[CrossRef](#)]
19. Abubakar, M.B.; Abdullah, W.Z.; Sulaiman, S.A.; Suen, A.B. A review of molecular mechanisms of the anti-leukemic effects of phenolic compounds in honey. *Int. J. Mol. Sci.* **2012**, *13*, 15054–15073. [[CrossRef](#)]
20. Jaganathan, S.K.; Mandal, M. Antiproliferative effects of honey and of its polyphenols: A review. *J. Biomed. Biotechnol.* **2009**, *2009*, 830616. [[CrossRef](#)]
21. Subramanian, A.P.; John, A.A.; Vellayappan, M.V.; Balaji, A.; Jaganathan, S.K.; Mandal, M.; Supriyanto, E. Honey and its phytochemicals: Plausible agents in combating colon cancer through its diversified actions. *J. Food Biochem.* **2016**, *40*, 613–629. [[CrossRef](#)]
22. Afrin, S.; Giampieri, F.; Cianciosi, D.; Pistollato, F.; Ansary, J.; Pacetti, M.; Amici, A.; Reboredo-Rodriguez, P.; Simal-Gandara, J.; Quiles, J.L.; et al. Strawberry tree honey as a new potential functional food. Part 1: Strawberry tree honey reduces colon cancer cell proliferation and colony formation ability, inhibits cell cycle and promotes apoptosis by regulating EGFR and MAPKs signaling pathways. *J. Funct. Foods* **2019**, *57*, 439–452. [[CrossRef](#)]

23. Ferreira, J.F.; Luthria, D.L.; Sasaki, T.; Heyerick, A. Flavonoids from *Artemisia annua* L. as antioxidants and their potential synergism with artemisinin against malaria and cancer. *Molecules* **2010**, *15*, 3135–3170. [CrossRef]
24. Neveu, V.; Perez-Jiménez, J.; Vos, F.; Crespy, V.; du Chaffaut, L.; Mennen, L.; Knox, C.; Eisner, R.; Cruz, J.; Wishart, D.; et al. Phenol-Explorer: An online comprehensive database on polyphenol contents in foods. *Database* **2010**, *2010*, bap024. [CrossRef] [PubMed]
25. Jan, S.; Abbas, N. Chapter 4—Chemistry of Himalayan Phytochemicals. In *Himalayan Phytochemicals*; Jan, S., Abbas, N., Eds.; Elsevier: Amsterdam, The Netherlands, 2018; pp. 121–166.
26. Salehi, B.; Venditti, A.; Sharifi-Rad, M.; Kregiel, D.; Sharifi-Rad, J.; Durazzo, A.; Lucarini, M.; Santini, A.; Souto, E.B.; Novellino, E.; et al. The Therapeutic Potential of Apigenin. *Int. J. Mol. Sci.* **2019**, *20*, 1305. [CrossRef] [PubMed]
27. Alzand, K. Flavonoids: Chemistry, Biochemistry and Antioxidant activity. *J. Pharm. Res.* **2012**, *5*, 37.
28. Marais, J.P.J.; Deavours, B.; Dixon, R.A.; Ferreira, D. The Stereochemistry of Flavonoids. In *The Science of Flavonoids*; Grotewold, E., Ed.; Springer: New York, NY, USA, 2006; pp. 1–46.
29. Deadman, B.J. The Flavonoid Profile of New Zealand Manuka Honey. Master of Science (MSc) Thesis, The University of Waikato, Hamilton, New Zealand, 2009; pp. 1–270. Available online: <https://hdl.handle.net/10289/5443> (accessed on 1 March 2022).
30. Alvarez-Suarez, J.M.; Gonzalez-Paramas, A.M.; Santos-Buelga, C.; Battino, M. Antioxidant Characterization of Native Monofloral Cuban Honeys. *J. Agric. Food Chem.* **2010**, *58*, 9817–9824. [CrossRef]
31. Souza do Nascimento, K.; Sattler, J.A.G.; Macedo, L.F.L.; Gonzalez, C.V.S.; Pereira de Melo, I.L.; Araujo, E.D.S.; Granato, D.; Sattler, A.; de Almeida-Muradian, L.B. Phenolic compounds, antioxidant capacity and physicochemical properties of Brazilian *Apis mellifera* honeys. *LWT—Food Sci. Technol.* **2018**, *91*, 85–94. [CrossRef]
32. Gheldof, N.; Wang, X.-H.; Engeseth, N.J. Identification and Quantification of Antioxidant Components of Honeys from Various Floral Sources. *J. Agric. Food Chem.* **2002**, *50*, 5870–5877. [CrossRef]
33. Ouchemoukh, S.; Amessis-Ouchemoukh, N.; Gómez-Romero, M.; Aboud, F.; Giuseppe, A.; Fernández-Gutiérrez, A.; Segura-Carretero, A. Characterisation of phenolic compounds in Algerian honeys by RP-HPLC coupled to electrospray time-of-flight mass spectrometry. *LWT—Food Sci. Technol.* **2017**, *85*, 460–469. [CrossRef]
34. Imtara, H.; Kmail, A.; Touzani, S.; Khader, M.; Hamarshi, H.; Saad, B.; Lyoussi, B. Chemical Analysis and Cytotoxic and Cytostatic Effects of Twelve Honey Samples Collected from Different Regions in Morocco and Palestine. *Evid. Based Complement. Altern. Med.* **2019**, *2019*, 8768210. [CrossRef]
35. Istasse, T.; Jacquet, N.; Berchem, T.; Haubruge, E.; Nguyen, B.K.; Richel, A. Extraction of Honey Polyphenols: Method Development and Evidence of Cis Isomerization. *Anal. Chem. Insights* **2016**, *11*, 49–57. [CrossRef]
36. Can, Z.; Yildiz, O.; Sahin, H.; Akyuz Turumtay, E.; Silici, S.; Kolayli, S. An investigation of Turkish honeys: Their physico-chemical properties, antioxidant capacities and phenolic profiles. *Food Chem.* **2015**, *180*, 133–141. [CrossRef]
37. Shen, S.; Wang, J.; Chen, X.; Liu, T.; Zhuo, Q.; Zhang, S.-Q. Evaluation of cellular antioxidant components of honeys using UPLC-MS/MS and HPLC-FLD based on the quantitative composition-activity relationship. *Food Chem.* **2019**, *293*, 169–177. [CrossRef]
38. Marshall, S.M.; Schneider, K.R.; Cisneros, K.V.; Gu, L. Determination of antioxidant capacities, α -dicarbonyls, and phenolic phytochemicals in florida varietal honeys using HPLC-DAD-ESI-MSn. *J. Agric. Food Chem.* **2014**, *62*, 8623–8631. [CrossRef]
39. Aljadi, A.; Mohd Yusoff, K. Isolation and Identification of Phenolic Acids in Malaysian Honey with Antibacterial Activities. *Turk. J. Med. Sci.* **2003**, *33*, 229–236.
40. Petretto, G.L.; Cossu, M.; Alamanni, M.C. Phenolic content, antioxidant and physico-chemical properties of Sardinian monofloral honeys. *Int. J. Food Sci. Technol.* **2015**, *50*, 482–491. [CrossRef]
41. Wabaidur, S.M.; Ahmed, Y.B.H.; Alothman, Z.A.; Obbed, M.S.; Al-Harbi, N.M.; Al-Turki, T.M. Ultra high performance liquid chromatography with mass spectrometry method for the simultaneous determination of phenolic constituents in honey from various floral sources using multiwalled carbon nanotubes as extraction sorbents. *J. Sep. Sci.* **2015**, *38*, 2597–2606. [CrossRef]
42. Di Petrillo, A.; Santos-Buelga, C.; Era, B.; González-Paramás, A.M.; Tuberoso, C.I.G.; Medda, R.; Pintus, F.; Fais, A. Sardinian honeys as sources of xanthine oxidase and tyrosinase inhibitors. *Food Sci. Biotechnol.* **2018**, *27*, 139–146. [CrossRef]
43. Cheung, Y.; Meenu, M.; Yu, X.; Xu, B. Phenolic acids and flavonoids profiles of commercial honey from different floral sources and geographic sources. *Int. J. Food Prop.* **2019**, *22*, 290–308. [CrossRef]
44. Campone, L.; Piccinelli, A.L.; Pagano, I.; Carabetta, S.; Di Sanzo, R.; Russo, M.; Rastrelli, L. Determination of phenolic compounds in honey using dispersive liquid-liquid microextraction. *J. Chromatogr. A* **2014**, *1334*, 9–15. [CrossRef] [PubMed]
45. Salgueiro, F.B.; Lira, A.F.; Rumjanek, V.M.; Castro, R.N. Phenolic Composition and Antioxidant Properties of Brazilian Honeys. *Quim. Nova* **2014**, *37*, 821–826. [CrossRef]
46. Andrade, P.; Ferreres, F.; Amaral, M.T. Analysis of Honey Phenolic Acids by HPLC, Its Application to Honey Botanical Characterization. *J. Liq. Chromatogr. Rel. Technol.* **1997**, *20*, 2281–2288. [CrossRef]
47. Soler, C.; Gil, M.I.; García-Viguera, C.; Tomás-Barberán, F.A. Flavonoid patterns of French honeys with different floral origin. *Apidologie* **1995**, *26*, 53–60. [CrossRef]
48. Trautvetter, S.; Koelling-Speer, I.; Speer, K. Confirmation of phenolic acids and flavonoids in honeys by UPLC-MS. *Apidologie* **2009**, *40*, 140–150. [CrossRef]
49. Tomás-Barberán, F.A.; Martos, I.; Ferreres, F.; Radovic, B.S.; Anklam, E. HPLC flavonoid profiles as markers for the botanical origin of European unifloral honeys. *J. Sci. Food Agric.* **2001**, *81*, 485–496. [CrossRef]

50. Oroian, M.; Ropciuc, S. Honey authentication based on physicochemical parameters and phenolic compounds. *Comput. Electron. Agric.* **2017**, *138*, 148–156. [[CrossRef](#)]
51. Truchado, P.; Ferreres, F.; Tomas-Barberan, F.A. Liquid chromatography-tandem mass spectrometry reveals the widespread occurrence of flavonoid glycosides in honey, and their potential as floral origin markers. *J. Chromatogr. A* **2009**, *1216*, 7241–7248. [[CrossRef](#)]
52. Martos, I.; Cossentini, M.; Ferreres, F.; Tomas-Barberan, F.A. Flavonoid Composition of Tunisian Honeys and Propolis. *J. Agric. Food Chem.* **1997**, *45*, 2824–2829. [[CrossRef](#)]
53. Kivrak, Ş.; Kivrak, İ. Assessment of phenolic profile of Turkish honeys. *Int. J. Food Prop.* **2016**, *20*, 864–876. [[CrossRef](#)]
54. Kečkeš, S.; Gašić, U.; Veličković, T.Č.; Milojković-Opsenica, D.; Natić, M.; Tešić, Ž. The determination of phenolic profiles of Serbian unifloral honeys using ultra-high-performance liquid chromatography/high resolution accurate mass spectrometry. *Food Chem.* **2013**, *138*, 32–40. [[CrossRef](#)]
55. Wen, Y.Q.; Zhang, J.; Li, Y.; Chen, L.; Zhao, W.; Zhou, J.; Jin, Y. Characterization of Chinese Unifloral Honeys Based on Proline and Phenolic Content as Markers of Botanical Origin, Using Multivariate Analysis. *Molecules* **2017**, *22*, 735. [[CrossRef](#)]
56. Mattonai, M.; Parri, E.; Querci, D.; Degano, I.; Ribechini, E. Development and validation of an HPLC-DAD and HPLC/ESI-MS 2 method for the determination of polyphenols in monofloral honeys from Tuscany (Italy). *Microchem. J.* **2016**, *126*, 220–229. [[CrossRef](#)]
57. Joerg, E.; Sontag, G. Multichannel coulometric detection coupled with liquid chromatography for determination of phenolic esters in honey. *J. Chromatogr.* **1993**, *635*, 137–142. [[CrossRef](#)]
58. Yao, L.; Jiang, Y.; Singanusong, R.; Datta, N.; Raymont, K. Phenolic acids in Australian Melaleuca, Guioa, Lophostemon, Banksia and Helianthus honeys and their potential for floral authentication. *Food Res. Int.* **2005**, *38*, 651–658. [[CrossRef](#)]
59. Dimitrova, B.; Gevrenova, R.; Anklam, E. Analysis of phenolic acids in honeys of different floral origin by solid-phase extraction and high-performance liquid chromatography. *Phytochem. Anal.* **2007**, *18*, 24–32. [[CrossRef](#)]
60. Jasicka-Misiak, I.; Gruyaert, S.; Poliwooda, A.; Kafarski, P. Chemical Profiling of Polyfloral Belgian Honey: Ellagic Acid and Pinocembrin as Antioxidants and Chemical Markers. *J. Chem.* **2017**, *2017*, 5393158. [[CrossRef](#)]
61. Di Marco, G.; Gismondi, A.; Panzanella, L.; Canuti, L.; Impei, S.; Leonardi, D.; Canini, A. Botanical influence on phenolic profile and antioxidant level of Italian honeys. *J. Food Sci. Technol.* **2018**, *55*, 4042–4050. [[CrossRef](#)]
62. Shen, S.; Wang, J.; Zhuo, Q.; Chen, X.; Liu, T.; Zhang, S.Q. Quantitative and discriminative evaluation of contents of phenolic and flavonoid and antioxidant competence for chinese honeys from different botanical origins. *Molecules* **2018**, *23*, 1110. [[CrossRef](#)]
63. Ciucure, C.T.; Geana, E.-I. Phenolic compounds profile and biochemical properties of honeys in relationship to the honey floral sources. *Phytochem. Anal.* **2019**, *30*, 481–492. [[CrossRef](#)]
64. Zhu, Z.; Zhang, Y.; Wang, J.; Li, X.; Wang, W.; Huang, Z. Sugaring-out assisted liquid-liquid extraction coupled with high performance liquid chromatography-electrochemical detection for the determination of 17 phenolic compounds in honey. *J. Chromatogr. A* **2019**, *1601*, 104–114. [[CrossRef](#)] [[PubMed](#)]
65. Lachman, J.; Orsák, M.; Hejtmánková, A.; Kovářová, E. Evaluation of antioxidant activity and total phenolics of selected Czech honeys. *LWT—Food Sci. Technol.* **2010**, *43*, 52–58. [[CrossRef](#)]
66. Socha, R.; Juszczak, L.; Pietrzyk, S.; Gałkowska, D.; Fortuna, T.; Witczak, T. Phenolic profile and antioxidant properties of Polish honeys. *Int. J. Food Sci. Technol.* **2011**, *46*, 528–534. [[CrossRef](#)]
67. Kovacic, J.; Gruz, J.; Biba, O.; Hedbavny, J. Content of metals and metabolites in honey originated from the vicinity of industrial town Kosice (eastern Slovakia). *Environ. Sci. Pollut. Res.* **2016**, *23*, 4531–4540. [[CrossRef](#)]
68. Zhao, J.; Cheng, N.; Xue, X.; Wu, L.; Zhu, X.; Cao, W. Chromatographic ECD fingerprints combined with a chemometric method used for the identification of three light-coloured unifloral honeys. *Anal. Methods* **2015**, *7*, 8393–8401. [[CrossRef](#)]
69. Moniruzzaman, M.; Yung, A.C.; Azlan, S.A.B.M.; Sulaiman, S.A.; Rao, P.V.; Hawlader, M.N.I.; Gan, S.H. Identification of phenolic acids and flavonoids in monofloral honey from Bangladesh by high performance liquid chromatography: Determination of antioxidant capacity. *Biomed. Res. Int.* **2014**, *2014*, 737490. [[CrossRef](#)]
70. Sergiel, I.; Pohl, P.; Biesaga, M. Characterisation of honeys according to their content of phenolic compounds using high performance liquid chromatography/tandem mass spectrometry. *Food Chem.* **2014**, *145*, 404–408. [[CrossRef](#)]
71. Wang, J.; Xue, X.; Du, X.; Cheng, N.; Chen, L.; Zhao, J.; Zheng, J.; Cao, W. Identification of Acacia Honey Adulteration with Rape Honey Using Liquid Chromatography–Electrochemical Detection and Chemometrics. *Food Anal. Methods* **2014**, *7*, 2003–2012. [[CrossRef](#)]
72. Scripca, L.A.; Norocel, L.; Amariei, S. Comparison of Physicochemical, Microbiological Properties and Bioactive Compounds Content of Grassland Honey and other Floral Origin Honeys. *Molecules* **2019**, *24*, 2932. [[CrossRef](#)]
73. Kuš, P.M.; Congiu, F.; Teper, D.; Sroka, Z.; Jerković, I.; Tuberoso, C.I.G. Antioxidant activity, color characteristics, total phenol content and general HPLC fingerprints of six Polish unifloral honey types. *LWT—Food Sci. Technol.* **2014**, *55*, 124–130. [[CrossRef](#)]
74. Truchado, P.; Tourn, E.; Gallez, L.M.; Moreno, D.A.; Ferreres, F.; Tomás-Barberán, F.A. Identification of botanical biomarkers in argentinean diplotaxis honeys: Flavonoids and glucosinolates. *J. Agric. Food Chem.* **2010**, *58*, 12678–12685. [[CrossRef](#)]
75. Hussein, S.Z.; Yusoff, K.M.; Makpol, S.; Mohd Yusof, Y.A. Antioxidant capacities and total phenolic contents increase with gamma irradiation in two types of Malaysian honey. *Molecules* **2011**, *16*, 6378–6395. [[CrossRef](#)]
76. Ismail, N.I.; Abdul Kadir, M.R.; Mahmood, N.H.; Singh, O.P.; Iqbal, N.; Zulkifli, R.M. Apini and Meliponini foraging activities influence the phenolic content of different types of Malaysian honey. *J. Apic. Res.* **2016**, *55*, 137–150. [[CrossRef](#)]

77. Moniruzzaman, M.; Amrah Sulaiman, S.; Gan, S.H. Phenolic Acid and Flavonoid Composition of Malaysian Honeys. *J. Food Biochem.* **2016**, *41*, e12282. [[CrossRef](#)]
78. Tenore, G.C.; Ritieni, A.; Campiglia, P.; Novellino, E. Nutraceutical potential of monofloral honeys produced by the Sicilian black honeybees (*Apis mellifera* ssp. *sicula*). *Food Chem. Toxicol.* **2012**, *50*, 1955–1961. [[CrossRef](#)]
79. Alvarez-Suarez, J.M.; Giampieri, F.; Gonzalez-Paramas, A.M.; Damiani, E.; Astolfi, P.; Martinez-Sanchez, G.; Bompadre, S.; Quiles, J.L.; Santos-Buelga, C.; Battino, M. Phenolics from monofloral honeys protect human erythrocyte membranes against oxidative damage. *Food Chem. Toxicol.* **2012**, *50*, 1508–1516. [[CrossRef](#)]
80. Velásquez, P.; Montenegro, G.; Leyton, F.; Ascar, L.; Ramirez, O.; Giordano, A. Bioactive compounds and antibacterial properties of monofloral Ulmo honey. *CyTA—J. Food* **2020**, *18*, 11–19. [[CrossRef](#)]
81. Lin, B.; Daniels, B.J.; Middleditch, M.J.; Furkert, D.P.; Brimble, M.A.; Bong, J.; Stephens, J.M.; Loomes, K.M. Utility of the *Leptospermum scoparium* Compound Lepteridine as a Chemical Marker for Manuka Honey Authenticity. *ACS Omega* **2020**, *5*, 8858–8866. [[CrossRef](#)]
82. Weston, R.J.; Brocklebank, L.K.; Lu, Y. Identification and quantitative levels of antibacterial components of some New Zealand honeys. *Food Chem.* **2000**, *70*, 427–435. [[CrossRef](#)]
83. Jasicka-Misiak, I.; Poliwoda, A.; Dereń, M.; Kafarski, P. Phenolic compounds and abscisic acid as potential markers for the floral origin of two Polish unifloral honeys. *Food Chem.* **2012**, *131*, 1149–1156. [[CrossRef](#)]
84. Stanek, N.; Jasicka-Misiak, I. HPTLC Phenolic Profiles as Useful Tools for the Authentication of Honey. *Food Anal. Methods* **2018**, *11*, 2979–2989. [[CrossRef](#)]
85. Ferreres, F.; Andrade, P.; Tomás-Barberán, F.A. Natural Occurrence of Abscisic Acid in Heather Honey and Floral Nectar. *J. Agric. Food Chem.* **1996**, *44*, 2053–2056. [[CrossRef](#)]
86. Canini, A.; Pichichero, E.; Alesian, D.; Canuti, L.; Leonardi, D. Nutritional and botanical interest of honey collected from protected natural areas. *Plant Biosyst. Int. J. Deal. All. Asp. Plant Biol.* **2009**, *143*, 62–70. [[CrossRef](#)]
87. Aygul, I.; Yaylaci Karahalil, F.; Supuran, C.T. Investigation of the inhibitory properties of some phenolic standards and bee products against human carbonic anhydrase I and II. *J. Enzyme Inhib. Med. Chem.* **2016**, *31*, 119–124. [[CrossRef](#)]
88. Can, Z. Determination of in-vitro antioxidant, anti-urease, anti-hyaluronidase activities by phenolic rich bee products from different region of Turkey. *Fresenius Environ. Bull.* **2018**, *27*, 6858–6866.
89. Huttunen, S.; Riihinen, K.; Kauhanen, J.; Tikkanen-Kaukanen, C. Antimicrobial activity of different Finnish monofloral honeys against human pathogenic bacteria. *APMIS* **2013**, *121*, 827–834. [[CrossRef](#)]
90. Oelschlaegel, S.; Koelling-Speer, I.; Speer, K. Determination of the floral origin of honey by secondary plant metabolites. *Dtsch. Lebensm.-Rundsch.* **2012**, *108*, 415–418.
91. Silici, S.; Sarioglu, K.; Dogan, M.; Karaman, K. HPLC-DAD Analysis to Identify the Phenolic Profile of Rhododendron Honeys Collected from Different Regions in Turkey. *Int. J. Food Prop.* **2014**, *17*, 1126–1135. [[CrossRef](#)]
92. Salonen, A.; Julkunen-Tiitto, R. Characterisation of two unique unifloral honeys from the boreal coniferous zone: Lingonberry and mire honeys. *Agric. Food Sci.* **2012**, *21*, 159–170. [[CrossRef](#)]
93. Ramanauskienė, K.; Stelmakiene, A.; Briedis, V.; Ivanauskas, L.; Jakštas, V. The quantitative analysis of biologically active compounds in Lithuanian honey. *Food Chem.* **2012**, *132*, 1544–1548. [[CrossRef](#)]
94. Chua, L.S.; Rahaman, N.L.A.; Adnan, N.A.; Tan, T.T.E. Antioxidant activity of three honey samples in relation with their biochemical components. *J. Anal. Methods Chem.* **2013**, *9*, 313798. [[CrossRef](#)]
95. Habib, H.M.; Al Meqbali, F.T.; Kamal, H.; Souka, U.D.; Ibrahim, W.H. Bioactive components, antioxidant and DNA damage inhibitory activities of honeys from arid regions. *Food Chem.* **2014**, *153*, 28–34. [[CrossRef](#)]
96. Guo, P.; Deng, Q.; Lu, Q. Anti-alcoholic effects of honeys from different floral origins and their correlation with honey chemical compositions. *Food Chem.* **2019**, *286*, 608–615. [[CrossRef](#)]
97. Pichichero, E.; Canuti, L.; Canini, A. Characterisation of the phenolic and flavonoid fractions and antioxidant power of Italian honeys of different botanical origin. *J. Sci. Food Agric.* **2009**, *89*, 609–616. [[CrossRef](#)]
98. Perna, A.; Intaglietta, I.; Simonetti, A.; Gambacorta, E. A comparative study on phenolic profile, vitamin C content and antioxidant activity of Italian honeys of different botanical origin. *Int. J. Food Sci. Technol.* **2013**, *48*, 1899–1908. [[CrossRef](#)]
99. Gambacorta, E.; Simonetti, A.; Garrisi, N.; Intaglietta, I.; Perna, A. Antioxidant properties and phenolic content of sulla (*Hedysarum* spp.) honeys from Southern Italy. *Int. J. Food Sci. Technol.* **2014**, *49*, 2260–2268. [[CrossRef](#)]
100. Iurlina, M.; Saiz, A.; Fritz, R.; Manrique, G. Major flavonoids of Argentinean honeys. Optimisation of the extraction method and analysis of their content in relationship to the geographical source of honeys. *Food Chem. Food Chem.* **2009**, *115*, 1141–1149. [[CrossRef](#)]
101. Ciappini, M.C. Polyphenolic profile of floral honeys in correlation with their pollen spectrum. *J. Apic. Res.* **2019**, *58*, 772–779. [[CrossRef](#)]
102. Isla, M.I.; Craig, A.; Ordóñez, R.; Zampini, C.; Sayago, J.; Bedascarrasbure, E.; Alvarez, A.; Salomon, V.; Maldonado, L. Physico chemical and bioactive properties of honeys from Northwestern Argentina. *LWT—Food Sci. Technol.* **2011**, *44*, 1922–1930. [[CrossRef](#)]
103. Sun, C.; Tan, H.; Zhang, Y.; Zhang, H. Phenolics and abscisic acid identified in acacia honey comparing different SPE cartridges coupled with HPLC-PDA. *J. Food Compos. Anal.* **2016**, *53*, 91–101. [[CrossRef](#)]

104. Daher, S.; Gülaçar, F.O. Analysis of Phenolic and Other Aromatic Compounds in Honeys by Solid-Phase Microextraction Followed by Gas Chromatography–Mass Spectrometry. *J. Agric. Food Chem.* **2008**, *56*, 5775–5780. [[CrossRef](#)] [[PubMed](#)]
105. Marghitas, L.A.; Dezmirean, D.S.; Pocol, C.B.; Ilea, M.; Bobis, O.; Gergen, I. The development of a biochemical profile of acacia honey by identifying biochemical determinants of its quality. *Not. Bot. Horti Agrobot. Cluj-Napoca* **2010**, *38*, 84–90.
106. Kenjerić, D.; Mandić, M.L.; Primorac, L.; Bubalo, D.; Perl, A. Flavonoid profile of Robinia honeys produced in Croatia. *Food Chem.* **2007**, *102*, 683–690. [[CrossRef](#)]
107. Rostislav, H.; Petr, T.; Sanja Čavar, Z. Characterisation of phenolics and other quality parameters of different types of honey. *Czech J. Food Sci.* **2016**, *34*, 244–253. [[CrossRef](#)]
108. Gismondi, A.; De Rossi, S.; Canuti, L.; Novelli, S.; Di Marco, G.; Fattorini, L.; Canini, A. From *Robinia pseudoacacia* L. nectar to Acacia monofloral honey: Biochemical changes and variation of biological properties. *J. Sci. Food Agric.* **2018**, *98*, 4312–4322. [[CrossRef](#)]
109. Bertonecelj, J.; Polak, T.; Kropf, U.; Korosec, M.; Golob, T. LC-DAD-ESI/MS analysis of flavonoids and abscisic acid with chemometric approach for the classification of Slovenian honey. *Food Chem.* **2011**, *127*, 296–302. [[CrossRef](#)]
110. Stanek, N.; Kafarski, P.; Jasicka-Misiak, I. Development of a high performance thin layer chromatography method for the rapid qualification and quantification of phenolic compounds and abscisic acid in honeys. *J. Chromatogr. A* **2019**, *1598*, 209–215. [[CrossRef](#)]
111. Stephens, J.M.; Schlothauer, R.C.; Morris, B.D.; Yang, D.; Fearnley, L.; Greenwood, D.R.; Loomes, K.M. Phenolic compounds and methylglyoxal in some New Zealand manuka and kanuka honeys. *Food Chem.* **2010**, *120*, 78–86. [[CrossRef](#)]
112. Lin, B.; Loomes, K.M.; Prijic, G.; Schlothauer, R.; Stephens, J.M. Leptidine as a unique fluorescent marker for the authentication of manuka honey. *Food Chem.* **2017**, *225*, 175–180. [[CrossRef](#)]
113. Kolayli, S.; Can, Z.; Yildiz, O.; Sahin, H.; Karaoglu, S.A. A comparative study of the antihyaluronidase, antiurease, antioxidant, antimicrobial and physicochemical properties of different unifloral degrees of chestnut (*Castanea sativa* Mill.) honeys. *J. Enzyme Inhib. Med. Chem.* **2016**, *31*, 96–104. [[CrossRef](#)]
114. Cavazza, A.; Corradini, C.; Musci, M.; Salvadeo, P. High-performance liquid chromatographic phenolic compound fingerprint for authenticity assessment of honey. *J. Sci. Food Agric.* **2013**, *93*, 1169–1175. [[CrossRef](#)]
115. Ronsisvalle, S.; Lissandrello, E.; Fuochi, V.; Petronio Petronio, G.; Straquadanio, C.; Crasci, L.; Panico, A.; Milito, M.; Cova, A.M.; Tempera, G.; et al. Antioxidant and antimicrobial properties of *Castanea sativa* Miller chestnut honey produced on Mount Etna (Sicily). *Nat. Prod. Res.* **2019**, *33*, 843–850. [[CrossRef](#)]
116. Combarros-Fuertes, P.; Estevinho, L.M.; Dias, L.G.; Castro, J.M.; Tomás-Barberán, F.A.; Tornadizo, M.E.; Fresno-Baro, J.M. Bioactive Components and Antioxidant and Antibacterial Activities of Different Varieties of Honey: A Screening Prior to Clinical Application. *J. Agric. Food Chem.* **2019**, *67*, 688–698. [[CrossRef](#)]
117. Güneş, M.E.; Şahin, S.; Demir, C.; Borum, E.; Tosunoğlu, A. Determination of phenolic compounds profile in chestnut and floral honeys and their antioxidant and antimicrobial activities. *J. Food Biochem.* **2017**, *41*, e12345. [[CrossRef](#)]
118. Çol Ayvaz, M.; Ömür, B.; Ertürk, Ö.; Kabakçi, D. Phenolic profiles, antioxidant, antimicrobial, and DNA damage inhibitory activities of chestnut honeys from Black Sea Region of Turkey. *J. Food Biochem.* **2018**, *42*, e12502. [[CrossRef](#)]
119. Sarikaya, A.L.I.; Ulusoy, E.; Öztürk, N.; Tuncel, M.; Kolayli, S. Antioxidant activity and phenolic acid constituents of chestnut (*Castanea Sativa* Mill.) Honey and Propolis. *J. Food Biochem.* **2009**, *33*, 470–481. [[CrossRef](#)]
120. Kolayli, S.; Can, Z.; Cakir, H.E.; Okan, O.T.; Yildiz, O. An investigation on Trakya region Oak (*Quercus* spp.) honeys of Turkey: Their physico-chemical, antioxidant and phenolic compounds properties. *Turk. J. Biochem.* **2018**, *43*, 362–374. [[CrossRef](#)]
121. Stanek, N.; Teper, D.; Kafarski, P.; Jasicka-Misiak, I. Authentication of phacelia honeys (*Phacelia tanacetifolia*) based on a combination of HPLC and HPTLC analyses as well as spectrophotometric measurements. *LWT—Food Sci. Technol.* **2019**, *107*, 199–207. [[CrossRef](#)]
122. Nayik, G.A.; Nanda, V. A chemometric approach to evaluate the phenolic compounds, antioxidant activity and mineral content of different unifloral honey types from Kashmir, India. *LWT* **2016**, *74*, 504–513. [[CrossRef](#)]
123. Anand, S.; Deighton, M.; Livanos, G.; Morrison, P.D.; Pang, E.C.K.; Mantri, N. Antimicrobial Activity of Agastache Honey and Characterization of Its Bioactive Compounds in Comparison With Important Commercial Honeys. *Front. Microbiol.* **2019**, *10*, 263. [[CrossRef](#)]
124. Gyergyák, K.; Boros, B.; Marton, K.; Felinger, A.; Papp, N.; Farkas, Á. Bioactive constituents and antioxidant activity of some carpathian basin honeys. *Nat. Prod. Commun.* **2016**, *11*, 245–250. [[CrossRef](#)] [[PubMed](#)]
125. Wang, K.; Wan, Z.; Ou, A.; Liang, X.; Guo, X.; Zhang, Z.; Wu, L.; Xue, X. Monofloral honey from a medical plant, *Prunella Vulgaris*, protected against dextran sulfate sodium-induced ulcerative colitis via modulating gut microbial populations in rats. *Food Funct.* **2019**, *10*, 3828–3838. [[CrossRef](#)] [[PubMed](#)]
126. Arráez-Román, D.; Gómez-Caravaca, A.M.; Gómez-Romero, M.; Segura-Carretero, A.; Fernández-Gutiérrez, A. Identification of phenolic compounds in rosemary honey using solid-phase extraction by capillary electrophoresis-electrospray ionization-mass spectrometry. *J. Pharm. Biomed. Anal.* **2006**, *41*, 1648–1656. [[CrossRef](#)] [[PubMed](#)]
127. Gil, M.I.; Ferreres, F.; Ortiz, A.; Subra, E.; Tomas-Barberan, F.A. Plant Phenolic Metabolites and Floral Origin of Rosemary Honey. *J. Agric. Food Chem.* **1995**, *43*, 2833–2838. [[CrossRef](#)]
128. Gašić, U.M.; Natić, M.M.; Mišić, D.M.; Lušić, D.V.; Milojković-Opsenica, D.M.; Tešić, Ž.L.; Lušić, D. Chemical markers for the authentication of unifloral *Salvia officinalis* L. honey. *J. Food Compos. Anal.* **2015**, *44*, 128–138. [[CrossRef](#)]

129. Kenjerić, D.; Mandić, M.L.; Primorac, L.; Čačić, F. Flavonoid pattern of sage (*Salvia officinalis* L.) unifloral honey. *Food Chem.* **2008**, *110*, 187–192. [[CrossRef](#)] [[PubMed](#)]
130. Jerković, I.; Kranjac, M.; Marijanović, Z.; Zekić, M.; Radonić, A.; Tuberoso, C.I.G. Screening of *Satureja subspicata* Vis. honey by HPLC-DAD, GC-FID/MS and UV/VIS: Prephenate derivatives as biomarkers. *Molecules* **2016**, *21*, 377. [[CrossRef](#)]
131. Karabagias, I.K.; Vavoura, M.V.; Badeka, A.; Kontakos, S.; Kontominas, M.G. Differentiation of Greek Thyme Honeys According to Geographical Origin Based on the Combination of Phenolic Compounds and Conventional Quality Parameters Using Chemometrics. *Food Anal. Methods* **2014**, *7*, 2113–2121. [[CrossRef](#)]
132. Karabagias, I.K.; Dimitriou, E.; Kontakos, S.; Kontominas, M.G. Phenolic profile, colour intensity, and radical scavenging activity of Greek unifloral honeys. *Eur. Food Res. Technol.* **2016**, *242*, 1201–1210. [[CrossRef](#)]
133. Spilioti, E.; Jaakkola, M.; Tolonen, T.; Lipponen, M.; Virtanen, V.; Chinou, I.; Kassi, E.; Karabournioti, S.; Moutsatsou, P. Phenolic acid composition, antiatherogenic and anticancer potential of honeys derived from various regions in Greece. *PLoS ONE* **2014**, *9*, e94860. [[CrossRef](#)]
134. Tsiapara, A.V.; Jaakkola, M.; Chinou, I.; Graikou, K.; Tolonen, T.; Virtanen, V.; Moutsatsou, P. Bioactivity of Greek honey extracts on breast cancer (MCF-7), prostate cancer (PC-3) and endometrial cancer (Ishikawa) cells: Profile analysis of extracts. *Food Chem.* **2009**, *116*, 702–708. [[CrossRef](#)]
135. Zhao, J.; Du, X.; Cheng, N.; Chen, L.; Xue, X.; Zhao, J.; Wu, L.; Cao, W. Identification of monofloral honeys using HPLC-ECD and chemometrics. *Food Chem.* **2016**, *194*, 167–174. [[CrossRef](#)]
136. Gašić, U.; Škoparija, B.; Tosti, T.; Trifković, J.; Milojković-Opsenica, D.; Natić, M.; Tešić, Ž. Phytochemical fingerprints of lime honey collected in Serbia. *J. AOAC Int.* **2014**, *97*, 1259–1267. [[CrossRef](#)]
137. Devi, A.; Jangir, J.; Anu-Appaiah, K.A. Chemical characterization complemented with chemometrics for the botanical origin identification of unifloral and multifloral honeys from India. *Food Res. Int.* **2018**, *107*, 216–226. [[CrossRef](#)]
138. Martos, I.; Ferreres, F.; Yao, L.; D’Arcy, B.; Caffin, N.; Tomas-Barberan, F.A. Flavonoids in Monospecific Eucalyptus Honeys from Australia. *J. Agric. Food Chem.* **2000**, *48*, 4744–4748. [[CrossRef](#)]
139. Yao, L.; Jiang, Y.; Singanusong, R.; Datta, N.; Raymont, K. Phenolic acids and abscisic acid in Australian Eucalyptus honeys and their potential for floral authentication. *Food Chem.* **2004**, *86*, 169–177. [[CrossRef](#)]
140. Bong, J.; Loomes, K.M.; Lin, B.; Stephens, J.M. New approach: Chemical and fluorescence profiling of NZ honeys. *Food Chem.* **2018**, *267*, 355–367. [[CrossRef](#)]
141. Beilich, N.; Koelling-Speer, I.; Oelschlaegel, S.; Speer, K. Differentiation of manuka honey from kanuka honey and from jelly bush honey using HS-SPME-GC/MS and UHPLC-PDA-MS/MS. *J. Agric. Food Chem.* **2014**, *62*, 6435–6444. [[CrossRef](#)]
142. Yao, L.; Datta, N.; Tomas-Barberan, F.A.; Ferreres, F.; Martos, I.; Singanusong, R. Flavonoids, phenolic acids and abscisic acid in Australian and New Zealand *Leptospermum* honeys. *Food Chem.* **2003**, *81*, 159–168. [[CrossRef](#)]
143. Hempattarasuwan, P.; Settachaimongkon, S.; Duangmal, K. Impact of botanical source and processing conditions on physico-chemical properties and antioxidant activity of honey in the northern part of Thailand. *Int. J. Food Sci. Technol.* **2019**, *54*, 3185–3195. [[CrossRef](#)]
144. Afrin, S.; Gasparrini, M.; Forbes-Hernández, T.Y.; Cianciosi, D.; Reboredo-Rodríguez, P.; Manna, P.P.; Battino, M.; Giampieri, F. Protective effects of Manuka honey on LPS-treated RAW 264.7 macrophages. Part 1: Enhancement of cellular viability, regulation of cellular apoptosis and improvement of mitochondrial functionality. *Food Chem. Toxicol.* **2018**, *121*, 203–213. [[CrossRef](#)] [[PubMed](#)]
145. Deng, J.; Liu, R.; Lu, Q.; Hao, P.; Xu, A.; Zhang, J.; Tan, J. Biochemical properties, antibacterial and cellular antioxidant activities of buckwheat honey in comparison to manuka honey. *Food Chem.* **2018**, *252*, 243–249. [[CrossRef](#)] [[PubMed](#)]
146. Khalil, M.I.; Alam, N.; Moniruzzaman, M.; Sulaiman, S.A.; Gan, S.H. Phenolic Acid Composition and Antioxidant Properties of Malaysian Honeys. *J. Food Sci.* **2011**, *76*, C921–C928. [[CrossRef](#)] [[PubMed](#)]
147. Rückriemen, J.; Henle, T. Pilot study on the discrimination of commercial *Leptospermum* honeys from New Zealand and Australia by HPLC-MS/MS analysis. *Eur. Food Res. Technol.* **2018**, *244*, 1203–1209. [[CrossRef](#)]
148. Stephens, J.M.; Loomes, K.M.; Braggins, T.J.; Bong, J.; Lin, B.; Prijic, G. Fluorescence: A Novel Method for Determining Manuka Honey Floral Purity. In *Honey Analysis*; IntechOpen: London, UK, 2017.
149. Kassim, M.; Achoui, M.; Mustafa, M.R.; Mohd, M.A.; Yusoff, K.M. Ellagic acid, phenolic acids, and flavonoids in Malaysian honey extracts demonstrate in vitro anti-inflammatory activity. *Nutr. Res.* **2010**, *30*, 650–659. [[CrossRef](#)] [[PubMed](#)]
150. Pasini, F.; Gardini, S.; Marcazzan, G.L.; Caboni, M.F. Buckwheat honeys: Screening of composition and properties. *Food Chem.* **2013**, *141*, 2802–2811. [[CrossRef](#)]
151. Cheng, N.; Wu, L.; Zheng, J.; Cao, W. Buckwheat Honey Attenuates Carbon Tetrachloride-Induced Liver and DNA Damage in Mice. *Evid. Based Complement. Altern. Med.* **2015**, *2015*, 987385. [[CrossRef](#)]
152. Zhou, J.; Li, P.; Cheng, N.; Gao, H.; Wang, B.; Wei, Y.; Cao, W. Protective effects of buckwheat honey on DNA damage induced by hydroxyl radicals. *Food Chem. Toxicol.* **2012**, *50*, 2766–2773. [[CrossRef](#)]
153. Liang, Y.; Cao, W.; Chen, W.; Xiao, X.-H.; Zheng, J.-B. Simultaneous determination of four phenolic components in citrus honey by high performance liquid chromatography using electrochemical detection. *Food Chem.* **2009**, *114*, 1537–1541. [[CrossRef](#)]
154. Escriche, I.; Kadar, M.; Juan-Borrás, M.; Domenech, E. Using flavonoids, phenolic compounds and headspace volatile profile for botanical authentication of lemon and orange honeys. *Food Res. Int.* **2011**, *44*, 1504–1513. [[CrossRef](#)]

155. Lianda, R.; Sant'Ana, L.; Echevarria, A.; Nora Castro, R. Antioxidant Activity and Phenolic Composition of Brazilian honeys and their extracts. *J. Braz. Chem. Soc.* **2012**, *23*, 618–627. [[CrossRef](#)]
156. Giordano, A.; Retamal, M.; Leyton, F.; Martinez, P.; Bridi, R.; Velasquez, P.; Montenegro, G. Bioactive polyphenols and antioxidant capacity of *Azara petiolaris* and *Azara integrifolia* honeys. *CyTA—J. Food* **2018**, *16*, 484–489. [[CrossRef](#)]
157. Jerković, I.; Kuš, P.M.; Tuberoso, C.I.G.; Šarolić, M. Phytochemical and physical-chemical analysis of Polish willow (*Salix* spp.) honey: Identification of the marker compounds. *Food Chem.* **2014**, *145*, 8–14. [[CrossRef](#)]
158. Mesbahi, M.A.; Ouahrani, M.R.; Rebiai, A.; Amara, D.G.; Chouikh, A. Characterization of *Zygophyllum album* L Monofloral Honey from El-Oued, Algeria. *Curr. Nutr. Food Sci.* **2019**, *15*, 476–483. [[CrossRef](#)]
159. Mierziak, J.; Kostyn, K.; Kulma, A. Flavonoids as important molecules of plant interactions with the environment. *Molecules* **2014**, *19*, 16240–16265. [[CrossRef](#)]
160. Koes, R.E.; Quattrocchio, F.; Mol, J.N.M. The flavonoid biosynthetic pathway in plants: Function and evolution. *Bioessays* **1994**, *16*, 123–132. [[CrossRef](#)]
161. Santos, E.L.; Maia, B.H.L.N.S.; Ferriani, A.P.; Teixeira, S.D. Flavonoids: Classification, Biosynthesis and Chemical Ecology. In *Flavonoids—From Biosynthesis to Human Health*; IntechOpen: London, UK, 2017.
162. Panche, A.N.; Diwan, A.D.; Chandra, S.R. Flavonoids: An overview. *J. Nutr. Sci.* **2016**, *5*, e47. [[CrossRef](#)]
163. Tomás-Barberán, F.A.; Truchado, P.; Ferreres, F. Flavonoids in Stingless-Bee and Honey-Bee Honeys. In *Pot-Honey: A Legacy of Stingless Bees*; Vit, P., Pedro, S.R.M., Roubik, D., Eds.; Springer New York: New York, NY, USA, 2013; pp. 461–474.
164. Tapas, D.A.; Sakarkar, D.M.; Kakde, R. Flavonoids as Nutraceuticals: A Review. *Trop. J. Pharm. Res.* **2008**, *7*, 1089–1099. [[CrossRef](#)]
165. Pietta, P.G. Flavonoids as antioxidants. *J. Nat. Prod.* **2000**, *63*, 1035–1042. [[CrossRef](#)]
166. Jankun, J.; Selman, S.H.; Swiercz, R.; Skrzypczak-Jankun, E. Why drinking green tea could prevent cancer. *Nature* **1997**, *387*, 561. [[CrossRef](#)]
167. Garbisa, S.; Biggin, S.; Cavallarin, N.; Sartor, L.; Benelli, R.; Albini, A. Tumor invasion: Molecular shears blunted by green tea. *Nat. Med.* **1999**, *5*, 1216. [[CrossRef](#)] [[PubMed](#)]
168. Afroz, R.; Tanvir, E.M.; Paul, S.; Bhomik, N.C.; Gan, S.H.; Khalil, M.D.I. DNA Damage Inhibition Properties of Sundarban Honey and its Phenolic Composition. *J. Food Biochem.* **2016**, *40*, 436–445. [[CrossRef](#)]
169. Smith, M.A.; Perry, G.; Richey, P.L.; Sayre, L.M.; Anderson, V.E.; Beal, M.F.; Kowall, N. Oxidative damage in Alzheimer's. *Nature* **1996**, *382*, 120–121. [[CrossRef](#)] [[PubMed](#)]
170. Schroeter, H.; Heiss, C.; Balzer, J.; Kleinbongard, P.; Keen, C.L.; Hollenberg, N.K.; Sies, H.; Kwik-Urbe, C.; Schmitz, H.H.; Kelm, M. (-)-Epicatechin mediates beneficial effects of flavanol-rich cocoa on vascular function in humans. *Proc. Natl. Acad. Sci. USA* **2006**, *103*, 1024–1029. [[CrossRef](#)]
171. Arai, Y.; Watanabe, S.; Kimira, M.; Shimoi, K.; Mochizuki, R.; Kinae, N. Dietary Intakes of Flavonols, Flavones and Isoflavones by Japanese Women and the Inverse Correlation between Quercetin Intake and Plasma LDL Cholesterol Concentration. *J. Nutr.* **2000**, *130*, 2243–2250. [[CrossRef](#)]
172. Kootstra, A. Protection from UV-B-induced DNA damage by flavonoids. *Plant Mol. Biol.* **1994**, *26*, 771–774. [[CrossRef](#)]
173. Hostetler, G.L.; Ralston, R.A.; Schwartz, S.J. Flavones: Food Sources, Bioavailability, Metabolism, and Bioactivity. *Adv. Nutr.* **2017**, *8*, 423–435. [[CrossRef](#)]
174. Kurhekar, J.V. Chapter 17—Antimicrobial lead compounds from marine plants. In *Phytochemicals as Lead Compounds for New Drug Discovery*; Egbuna, C., Kumar, S., Ifemeje, J.C., Ezzat, S.M., Kaliyaperumal, S., Eds.; Elsevier: Amsterdam, The Netherlands, 2020; pp. 257–274.
175. Zwitter, A.S. Proanthocyanidin: Chemistry and Biology: From Phenolic Compounds to Proanthocyanidins. In *Reference Module in Chemistry, Molecular Sciences and Chemical Engineering*; Elsevier: Amsterdam, The Netherlands, 2014.
176. Martínez-Lüscher, J.; Brillante, L.; Kurtural, S.K. Flavonol Profile Is a Reliable Indicator to Assess Canopy Architecture and the Exposure of Red Wine Grapes to Solar Radiation. *Front. Plant Sci.* **2019**, *10*, 10. [[CrossRef](#)]
177. Das, A.B.; Goud, V.V.; Das, C. 9—Phenolic Compounds as Functional Ingredients in Beverages. In *Value-Added Ingredients and Enrichments of Beverages*; Grumezescu, A.M., Holban, A.M., Eds.; Academic Press: Cambridge, MA, USA, 2019; pp. 285–323.
178. Duodu, K.G.; Awika, J.M. Chapter 8—Phytochemical-Related Health-Promoting Attributes of Sorghum and Millets. In *Sorghum and Millets*, 2nd ed.; Taylor, J.R.N., Duodu, K.G., Eds.; AACC International Press: Sawston, UK, 2019; pp. 225–258.
179. Awika, J.M. Chapter 3—Sorghum: Its Unique Nutritional and Health-Promoting Attributes. In *Gluten-Free Ancient Grains*; Taylor, J.R.N., Awika, J.M., Eds.; Woodhead Publishing: Sawston, UK, 2017; pp. 21–54.
180. Gonçalves, A.C.; Bento, C.; Jesus, F.; Alves, G.; Silva, L.R. Chapter 2—Sweet Cherry Phenolic Compounds: Identification, Characterization, and Health Benefits. In *Studies in Natural Products Chemistry*; Atta, U.R., Ed.; Elsevier: Amsterdam, The Netherlands, 2018; Volume 59, pp. 31–78.
181. Mena, P.; Domínguez-Perles, R.; Gironés-Vilaplana, A.; Baenas, N.; García-Viguera, C.; Villaño, D. Flavan-3-ols, anthocyanins, and inflammation. *IUBMB Life* **2014**, *66*, 745–758. [[CrossRef](#)]
182. Murkovic, M. Phenolic Compounds: Occurrence, Classes, and Analysis. In *Encyclopedia of Food and Health*; Caballero, B., Finglas, P.M., Toldrá, F., Eds.; Academic Press: Oxford, UK, 2016; pp. 346–351.
183. Herrero, M.; Plaza, M.; Cifuentes, A.; Ibáñez, E. 4.08—Extraction Techniques for the Determination of Phenolic Compounds in Food. In *Comprehensive Sampling and Sample Preparation*; Pawliszyn, J., Ed.; Academic Press: Oxford, UK, 2012; pp. 159–180.

184. Shrinet, K.; Singh, R.K.; Chaurasia, A.K.; Tripathi, A.; Kumar, A. Chapter 17—Bioactive compounds and their future therapeutic applications. In *Natural Bioactive Compounds*; Sinha, R.P., Häder, D.-P., Eds.; Academic Press: Cambridge, MA, USA, 2021; pp. 337–362.
185. Popova, A.V.; Bondarenko, S.P.; Frasinuk, M.S. Aurones: Synthesis and Properties. *Chem. Heterocycl. Compd.* **2019**, *55*, 285–299. [[CrossRef](#)]
186. Zhuang, C.; Zhang, W.; Sheng, C.; Zhang, W.; Xing, C.; Miao, Z. Chalcone: A Privileged Structure in Medicinal Chemistry. *Chem. Rev.* **2017**, *117*, 7762–7810. [[CrossRef](#)]
187. Raut, N.A.; Dhore, P.W.; Saoji, S.D.; Kokare, D.M. Chapter 9—Selected Bioactive Natural Products for Diabetes Mellitus. In *Studies in Natural Products Chemistry*; Atta, U.R., Ed.; Elsevier: Amsterdam, The Netherlands, 2016; Volume 48, pp. 287–322.
188. Liwa, A.C.; Barton, E.N.; Cole, W.C.; Nwokocha, C.R. Chapter 15—Bioactive Plant Molecules, Sources and Mechanism of Action in the Treatment of Cardiovascular Disease. In *Pharmacognosy*; Badal, S., Delgoda, R., Eds.; Academic Press: Boston, MA, USA, 2017; pp. 315–336.
189. Szeleszczuk, Ł.; Pisklak, D.M.; Zielińska-Pisklak, M.; Wawer, I. Effects of structural differences on the NMR chemical shifts in cinnamic acid derivatives: Comparison of GIAO and GIPAW calculations. *Chem. Phys. Lett.* **2016**, *653*, 35–41. [[CrossRef](#)]
190. Martinez, K.B.; Mackert, J.D.; McIntosh, M.K. Chapter 18—Polyphenols and Intestinal Health. In *Nutrition and Functional Foods for Healthy Aging*; Watson, R.R., Ed.; Academic Press: Cambridge, MA, USA, 2017; pp. 191–210.
191. Dileep, K.V.; Remya, C.; Cerezo, J.; Fassihi, A.; Pérez-Sánchez, H.; Sadasivan, C. Comparative studies on the inhibitory activities of selected benzoic acid derivatives against secretory phospholipase A2, a key enzyme involved in the inflammatory pathway. *Mol. Biosyst.* **2015**, *11*, 1973–1979. [[CrossRef](#)]
192. Tomás-Barberán, F.A.; Clifford, M.N. Dietary hydroxybenzoic acid derivative—Nature, occurrence and dietary burden. *J. Sci. Food Agric.* **2000**, *80*, 1024–1032. [[CrossRef](#)]