

ANTIMICROBIAL AND ANTIBACTERIAL PROPERTIES OF PROPOLIS

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Turkey is a country has high potential of beekeeping due to its appropriate climatic conditions and natural plant diversity. In contrast to high potential, beekeeping products has been recently known except honey. One of the beekeeping products have become lately popular is propolis. Propolis is a resinous material prepared by honeybees (*Apis mellifera* L.) using beeswax and plant exudates. Propolis is generally used by bees as a construction material for sealing openings and cracks within the beehive. Propolis is commonly used in pharmacological field because of antimicrobial, antibacterial, antibiotic, antiviral, antioxidant properties. Lately, propolis has been utilized in food industry due to these properties. In this review, studies on antimicrobial and antibacterial properties of propolis were investigated.

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