

Unique antimicrobial activity in honey from the Australian Honey-pot Ant (*Camponotus inflatus*) (#84709)

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Unique antimicrobial activity in honey from the Australian Honeypot Ant (*Camponotus inflatus*)

Andrew Dong¹, Nural Cokcetin², Dee A Carter^{Corresp., 1, 3}, Kenya Fernandes¹

¹ School of Life and Environmental Sciences, University of Sydney, Camperdown, NSW, Australia

² Australian Institute for Microbiology and Infection, , University of Technology,,,, Sydney, NSW, Australia

³ Sydney Institute for Infectious Diseases, University of Sydney, Camperdown, NSW, Australia

Corresponding Author: Dee A Carter

Email address: dee.carter@sydney.edu.au

Honey produced by the Australian honeypot ant (*Camponotus inflatus*) is valued nutritionally and medicinally by Indigenous peoples, but its antimicrobial activity has never been formally studied. Here, we determine the activity of honeypot ant honey (HPAH) against a panel of bacterial and fungal pathogens, investigate its chemical properties, and profile the bacterial and fungal microbiome of the honeypot ant for the first time. We found HPAH to have strong total activity against *Staphylococcus aureus* but not against other bacteria, and strong non-peroxide activity against *Cryptococcus* and *Aspergillus* sp. Comparing its antimicrobial activity and chemical properties with currently marketed therapeutic-grade jarrah and manuka honey bee honeys, we found HPAH to be markedly different, suggesting it has unique properties and mechanisms of action. We found the bacterial microbiome of honeypot ants to be dominated by the known endosymbiont genus *Candidatus Blochmannia* (99.75%), and the fungal microbiome to be dominated by the plant-associated genus *Neocelosporium* (92.77%). Our results indicate that HPAH has a unique non-peroxide-based mode of antimicrobial action and could provide a lead for the discovery of novel antimicrobial compounds such as antimicrobial peptides.

1 **Unique antimicrobial activity in honey from the**
2 **Australian Honeypot Ant (*Camponotus inflatus*)**

3 Andrew Z. Dong¹, Nural N. Cokcetin², Dee A. Carter^{1,3} & Kenya E. Fernandes¹

4 ¹School of Life and Environmental Sciences, University of Sydney, Sydney, NSW, Australia

5 ²Australian Institute for Microbiology and Infection, University of Technology, Sydney, NSW,
6 Australia

7 ³Sydney Institute for Infectious Diseases, University of Sydney, Sydney, NSW, Australia

8

9 Corresponding Author:

10 Kenya E. Fernandes

11 F22 Life, Earth and Environmental Sciences (LEES) Building, City Rd & Eastern Ave,
12 Camperdown, NSW, 2006, Australia

13 Email address: kenya.fernandes@sydney.edu.au

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24 Abstract


25 Honey produced by the Australian honeypot ant (*Camponotus inflatus*) is valued nutritionally
26 and medicinally by Indigenous peoples, but its antimicrobial activity has never been formally
27 studied. Here, we determine the activity of honeypot ant honey (HPAH) against a panel of
28 bacterial and fungal pathogens, investigate its chemical properties, and profile the bacterial and
29 fungal microbiome of the honeypot ant for the first time. We found HPAH to have strong total
30 activity against *Staphylococcus aureus* but not against other bacteria, and strong non-peroxide
31 activity against *Cryptococcus* and *Aspergillus* sp. Comparing its antimicrobial activity and
32 chemical properties with currently marketed therapeutic-grade jarrah and manuka honey bee
33 honeys, we found HPAH to be markedly different, suggesting it has unique properties and
34 mechanisms of action. We found the bacterial microbiome of honeypot ants to be dominated by
35 the known endosymbiont genus *Candidatus Blochmannia* (99.75%), and the fungal microbiome
36 to be dominated by the plant-associated genus *Neocelosporium* (92.77%). Our results indicate
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38 lead for the discovery of novel antimicrobial compounds such as antimicrobial peptide 

39


40 Introduction

41 Honey has been utilised since ancient times as a traditional remedy against various ailments. In
42 recent years, there has been a resurgence of interest in the use of natural products such as honey
43 as antimicrobials, in large part due to the growing crisis of antimicrobial resistance. While the
44 vast majority of honey in the world is produced by the European honey bee *Apis mellifera*, many
45 other insects produce honey including stingless bees, wasps (*Brachygastra* sp.), bumblebees
46 (*Bombus* sp.) and ants. One such example is the Australian honeypot ant, *Camponotus inflatus*.
47 As a rare source of natural sugar in an arid environment, honeypot ants are highly prized as a
48 bush food by Indigenous Australians and have a long history of nutritional and cultural
49 significance (O’Dea et al., 1991). The Honey Ant Dreaming site is located in Central Australia
50 and is shared by all Indigenous groups in the area (Jurra 2000).  For these groups, the honeypot
51 ant represents their Dreaming or *Tjukurpa*, the Aboriginal philosophy based on the spiritual

52 interrelation of people and things. In addition to their use as a food source, there are records of
53 honeypot ant honey being used to treat sore throats and colds (Faast & Weinstein 2020).

54 Honeypot ants are found only in environments that have an arid, dry, or desert-chaparral terrain.
55 There are at least six different genera that live around the world and these have undergone
56 convergent evolution and independently developed the same adaptation for novel nectar storage
57 (Conway 1986). Designated worker ants of the sterile helper caste that store food for the colony
58 are known as “repletes”. These repletes are fed by other workers until their abdomens become
59 engorged and semi-transparent (Froggatt 1896). Becoming largely immobile, repletes take up a
60 sacrificial role as a “living pantry” hanging off the roofs of their nests. Through antennae
61 communication, repletes regurgitate this stored food during times of scarcity which is then
62 distributed via worker ants to the rest of the colony (Duncan & Lighton 1994) 

63 The antimicrobial activity of honeypot ant honey has not been studied, unlike that of honey bee
64 honey where activity is attributed to physical characteristics such as high osmolarity and low pH,
65 as well as other chemical factors. These chemical factors are highly variable and include plant-
66 derived components such as flavonoids, amino acids, minerals, and phenolic acids (Almasaudi
67 2021), and entomological additions such as glucose oxidase, which catalyses the production of
68 hydrogen peroxide (H_2O_2), and antimicrobial peptides including defensin-1 and jellein-1, 2, and
69 4 (Brudzynski & Sjaarda 2015). The total activity (TA) of a honey refers to the broad-spectrum
70 activity that results from the synergistic efforts of these factors combined. Honey from different
71 sources can have vastly differing activity levels and mechanisms of action but are broadly
72 categorised into having either peroxide-activity (PA) or non-peroxide activity (NPA). For
73 example, jarrah (*Eucalyptus marginata*) honey typically possesses high levels of H_2O_2 making it
74 a PA honey, while manuka (*Leptospermum scoparium*) honey typically contains high levels of
75 methylglyoxal (MGO) and retains its bioactivity even when H_2O_2 is removed, making it a NPA
76 honey.

77 Unlike honey bee honey, the composition and bioactivity of HPAH is not well characterised,
78 including the processes between nectar collection and storage  Honeypot ants worldwide are
79 reported to source nectar from a variety of floral sources depending on availability and
80 seasonality (Hölldobler 1981). In Australia, *Camponotus inflatus* is thought to have a preferential
81 association with mulga trees and the aphids that live on them, though they are reported to gather

82 nectar from a variety of other floral sources at different times of the year including black
83 corkwood and native fuchsia flowers (Conway 1991; Islam et al. 2022). Mulga trees possess
84 nectar-secreting plant glands known as extrafloral nectaries that attract honeypot ants, who in
85 turn protect the plant against herbivores (Buckley 1982). Aphids feed on the sugary mulga sap,
86 metabolising its amino acids and honeypot ants stroke the aphids with their antennae, coaxing
87 them to excrete excess honeydew from their anuses, which they then collect (Blüthgen &
88 Feldhaar 2010). In return, the ants provide hygienic services and protect the aphids from
89 predators and parasitoids (Ness et al. 2010).

90 Given the resurgence of interest in the medicinal value of honey bee honey, it is of interest to
91 investigate the bioactivity of honey from other species, particularly one that has been used
92 medicinally by Indigenous peoples for thousands of years. In this study, we determine the
93 antimicrobial activity of Australian HPAH against a variety of bacterial and fungal pathogens,
94 compare its physical and chemical properties with therapeutic-grade honey bee honey in order to
95 determine potential mechanisms of action, and investigate the honeypot ant microbiome through
96 metagenomic analysis. We report here for the first time the bacterial and fungal microbiome of
97 Australian honeypot ants and the antimicrobial activity profile of their honey.

98

99 **Materials & Methods**

100 **Sample Collection**

101 Honeypot ants and honeypot ant honey (HPAH) samples were collected from Kurnalpi, located
102 in the Goldfields-Esperance region of Western Australia, on 22nd May 2022 with the help of
103 local Indigenous guides. A *Camponotus inflatus* nest was located by searching for Mulga
104 (*Acacia aneura*) trees in the area and then identifying a worker ant that would lead to the
105 entrance of the nest. Careful excavation of the nest took place from 1pm to 3pm, exposing
106 underground galleries containing repletes. These were surface sterilised and subsequently
107 euthanised using 80% ethanol. HPAH was harvested by pricking the abdomen of a replete with a
108 sterile needle and squeezing its contents. Ant bodies and honey samples were stored in the dark
109 at 4 °C until use.

110 **Honey Sample Preparation**

111 HPAH was mixed thoroughly by pipetting, diluted to the target concentration in sterile water,
112 and vortexed thoroughly prior to use. honeys with known activity levels and marketed as
113 therapeutically active were Barnes TA 10+ Jarrah honey (hereafter referred to as jarrah honey),
114 which has peroxide-based activity, and Comvita UMF 18+ Manuka honey (hereafter referred to
115 as manuka honey), which has methylglyoxal (MGO)-based non-peroxide activity. Artificial
116 honey (1.5 g sucrose, 7.5 g maltose, 40.5 g fructose, 33.5 g glucose, 17 mL sterile water), was
117 included as an inactive, non-floral, non-bee control. These honey samples were mixed
118 thoroughly with a spatula, incubated at 35 °C for 30 mins to dissolve crystals, diluted to the
119 target concentration in sterile water, and vortexed thoroughly before use.

120 **Antimicrobial Susceptibility Testing**

121 Bacterial strains, yeast strains, and mould strains excluding *M. gypseum* were maintained as
122 glycerol stocks at -80 °C. Bacterial strains were grown on Nutrient Agar (NA; Oxoid) and
123 incubated at 30 °C for 24 hours before use. Yeast strains and mould strains excluding *M.*
124 *gypseum* were grown on Potato Dextrose Agar (PDA; Oxoid) and incubated at 30 °C for 24 – 48
125 hours. *M. gypseum* was maintained on an agar slope, grown on Oatmeal Agar (Sigma Aldrich),
126 and incubated at 30 °C for up to 7 days until good sporulation was obtained. The phenol
127 equivalence (PE) assay was performed according to the method outlined in Irish et al. (2011).
128 This assay is the current industry standard for quantifying antimicrobial activity in honey and
129 determines the activity of honey against *Staphylococcus aureus* in relation to phenol standards
130 (% PE), with a greater number indicating more active honey. Antimicrobial susceptibility testing
131 by broth microdilution in 96-well plates was performed in accordance with Clinical and
132 Laboratory Standards Institute (CLSI) guidelines for aerobic bacteria M07-A10 (CLSI 2002b),
133 yeasts M27-A4 (CLSI 2017), and filamentous fungi M38-A3 (CLSI 2002a). Broth microdilution
134 assays determine the minimum inhibitory concentration (MIC), the lowest percentage of honey
135 diluted in water which inhibits a certain amount of growth, with a smaller number indicating
136 more active honey. honeys were assayed at doubling dilutions beginning at 32% (w/v) and were
137 diluted in either sterile water for total activity or freshly prepared 5600 U/mL catalase solution
138 for non-peroxide activity. Absorbance values at 600 nm relative to a growth control were used to
139 determine the MIC₁₀₀ (100% growth inhibition), MIC₈₀ (80% growth inhibition) and MIC₅₀
140 (50% growth inhibition). For heat treatments, honey was heated to 90 °C for 10 min using a heat

141 block, before being allowed to return to room temperature naturally. Raw data is presented in
142 Supplementary Table S1.

143 **Assessment of Honey Colour, pH, Water Content, and Water Activity**

144 The optical density of honey samples at 50% (w/v) was measured at 450, 635, and 720 nm using
145 a UV/Vis spectrophotometer (UV-1600PC, VWR International, Radnor, PA, USA) with sterile
146 water as a blank. Colour intensity was calculated using the equation $(A_{720} - A_{450}) \times 1000$ and
147 expressed in milli-absorbance units (mAU). Pfund value was calculated using the equation
148 $-38.70 + 371.39(A_{635})$ and expressed in mm. For pH measurements, 1 g of honey was diluted
149 in 7.5 mL of sterile water and pH was determined using a pH meter (Seven Compact S220,
150 Mettler Toledo, Greifensee, Switzerland). Brix value and moisture content were measured at 20
151 °C using a refractometer (HI96801, Hanna Instruments, Smithfield, RI, USA) according to the
152 AOAC Official Method 969.38 (AOAC 1999). Water activity (a_w) was assessed using a water
153 activity analyser (PRE, Aqualab Scientific, Pullman, WA, USA) at 25 °C with a correction of \pm
154 0.005 a_w made per 0.1 °C deviation (Stoloff 1978). Raw data is presented in Supplementary
155 Table S1.

156 **FC and FBBB Phenolics Assays**

157 For the Folin-Ciocalteu (FC) assay, 20 μ L aliquots of 20% (w/v) honey samples were added to
158 the wells of a 96-well plate in triplicate. To each well, 100 μ L of FC reagent (1 mL Folin-
159 Ciocalteu reagent in 30 mL sterile water) was added and the plate was incubated at room
160 temperature for 5 min in the dark. Next, 80 μ L of Na_2CO_3 solution was added with incubation at
161 room temperature for 2 hours in the dark. Absorbance was measured at 760 nm using a
162 microplate reader (CLARIOstar Plus, BMG Labtech, Ortenberg, Germany). For the Fast Blue
163 BB (FBBB) assay, 200 μ L aliquots of 20% (w/v) honey samples were added to the wells of a 96-
164 well plate in triplicate. To each well, 20 μ L of 0.1% Fast Blue BB reagent was added and
165 thoroughly mixed by pipetting up and down 50 times. Next, 20 μ L of 5% NaOH solution was
166 added, and the plate was incubated at room temperature for 45 min in the dark. Absorbance was
167 measured at 420 nm using a microplate reader. For both assays, gallic acid standards ranging
168 from 0.06 – 0.18 mg/mL were used to generate a standard curve and the resulting equation for
169 the line of best fit was used to calculate the phenolics content of honey samples, expressed as mg

170 of gallic acid equivalent per kg of honey (mg GAE/kg). Raw data is presented in Supplementary
171 Table S1.

172 **FRAP and DPPH Antioxidant Assays**

173 For the ferric-reducing antioxidant power (FRAP) assay, FRAP reagent consisting of 1:1:10
174 (v/v/v) of 10 mM TPTZ in 40 mM HCl, 20 mM FeCl₃, and 300 mM pH 3.6 acetate buffer was
175 prepared fresh and incubated at 37 °C prior to use. Honey samples (20 µL of 20% (w/v)) were
176 added to the wells of a 96-well plate in triplicate. Next, 180 µL of FRAP reagent was added and
177 plates were incubated at 37 °C for 30 min. Absorbance was measured at 594 nm using a
178 microplate reader. Iron (II) sulfate (FeSO₄) standards ranging from 200 – 1200 µM, made freshly
179 and stored on ice until use, were used to generate a standard curve and the resulting equation
180 from the line of best fit was used to calculate FRAP value, expressed as µmol Fe²⁺/kg. For the
181 2,2-diphenyl-1-picrylhydrazyl (DPPH) assay, 10 µL aliquots of 20% (w/v) honey samples were
182 added to the wells of a 96-well plate in triplicate. Next, 100 µL of 100 mM pH 5.5 sodium
183 acetate buffer and 250 µL of DPPH reagent (130 µM DPPH in methanol) were added with
184 incubation at room temperature for 2 hours in the dark. Absorbance was measured at 520 nm
185 using a microplate reader using methanol as a blank. Trolox standards at pH 7 ranging from 100
186 – 600 µM were used to generate a standard curve and the resulting equation from the line of best
187 fit was used to calculate radical scavenging activity, expressed as µmol Trolox equivalent per kg
188 of honey (µmol TE/kg). Raw data is presented in Supplementary Table S1.

189 **HRP Hydrogen Peroxide Assay**

190 The horseradish peroxidase (HRP) assay was performed according to the method outlined in
191 (Lehmann et al. 2019) with minor modifications. Briefly, honey samples were diluted to 50%
192 (w/v) with sterile water, passed through a 0.22 µm pore filter, and 1 mL was aliquoted in 6 well-
193 plates to allow for adequate overhead aeration. Samples were further diluted to 25% (w/v) with
194 either sterile water or 5600 U/mL catalase solution and incubated at 35 °C with 180 rpm shaking
195 in the dark. At each timepoint, 40 µL aliquots of each sample were taken, 135 µL of freshly
196 prepared HRP reagent (50 µg/mL *o*-dianisidine and 20 µg/mL HRP in 10 mM pH 6.5 sodium
197 phosphate buffer) was added, and samples were incubated at room temperature for 5 min in the
198 dark before the reaction was terminated by the addition of 120 µL of 6 M H₂SO₄. Absorbance
199 was measured at 550 nm using a microplate reader (ELx800, BioTek Instruments, Winooski,

200 VT, USA). Honey blanks were taken at each timepoint by adding 135 μL of sodium phosphate
201 buffer in place of HRP reagent. H_2O_2 standards ranging from 0.5 – 1024 μM were used to
202 generate a standard curve and the resulting equation from the line of best fit was used to
203 calculate the amount of H_2O_2 in each sample. Raw data is presented in Supplementary Table S1.

204 **DNA Preparation**

205 Seven ants ranging in size from 0.1 to 1.66 g were individually processed and analysed. Ant
206 bodies were surface sterilised with 1% (v/v) bleach for 3 min and thoroughly rinsed with sterile
207 water. Whole ants were placed individually in tubes containing 500 mg of 2 mm glass beads in
208 500 μL of PBS and homogenised in a beat beater (PowerLyzer 24, Qiagen, Hilden, Germany)
209 using 6 cycles of 30 sec at 3000 rpm with 30 sec rests between. The mixture was briefly
210 centrifuged, and the supernatant transferred into fresh tubes. DNA was extracted using a DNeasy
211 Blood and Tissue Kit (Qiagen, Hilden, Germany) following the manufacturer's instructions for
212 animal tissue.

213 **PCR & Gel Electrophoresis**

214 PCR and gel electrophoresis were conducted to confirm the presence of sufficient bacterial and
215 fungal DNA in samples. The V3-V4 region of the 16S rRNA gene was amplified using the
216 primer pair 341F/805R. The internal transcribed spacer 1 (ITS1) region was amplified using the
217 primer pair ITS1F/ITS2. PCR conditions were as follows: initial denaturation at 94 °C for 30 sec,
218 followed by 25 cycles of denaturation at 94 °C for 30 sec, annealing at 60 °C for 30 sec, and
219 extension at 68 °C for 90 sec, then a final extension at 68 °C for 5 min. PCR products were
220 analysed by electrophoresis on a 0.8% agarose gel in TAE buffer run at 90 V for 1 hour.

221 **Amplicon Sequencing & Analysis**

222 DNA was sent to Ramaciotti Centre for Genomics at the University of New South Wales,
223 Sydney for 16S V3-V4 amplicon sequencing with the 341F-805R primer set using the Illumina
224 Miseq v3 2x300 bp platform, and to BGI Genomics, Hong Kong for ITS1 amplicon sequencing
225 with the ITS1F-ITS2 primer set using the DNBSEQ PE300 platform. Raw sequence reads were
226 processed in R v4.2.2 using the DADA2 pipeline. Default parameters were used to filter and
227 trim, learn error rates, merge paired reads, and remove chimeras with the following adjustments:
228 the truncLen parameter was adjusted to c(260, 220) to allow for sufficient overlap of forward and

229 reverse reads for merging of the V3-V4 amplicons, and this step was not performed for the
230 variable length ITS1 amplicons. Taxonomy was assigned using the SILVA database release
231 138.1 for 16S, the SILVA species database release v132 for species-level assignment, and the
232 UNITE database release 27.10.2022 for ITS. Non-bacteria, mitochondria and chloroplast were
233 filtered out from 16S taxonomic tables and non-fungi from ITS taxonomic tables. Taxonomic
234 relative abundances were calculated using the phyloseq R package. Raw metagenomic data
235 obtained during this study is publicly available in the NCBI Sequence Read Archive under
236 Bioproject ID PRJNA957126.

237

238 **Results**

239 **Honeypot ant honey has activity against bacteria, yeasts, and moulds**

240 The antimicrobial activity of honeypot ant honey (HPAH) was tested and compared against
241 active peroxide (jarrah) and non-peroxide (manuka) based bee honeys. Using the PE assay, the
242 total activity of HPAH against *S. aureus* was found to be 8.3 % PE (Table 1). This is in the low
243 activity range (5-10 %), and was lower than the 11.6 % PE total activity of the jarrah honey,
244 which is in the ‘potentially beneficial for therapeutics’ range (10-20 %), and the 19.7% PE total
245 activity of the manuka honey which is in the high activity (>20 %) range (Irish et al. 2011).
246 HPAH and the jarrah honey had no detectable non-peroxide activity, while the manuka honey
247 had non-peroxide activity of 20.1% PE. The artificial honey control had no detectable total or
248 non-peroxide activity.

249 Although it is the current industry standard, the PE assay only tests activity against a single
250 organism, and as a diffusion-based assay can sometimes underestimate the activity of honey
251 samples with unique properties (Hossain et al. 2022). To address these issues, broth
252 microdilution assays were used to assess the total activity of HPAH against a range of
253 pathogenic microbes including bacteria, yeasts, and moulds (Table 2). Artificial honey produced
254 a MIC₁₀₀ of >32% for all species tested, except *P. aeruginosa* which is more susceptible to
255 osmolarity, with an MIC₁₀₀ of 32%. Unlike the PE assay, HPAH was found to be more active
256 against *S. aureus* (MIC₁₀₀ 8%) than the jarrah honey (MIC₁₀₀ 16%) and was on par with the
257 manuka honey (MIC₁₀₀ 8%). HPAH had very low detectable activity against the three other

258 bacterial species tested, *E. faecalis*, *P. aeruginosa*, and *E. coli*, with an MIC₁₀₀ of >32% and an
259 MIC₅₀ of 32% for all three. The jarrah honey had the same MIC₁₀₀ of 16% for all four bacterial
260 species. The manuka honey had an MIC₁₀₀ of 16% for *E. faecalis*, *P. aeruginosa*, and *E. coli*.

261 For the yeast species, HPAH had no detectable activity against either *Candida* species (MIC₅₀
262 >32%), but was active against both *Cryptococcus* species with an MIC₁₀₀ of 16% for *C.*
263 *neoformans* and 32% for *C. deuterogattii*. The jarrah and manuka honeys had the same MIC₁₀₀
264 for all yeast species at 16%. For moulds, HPAH was active against *Aspergillus* species with an
265 MIC₁₀₀ of 16% for both *A. fumigatus* and *A. flavus*, but was less active against *F. oxysporum* and
266 *M. gypseum*, with an MIC₁₀₀ of 32%. The inverse was seen for the jarrah and manuka honeys
267 which were more effective against *F. oxysporum* (MIC₁₀₀ 8 and 16%, respectively) and *M.*
268 *gypseum* (MIC₁₀₀ 8%) than *A. fumigatus* and *A. flavus* (MIC₁₀₀ 16%).

269 **Non-peroxide components contribute to the activity of honeypot ant honey**

270 To investigate potential active components, HPAH was subjected to catalase and heat treatment.
271 Catalase degrades H₂O₂, while heat denatures glucose oxidase, the enzyme that catalyses the
272 production of H₂O₂ from glucose and water. Both catalase and heat treated HPAH was tested via
273 broth microdilution for bacterial and fungal species producing a MIC₁₀₀ ≤ 32% (Table 3). For *S.*
274 *aureus*, catalase treatment decreased the activity of HPAH, raising all MIC values from 8% to
275 32%. The MIC₁₀₀ of heat-treated HPAH was the same as catalase-treated HPAH at 32%, while
276 the MIC₅₀₋₈₀ increased from 16% to 32% indicating a potential role of other non-glucose oxidase
277 heat-labile components in the antimicrobial activity of HPAH. For the fungi, catalase-treatment
278 increased the MIC₁₀₀ of HPAH for *C. neoformans* from 16% to 32% but had no effect on the
279 MIC₁₀₀ of *C. deuterogattii* (32%), *A. fumigatus* (16%), or *A. flavus* (16%) indicating that the
280 inhibition of these pathogens by HPAH is likely due to non-peroxide mechanisms alone. The
281 limited volume of HPAH available meant heat treatment could not be assessed for the fungal
282 species.

283 The horseradish peroxidase (HRP) assay was used to determine the amount and kinetics of H₂O₂
284 production in the different honey samples over 4 hours. HPAH had low levels of H₂O₂, with a
285 maximum of 2.1 µM detected 1 hour into the assay (Fig 1; Table 4). This was lower than the
286 manuka honey, with a maximum of 4.5 µM detected 1.5 hours into the assay, and much lower

287 than the jarrah honey that exhibited a typical ‘inverted U-shape’ curve with H_2O_2 peaking at 9.4
288 μM at 1 hour into the assay. The artificial honey control had no detectable H_2O_2 production.

289 **Honeypot ant honey has very different properties to jarrah and manuka honey** 290 **bee honeys**

291 Various chemical properties of HPAH that may contribute to antimicrobial activity were
292 measured and compared to the manuka and jarrah honeys (Table 4). The moisture content of
293 HPAH at 36.5% was considerably higher than the bee honeys (16.5 – 20.2%), and the sugar
294 content 63.2 ° Brix was considerably lower (79.4 – 83.1 ° Brix). Water activity (a_w), which is the
295 measure of unbound or biologically available water, was also substantially higher in HPAH at
296 0.80 than in the bee honeys (0.54 – 0.60). The pH of HPAH at 3.4 was lower than bee honeys
297 (3.8 – 4.5), but within what is considered a normal range for honeybee honey (~3.2 to 4.5). The
298 colour intensity of HPAH was 1844 mAU with a Pfund value of 165 mm, placing it in Dark
299 Amber, the darkest colour category along with the jarrah and manuka honeys.

300 Total phenolics content was assessed using the Folin-Ciocalteu (FC) assay, which works via a
301 redox reaction and is thus affected by non-phenolic reducing compounds, and the Fast Blue BB
302 (FBBB) assay, which is more specific and based on a direct reaction with active hydroxyl groups
303 in the phenolic compounds. Total phenolics detected by FBBB (range 159 – 434 mg GAE/kg)
304 were consistently lower than detected by FC (range 437 – 568 mg GAE/kg), confirming an
305 interference by non-phenolic compounds in the FC assay. Nonetheless, the trends of each
306 sample remained the same, with HPAH (FC = 437 mg GAE/kg; FBBB = 159 mg GAE/kg) lower
307 than the jarrah honey (FC = 471 mg GAE/kg; FBBB = 295 mg GAE/kg), which was in turn
308 lower than the manuka honey (FC = 558 GAE/kg; FBBB = 434 mg GAE/kg).

309 Antioxidant activity was assessed using the Ferric Reducing Antioxidant Power (FRAP) assay,
310 which measures the capacity of samples to reduce Fe^{3+} to Fe^{2+} , and the 2, 2-diphenyl-1-
311 picrylhydrazyl (DPPH) assay, which measures the ability of samples to scavenge the DPPH free
312 radical. Antioxidant activity detected by FRAP (range 0 – 4468 $\mu\text{mol Fe}^{2+}/\text{kg}$) was consistently
313 lower than measured by DPPH (range 1246 – 5476 $\mu\text{mol TE}/\text{kg}$) although the trends of each
314 sample remained the same, showing good correlation between assays. The antioxidant activity of
315 HPAH was 3268 $\mu\text{mol Fe}^{2+}/\text{kg}$ via FRAP and 4498 $\mu\text{mol TE}/\text{kg}$ via DPPH, placing it below
316 jarrah (4158 and 5098, respectively) and manuka (4468 and 5476, respectively) honey.

317 **The bacterial and fungal microbiomes of honeypot ants are each dominated by a**
318 **single genus**

319 16S and ITS rRNA gene sequencing were used to assess the bacterial and fungal composition of
320 the honeypot ant microbiome, respectively. Seven repletes were chosen, with various levels of
321 honey engorgement, from the smallest weighing 0.1 g to the largest weighing more than 16x
322 greater at 1.66 g (Fig 2). DNA was extracted from individual whole honeypot ant bodies. The
323 bacterial microbiome of the honeypot ant samples was almost exclusively *Candidatus*
324 *Blochmannia* (99.75 %), a known endosymbiont of the *Camponotus* genus. Within the remaining
325 0.14 % of ASVs that were identifiable, the next 10 most abundant genera were as follows:
326 *Gilliamella*, *Pseudomonas*, *Enterobacter*, *Bacillus*, *Apilactobacillus*, *Erwinia*, *Cutibacterium*,
327 *Gaiella*, *Actinomyces*, and *Bombella*. The fungal microbiome was also dominated almost entirely
328 by a single taxon, *Neocelosporium* (92.77 %), with the second most abundant genera being
329 *Endosporium* (5.51 %). Within the remaining 0.21 % of ASVs that were identifiable, the genera
330 were as follows: *Penicillium*, *Spirographa*, *Aureobasidium*, and *Metapochonia*. Phylogenetic
331 trees showing all taxa identified at the level of genus are presented in Fig 3.

332 To investigate whether HPAH contained a microbial composition itself, honey was spread onto
333 nutrient agar, potato dextrose, and oatmeal agar plates and incubated at 20 or 35 °C to provide
334 conditions that would be suitable for growth of a variety of bacteria and fungi (Fig 4). HPAH
335 was found to be relatively sterile compared to raw bee honey which can harbour a wide variety
336 of microbes (Sereia et al. 2017). After 7 days of incubation, a single colony was observed on
337 potato dextrose agar at 20 °C and on oatmeal agar at 35 °C. After 21 days of incubation, further
338 growth was seen on nutrient and potato dextrose agar at 20 °C, and oatmeal agar at 35 °C. Plates
339 with visible growth were scraped and DNA extracted for 16S and ITS rRNA gene sequencing to
340 identify colonies. Analysis of the plates identified the following bacterial genera:
341 *Stenotrophomonas* (32.09%), *Rummeliibacillus* (29.71%), *Bacillus* (26.86%), *Paenibacillus*
342 (9.11%), and *Streptomyces* (2.16%). Fungal genera identified were *Neocelosporium* (93.75%),
343 and *Endosporium* (6.25%).

344

345 Discussion

346 Medicinal honey has gained much attention as an effective broad-spectrum antimicrobial, though
347 little investigation has been undertaken on honey produced by insects other than the honeybee. In
348 this study, we investigate the honey produced by the honeypot ant *Camponotus inflatus*, which
349 has a long history of cultural importance to the Indigenous people of Australia as a delicacy and
350 a bush medicine. The honeypot ant, like the honeybee, is a eusocial hymenopteran, and both
351 collect nectar to produce honey for long-term storage in their respective colonies. However,
352 differing sources of nectar, the unique form of storage and chemical composition, and unknown
353 entomological additions in HPAH make the properties of the end-product quite different from
354 honeybee honey (summarised in Figure 5).

355 **Honeypot ant honey has unique species-specific and non-peroxide antimicrobial** 356 **activity that may reflect evolutionary pressures**

357 Comparing the activity of HPAH against therapeutic-grade active jarrah and manuka honeys, we
358 found a markedly different activity profile, with HPAH outperforming these honeys against
359 some pathogens but exhibiting low or no activity against others. Additionally, we found strong
360 evidence for non-peroxide mechanisms of action, with HPAH producing low levels of H₂O₂ and
361 retaining activity against *S. aureus*, *Cryptococcus sp.*, and *Aspergillus sp.* after catalase or heat
362 treatment. While the bee honeys had similar activity against all bacterial species tested, HPAH
363 had high activity against *S. aureus* (MIC₁₀₀ 8%) and low activity against the others (MIC₅₀ 32%).
364 These results suggest that the activity of HPAH against *S. aureus* is most likely due to a non-
365 peroxide component, with the low level of activity against the other bacteria due to H₂O₂. The
366 large and species-specific differences in activity against fungal organisms, and the broader range
367 of antimicrobial activity of HPAH (MIC₁₀₀ 8 – >32%) compared to the bee honeys (MIC₁₀₀ 8 –
368 16%) further suggest the presence of non-peroxide compounds. While peroxide clearly plays a
369 role in the activity against certain species, with activity substantially diminished after the
370 addition of catalase, the relatively small amounts of H₂O₂ produced by HPAH suggests that it
371 would not be sufficient on its own to account for the activity observed. It is thus likely that one
372 or more non-peroxide components in HPAH synergise with H₂O₂ to exert antimicrobial activity
373 but are less or non-functional without it. Overall, these results indicate that HPAH has unique
374 underlying mechanisms of action that are derived from the honeypot ant.

375 A notable difference of HPAH compared to the bee honeys was the substantial variation in
376 susceptibility across different bacterial and fungal species. Evolutionary pressure exerted by the
377 honeypot ant environment may be responsible for this variable activity, particularly toward the
378 different fungal species. Honeypot ants live exclusively in dry, arid, or desert-like environments.
379 Both *A. fumigatus* and *A. flavus* are ubiquitous thermotolerant fungi with an ecological niche in
380 soil debris (Bhabhra & Askew 2005; Latgé 1999). A study surveying various plots of Australian
381 soil found *A. fumigatus* to be present in 79% of all plots across different climate regions, and in
382 100% of plots in hot, arid, desert climates (Ellis & Keane 1981). This makes it likely that
383 honeypot ants have evolved to be resistant to *Aspergillus* sp. for their survival, reflected in the
384 strong activity (MIC₁₀₀ 16%) of HPAH against *Aspergillus* sp. HPAH had similarly strong
385 activity (MIC₁₀₀ 16%) against *Cryptococcus* sp., which are environmental saprotrophs that thrive
386 on decaying wood and soil. *Cryptococcus* sp. are spread among vegetation by a variety of animal
387 species and insects including ants (Edwards et al. 2021), making it likely that worker ants come
388 into contact with this pathogen as they venture through trees and other plants in search for food.
389 Conversely, HPAH was not very active (MIC₁₀₀ 32%) against *Microsporum gypseum*, a member
390 of the dermatophyte group of fungi, which tend to be highly susceptible to active bee honeys.
391 Although *M. gypseum* is geophilic and found in soils worldwide (Souza et al. 2016), soil with
392 less than 5% moisture does not support its growth making it mostly found in gardens, parks and
393 soils protected by shade (Ranganathan & Balajee 2000). This makes it unlikely that *M. gypseum*
394 would be present in the honeypot ant environment.

395 **Few taxa dominate the bacterial and fungal microbiome of the honeypot ant**

396 Over 99% of the bacterial microbiome of the honeypot ant was comprised of a single genus,
397 *Candidatus Blochmannia* (*Blochmannia*). This is a mutualist that has been found in all
398 *Camponotus* species screened to date (de Souza et al. 2009; Degnan et al. 2004; Feldhaar et al.
399 2007; Sauer et al. 2002; Schröder et al. 1996). *Blochmannia* generally live in specialised
400 bacteriocyte cells located in the midgut, however they have also been found in the crop and the
401 hindgut suggesting that they may have the capacity to invade other gut tissues (He et al. 2014).
402 The vertical maternal transmission of *Blochmannia* to ant offspring suggests that it is engaged in
403 a long-term stable relationship with its host; the hallmark of a primary endosymbiont (Degnan et
404 al. 2004). These highly developed symbiotic systems are often found in insects that specialise on

405 unbalanced diets (Sauer et al. 2000). With honeypot ants feeding largely on honeydew and
406 sugary secretions, *Blochmannia* is likely involved in essential metabolic processes, such as
407 nitrogenous compound recycling, that allow the honeypot ant to occupy its ecological niche
408 (Zientz et al. 2004). Endosymbionts are often also involved in modulation of the host immune
409 system, priming it for more efficient protection against pathogens. However, studies
410 investigating this possibility in other *Camponotus* species have reported mixed findings, ranging
411 from positive effects with increased *Blochmannia* numbers in *C. fellah* (de Souza et al. 2009), to
412 neutral (Sauer et al. 2002) or negative (Sinotte et al. 2018) effects in *C. floridanus*. Other
413 bacterial taxa in the honeypot ant microbiome, although comprising a very small percentage,
414 included several genera identified in the core honey bee microbiome including *Gilliamella*,
415 *Apilactobacillus*, and *Bombella*. These are thought play a role in digestion by secreting
416 substances that aid in the metabolism of certain toxic carbohydrates in the nectar diet (Ahmad et
417 al. 2022; Härer et al. 2022; Zheng et al. 2016).

418 The fungal microbiome has not previously been profiled in any *Camponotus* species.
419 *Neocelosporium*, the dominant fungal genus, is an environmental saprotroph involved in nutrient
420 recycling and produces spreading mycelia on leaves. This genus was first identified in 2018 and
421 to date contains only two species: *Neocelosporium eucalypti* isolated from *Eucalyptus*
422 *cyanophylla* trees in southern Australia (Crous et al. 2018), and *Neocelosporium corymbiae*
423 isolated from *Corymbia variegata* trees in eastern Australia (Crous et al. 2021). It is not known if
424 *Neocelosporium* is associated with leaves of the mulga tree or with other plants likely to be in the
425 vicinity of honeypot ant nests, or if it plays a role in the biology or nutrition of *Camponotus*, and
426 these would be interesting areas for further study. The five remaining genera identified in the
427 fungal microbiome all also have environmental niches in plants, water, and/or the soil suggesting
428 that the honeypot ant fungal microbiome is largely obtained from foraging and environmental
429 exposure (Bizarria Jr. et al. 2022; Flakus et al. 2019; Siedlecki et al. 2021; Tsuneda et al. 2008).
430 Unsurprisingly, the microbiome of HPAH was largely sterile and did not contain any yeasts. As
431 the honey is stored within the ant's body, any fermentation or spoilage by transient microbes
432 would likely kill the ant. The mechanism by which HPAH is rendered sterile is unknown but
433 may include physical filtration of small particles by the infrabuccal pocket, which has been
434 identified in other ant species but never studied in *C. inflatus* (Zheng et al. 2022), or acidopore
435 grooming by which acidic poison gland secretions are swallowed for microbial control, which

436 has likewise been identified in other *Camponotus* species but not studied in *C. inflatus* (Tragust
437 et al. 2020).

438 **Potential sources of active compounds in honeypot ant honey**

439 In medicinal bee honey, non-peroxide activity is valued in a clinical setting due to its
440 comparative resistance to heat, light and catalase (Cooper et al. 1999). The known suite of non-
441 peroxide factors in honey includes phenolic compounds and phytochemicals that are heavily
442 influenced by nectar source (Johnston et al. 2018), and proteins and antimicrobial peptides that
443 are derived from the bee. The bee honey with the closest nectar source to HPAH may be
444 honeydew honey, derived from the excretions of plant sucking insects such as aphids, rather than
445 from plant nectar (Codex Alimentarius 2001). Honeydew honey has a different sugar profile
446 from most other honeys, and is usually darker in colour, with greater phenolic and antioxidant
447 content than blossom honeys (Pita-Calvo & Vázquez 2017). In a study looking at the
448 antimicrobial activity of honeydew honey, Bucekova et al. (2018) suggested there may be non-
449 peroxide components that synergise with H₂O₂, similar to what we propose for HPAH. However,
450 they reported a much higher accumulation of H₂O₂ and inhibition of *P. aeruginosa*, which was
451 not seen in our study. Entomological differences as well as differences in honeydew foraged by
452 bees compared to mulga-derived honeydew collected by the ants may underlie differences in the
453 resulting property of HPAH, suggesting it is unique among honey types.

454 Likely entomological candidates for the non-peroxide components of HPAH are antimicrobial
455 peptides (AMPs). These are short proteins that form part of the hymenopteran innate immune
456 system and play a role in defence, including killing pathogens, binding to and neutralising
457 endotoxins and modulating immune responses (Brogden 2005). In honeybees, the most notable
458 AMP is bee defensin-1, which has been identified in both the hemolymph and hypopharyngeal
459 glands and is secreted into honey. Bee defensin-1 has activity against fungi and bacteria through
460 disruption of the cell membrane (Nolan et al. 2019) and likely plays a role in protecting honey
461 from microbial spoilage (Kwakman et al. 2010). The evolution of AMPs in insects is driven by
462 gene duplication, loss, and divergence along with positive selection by organisms adapting to
463 their unique environments (Bulmer & Crozier 2004; Viljakainen & Pamilo 2008). The
464 *Camponotus* genus differs from other ants in that it lacks the metapleural gland that produces
465 antimicrobial compounds (Schluns & Crozier 2009), and harbours the endosymbiont *Candidatus*

466 *Blochmannia*, which requires the immune system to recognise and tolerate it while
467 simultaneously fighting off other pathogenic microbes (Gupta et al. 2015). This means that
468 honeypot ants are likely to possess unique antimicrobial peptides, distinct both from honey bees
469 and other ant species. Although there have been no studies to date investigating AMPs in *C.*
470 *inflatus*, a study on an ant of the same genus, *Camponotus floridanus*, found unique defensin
471 AMPs, and a hymenoptaecin AMP expressed by genes that are evolutionarily conserved in ants,
472 suggesting the importance of this AMP in the immunity of multiple ant species (Ratzka et al.
473 2012).

474

475 **Conclusions**

476 Our research has shown that honeypot ants produce antimicrobial honey with unique species-
477 specific activity that we propose may be linked to their unique evolution and ecology. We tested
478 HPAH against a suite of clinical and environmental pathogens including some commonly used to
479 evaluate therapeutic bee honey, and found that a significant portion of activity likely stems from
480 unique non-peroxide mechanisms. This discovery highlights the potential for the isolation of key
481 compounds or peptides contained within HPAH, which may provide useful leads for therapeutic
482 applications. Our profile of the bacterial and fungal microbiome of *Camponotus inflatus*
483 demonstrated extreme dominance by single bacterial and fungal species, with additional minor
484 microbial species present that could be linked to foraging behaviour or environmental exposure.
485 These results suggest a potential relationship between microbiota and insect health, which may in
486 turn influence the characteristics of honey. Overall, our study shows that broadening the scope of
487 therapeutic honey research to include other honey-producing hymenopterans can yield valuable
488 insights, and should be encouraged in order to better understand this medically and economically
489 significant commodity.

490


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496

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Table 1 (on next page)

Total and non-peroxide activity of honeypot ant and active bee honeys against *Staphylococcus aureus* determined by the phenol equivalence assay

- 1 **Table 1.** Total and non-peroxide activity of honeypot ant and active bee honeys against
- 2 *Staphylococcus aureus* determined by the phenol equivalence assay.

Honey Sample	Phenol Equivalence (%)	
	Total Activity	Non-Peroxide Activity
Honeypot	8.3	<5
Artificial	<5	<5
Jarrah	11.6	<5
Manuka	19.7	20.1

3

Table 2 (on next page)

Total activity of honeypot ant and active bee honeys (% w/v) against various bacterial and fungal pathogens determined by broth microdilution

- 1 **Table 2.** Total activity of honeypot ant and active bee honeys (% w/v) against various bacterial
 2 and fungal pathogens determined by broth microdilution

Group	Species	Honeypot ¹			Artificial	Jarrah	Manuka
		MIC ₁₀₀	MIC ₈₀	MIC ₅₀	MIC ₁₀₀		
Bacteria	<i>Staphylococcus aureus</i>	8	8	8	>32	16	8
	<i>Enterococcus faecalis</i>	>32	32	32	>32	16	16
	<i>Pseudomonas aeruginosa</i>	>32	>32	32	32	16	16
	<i>Escherichia coli</i>	>32	32	32	>32	16	16
Yeasts	<i>Candida albicans</i>	>32	>32	>32	>32	16	16
	<i>Candida glabrata</i>	>32	>32	>32	>32	16	16
	<i>Cryptococcus neoformans</i>	16	8	8	>32	16	16
	<i>Cryptococcus deuterogattii</i>	32	16	16	>32	16	16
Moulds	<i>Aspergillus fumigatus</i>	16	16	16	>32	16	16
	<i>Aspergillus flavus</i>	16	16	8	>32	16	16
	<i>Fusarium oxysporum</i>	32	32	32	>32	16	8
	<i>Microsporium gypseum</i>	32	32	32	>32	8	8

- 3 ¹MIC₁₀₀ = 100% inhibition, MIC₈₀ = 80% inhibition, MIC₅₀ = 50% inhibition

4

Table 3 (on next page)

Non-peroxide activity of honeypot ant honey (% w/v) after heat or catalase treatment determined by broth microdilution

- 1 **Table 3.** Non-peroxide activity of honeypot ant honey (% w/v) after heat or catalase treatment
 2 determined by broth microdilution

Species	No Treatment ¹			Catalase Treatment ²			Heat Treatment ³		
	MIC ₁₀₀	MIC ₈₀	MIC ₅₀	MIC ₁₀₀	MIC ₈₀	MIC ₅₀	MIC ₁₀₀	MIC ₈₀	MIC ₅₀
<i>Staphylococcus aureus</i>	8	8	8	32	16	16	32	32	32
<i>Cryptococcus neoformans</i>	16	8	8	32	16	16	-	-	-
<i>Cryptococcus deuterogattii</i>	32	16	16	32	16	8	-	-	-
<i>Aspergillus fumigatus</i>	16	16	16	16	16	16	-	-	-
<i>Aspergillus flavus</i>	16	16	8	16	16	8	-	-	-

- 3 ¹MIC₁₀₀ = 100% inhibition, MIC₈₀ = 80% inhibition, MIC₅₀ = 50% inhibition
 4 ²For catalase treatment, samples were diluted with a 5600 U/ mL catalase solution
 5 ³For heat treatment, samples were heated at 90° C for 10 mins
 6

Table 4 (on next page)

Chemical properties of honeypot ant, jarrah, and manuka honeys

1 **Table 4.** Chemical properties of honeypot ant, jarrah, and manuka honeys

Property	Honeypot	Artificial	Jarrah	Manuka
Maximum H ₂ O ₂ (μM)	2.1	0	9.4	4.5
Time at Maximum H ₂ O ₂ (hours)	1	N/A	1	1.5
Sugar Content (°Brix)	63.2	78.1	83.1	79.4
Moisture Content (%)	36.5	21.5	16.5	20.2
Water Activity (a _w)	0.80	0.58	0.54	0.60
pH	3.4	4.5	4.5	3.8
Colour Intensity (mAU)	1844	50	1657	2433
Colour (Pfund Value)	165	0	203	248
Colour (Pfund Colour)	Dark Amber	Water White	Dark Amber	Dark Amber
Phenolics via FC (mg GAE/kg)	437	38	471	558
Phenolics via FBBB (mg GAE/kg)	159	0	295	434
Antioxidants via FRAP (μmol Fe ²⁺ /kg)	3268	0	4158	4468
Antioxidants via DPPH (μmol TE/kg)	4498	1246	5098	5476

2

Figure 1

Honeypot ant honey produces low amounts of hydrogen peroxide.

Hydrogen peroxide (H_2O_2) production by honeypot ant and active bee honeys measured using the horseradish-peroxidase assay over the course of 4 hours.

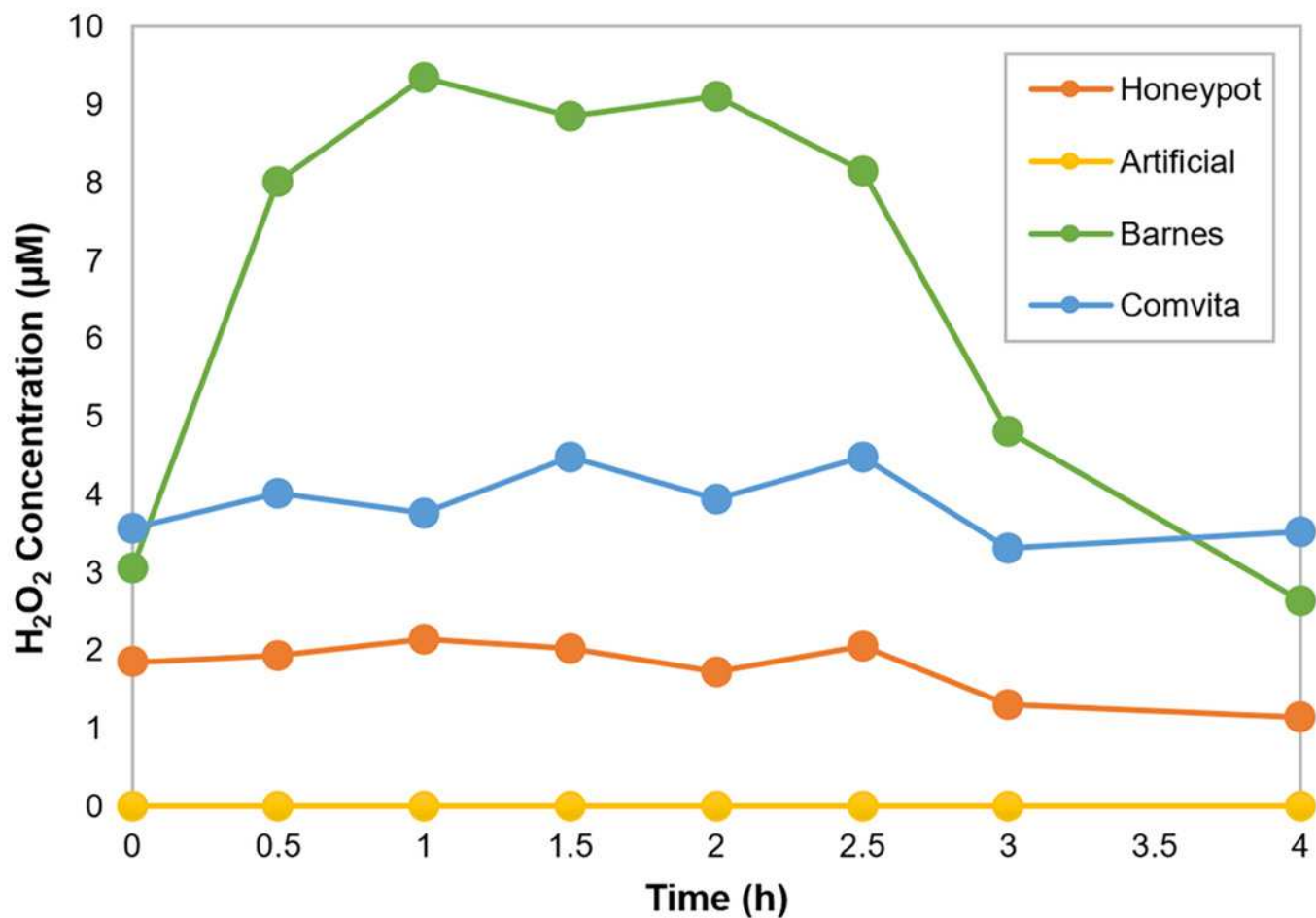


Figure 2

The bacterial and fungal microbiomes of the honeypot ant are both dominated by individual species

The appearance and weights of honeypot ant repletes selected for microbiome analysis at various levels of honey engorgement (top). Relative abundance of bacterial and fungal genera in the honeypot ant microbiome, averaged across seven ants for bacteria and four ants for fungi (bottom). Charts on the right show relative abundance of genera within the “Other” category shown on left charts.

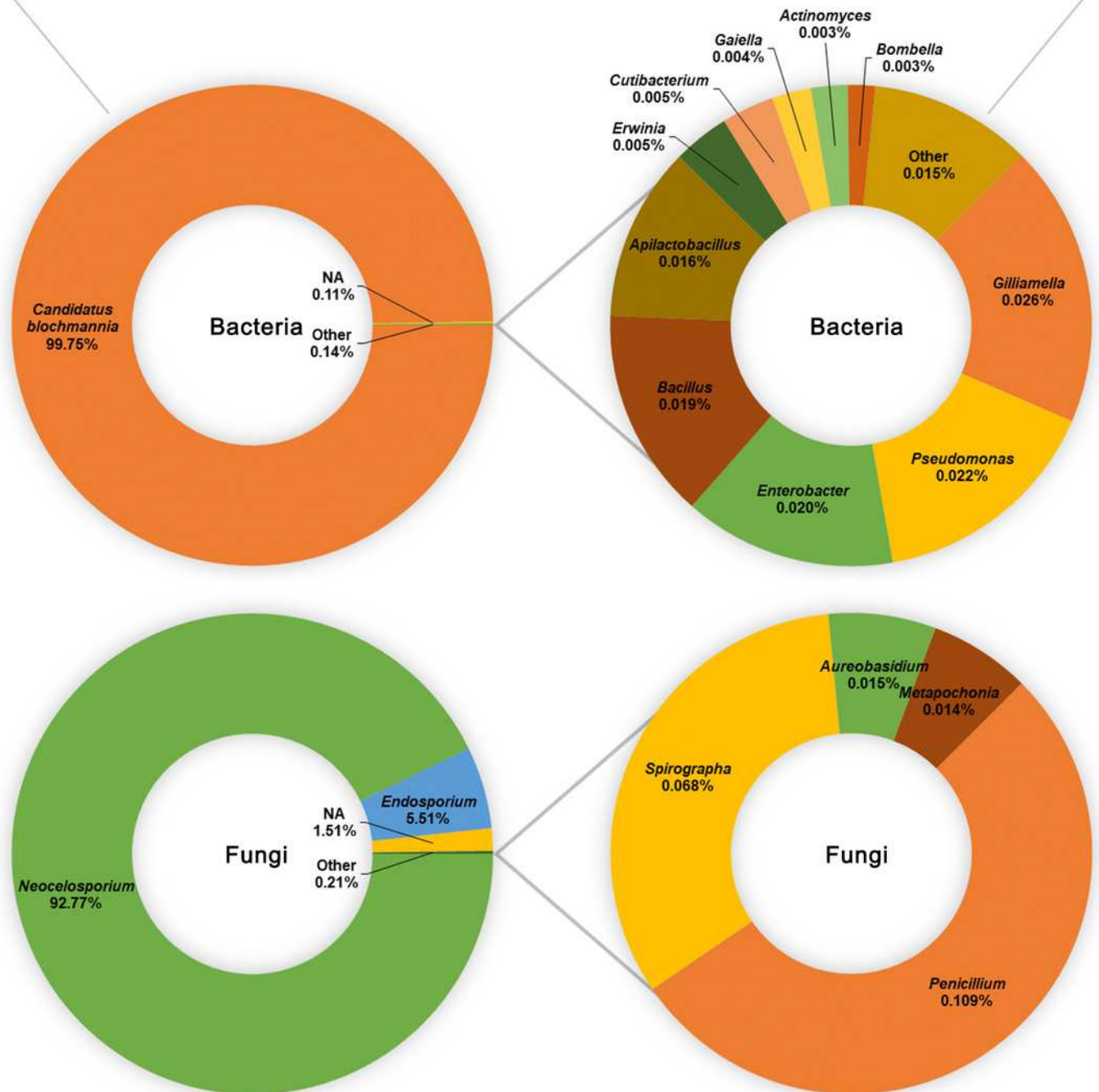
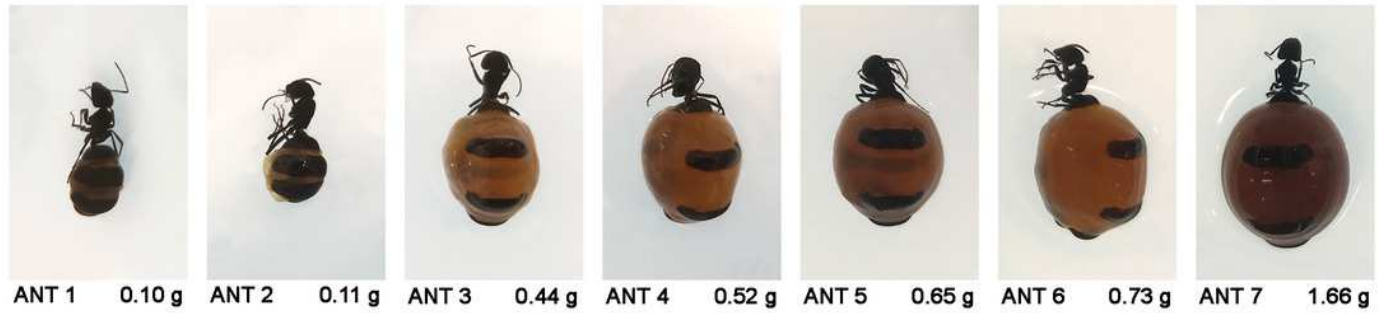


Figure 3

Phylogenetic trees of the bacterial and fungal honeypot ant microbiome at genus level.

Trees were generated using Geneious (6.0.6) and visualised with iTOL (v6). Genera are colour-coded at phylum level.

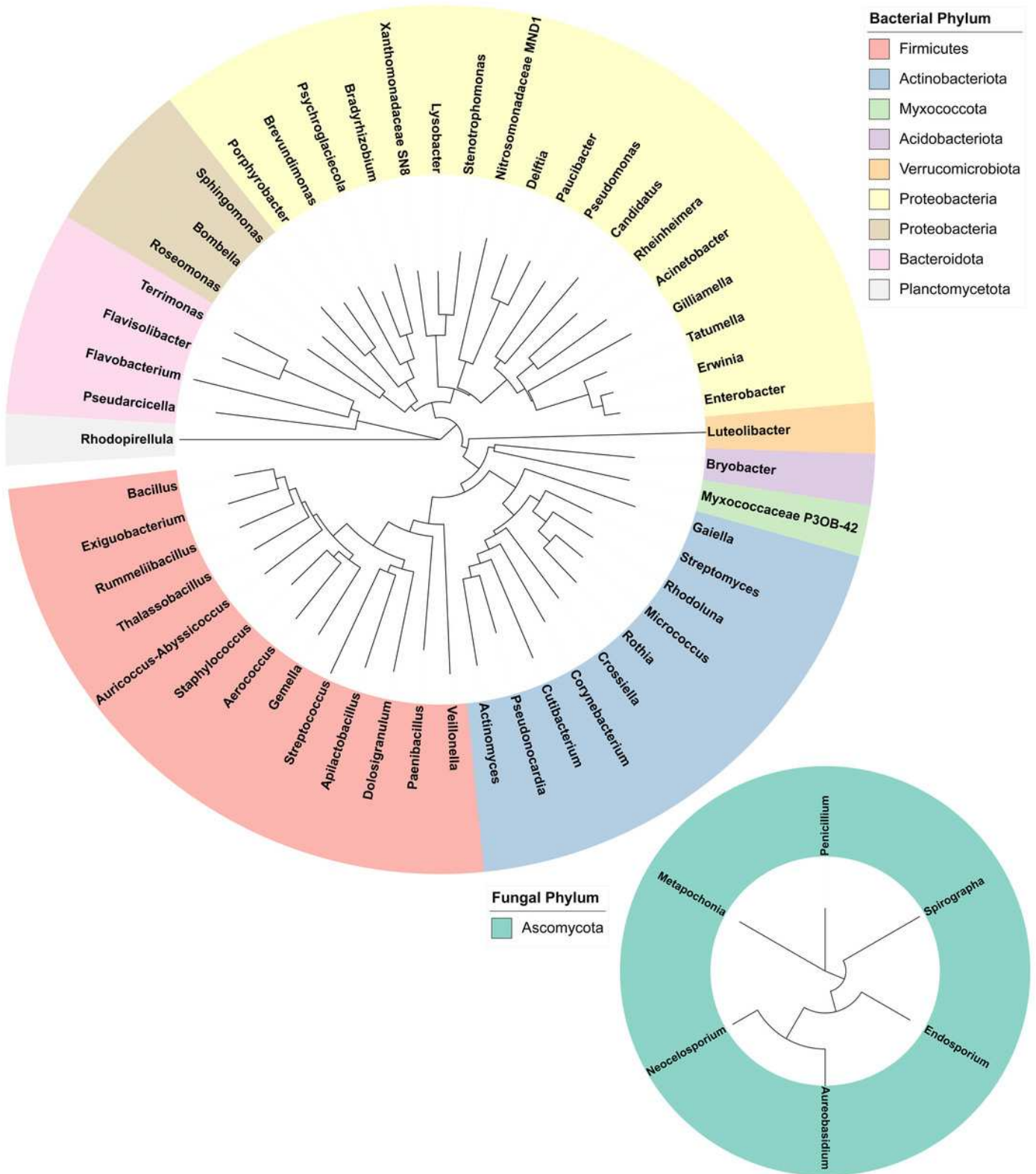


Figure 4

Honey-pot ant honey contains few microbes

Spread plates of honey-pot ant honey on nutrient, potato dextrose, and oatmeal agar incubated at 20 or 35 °C for 7 and 21 days (top). After 21 days, plates with visible growth were scraped, and DNA was extracted and analysed via 16S or ITS1 rRNA gene sequencing to determine the relative abundance of bacterial and fungal genera present (bottom).

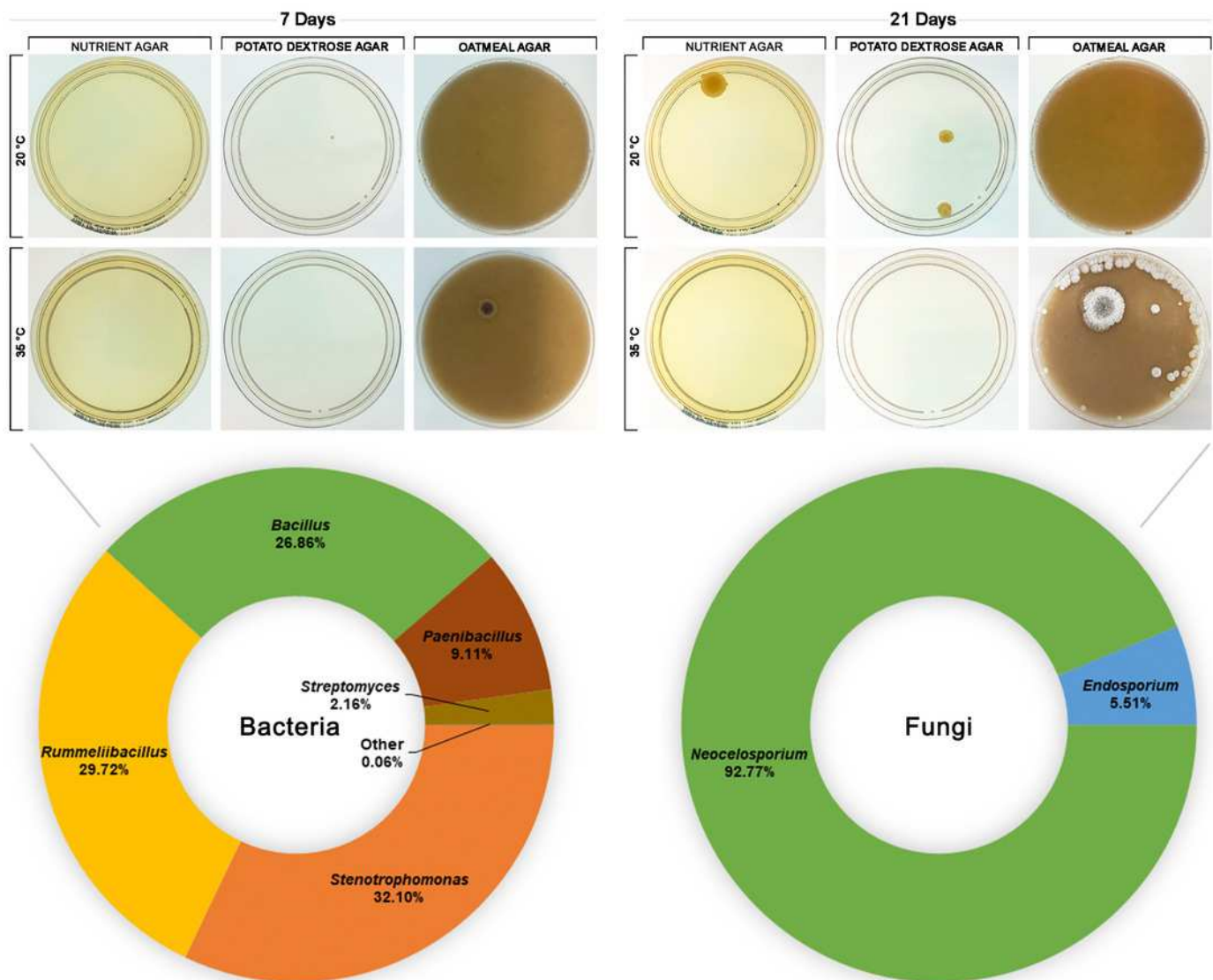


Figure 5

Characteristics of honey bee (*Apis mellifera*) honey and honeypot ant (*Camponotus inflatus*) honey that contribute to their antimicrobial properties.

Honeys produced by honey bees and honeypot ants are influenced by their specific forage sources, entomological additions and storage types, resulting in particular, unique characteristics.

