Food Technology-2013

OMICS Group Conferences
Accelerating Scientific Discovery

2nd International Conference and Exhibition on
Food Processing & Technology

October 28-30, 2013 Kansas City, USA

The newest experience with effervescent tablets containing royal jelly as functional food on packing, dosage and synergistic action in prevention, prophylaxis and treatment

Mirjana Menkovska
UKIM Institute of Animal Science, Macedonia

Abstract

The refinement and preservation of the Royal Jelly-RJ- from the beehive and further use has contributed in the last 100 years many research teams and leading scientists around the world to work on the same topic in this area. The scientific-technical and managing team of the Golden Bee (Zlatna Pchela) has been working almost two decades on research and development and application of lyophilized RJ to manufacture effervescent tablets (ETs) in which the RJ is packed and preserved, bioactive stable and correctly dosed at the same time.

This innovation has enabled RJ to be used by the all age categories including children, pregnant women, diabetics, sportsmen. This way, lyophilized and consumed orally the Royal Jelly applies its bioactive function of detoxification, nutrition and regeneration of the human cells. The application of the RJ in this form has proved its positive effect on the human organism in prevention of above 100 000 users originating from many European countries, as well as in prophylaxis and treatment of 500-1000 patients from each medicinal area.

Here we present the extraordinary results of the laboratory and clinical research including the prospective studies and studies on representative cases which were conducted by Golden Bee on thousand patients suffering from sideropenic anemia, hypothyroidism, benign prostatic hyperplasia (BPH), systemic lupus erythematous (SLE), non-alcoholic steatohepatitis (NASH), pre-diabetes and diabetes, and *Helicobacter Pylori.* The treatment time varied from a month and half to six months mostly, depending on the type of illness.

The bioactivity of the ETs containing RJ, propolis and medicinal plants has proved that they have preserved all minerals, vitamins (from B_1 to B_{12}) pantothenic acid, simple sugars, 23 amino acids and unsaturated fats, as well as above 105 bio-stimulators and 85 native antibiotics. The synergism of their positive action on the human body suggests that they should not be used only for treatment diseases, but they should be also present in the everyday nutrition of the population, with an aim to keep the health in a good condition.

Keywords: Royal jelly, effervescent tablets, health benefits, prevention, prophylaxis, treatment.

Biography

Mirjana Menkovska is full Professor at the Department of Food Technology and Biotechnology at the Institute of Animal Science, Sts.Cyril and Methodius University in Skopje, Macedonia. Her background is Food Technology. She graduated at the Faculty of Technology and Metallurgy in Skopje in 1976, took M.S. Degree in Instrumental Analysis at the same University in 1982, and Ph.D. degree in Food Technology at the University of Belgrade, Serbia. She was research visiting scientist at GMRC in Manhattan, Kansas, USA, during the academic 1985/86, at Cereal Research Institute in Detmold, Germany in 1997, and at many other known research centers in Europe. She published more than hundred thirty papers in domestic and foreign scientific journals; and participated at more than sixty scientific meetings in the country and abroad. She was for a long time member of AACC, RACI and ICC National Delegate, and member of many Scientific Committees at International and Domestic scientific conferences.

menkovska06@yahoo.com