Honey Bee Nutrition



Photo by Kathy Garvey

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Presentation Outline

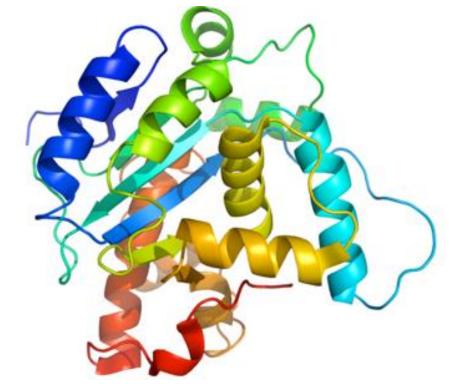
- I. Definition of Nutrition
- II. Macronutrients
- III. Micronutrients
- IV. Honey Bee Enzymes
- V. Physiological Effects of Good Nutrition

Definition of Nutrition

The provision, to cells and organisms, of materials necessary to support life

 Macronutrients are required in substantial amounts

- Proteins
 - Digestible and indigestible (soluble *versus* crude)
 - Specifically folded,
 very long chains of amino acids



Proteins

- Range from 2.5 to 61 percent, by dry weight, in pollens
- Most pollens contain 10-30 percent protein, with a mean around 20 percent
 - 20 percent is a good average for building pollen substitutes – tends to keep things "in balance"
 - protein concentration and free amino acids differ between freshly-collected and stored pollens generated from them

Essential Amino Acids (*)

(Essential for children †)

- Alanine
- Arginine*††
- Aspartic acid
- Asparagine
- Cystine†
- Glutamic acid
- Glutamine
- Glycine
- Histidine*
- Isolucine*

- Leucine*
- Lysine*
- Methionine*
- Phenylalanine*
- Proline
- Serine
- Threonine*
- Tryptophan*
- Tyrosine†
- Valine*

Carbohydrates

- Any of a group of organic compounds that includes sugars, starches, celluloses, and gums and serves as a major energy source in the diet
- Honey bees can utilize only monosaccharides and disaccharides

Sugars and Honey Bees

- Can digest and utilize
 - Glucose
 - Fructose
 - Sucrose
 - Trehalose
 - Maltose
 - HFCS
 - Lightly fermenting sugars
 - Glycogen
 - Small pectins

Sugars and Honey Bees

- Cannot digest (dysentery)
 - Starch (do have some diastase starch not poisonous)
 - Corn syrup (kitchen)
 - Turbino sugar
 - Dextrins (soda syrups)
 - Sorbose
 - Melezitose
 - (Fermenting sugars too far gone)

Sugars and Honey Bees

- Poisonous to honey bees
 - Lactose
 - Galactose
 - Raffinose
 - Mannose (extremely)
 - Hydroxymethylfurfural (HMF)
 - Stachyose (from some soy bean varieties)
 - "Souring" syrup
 - alcohol of fermenting syrup converted to organic acids

Long Chain Carbohydrates and Honey Bees

- Indigestible to honey bees
- Digestible by intestinal microbes
 - Causes dysentery (diarrhea)
 - Major problem with trying to winter honey bee colonies on "honeydew" (dextrins)
 - Problem typical of feeding dark-colored soft drink syrups
 - Problem typical with molasses and "Sugar in the Raw," etc.

- Lipids not too well studied in honey bees, but definitely required
 - Range from 1-20% in pollens; usu. <5%, and <0.5% sterols
 - Saturated fats

Butyric acid (C4)Palmitic acid (C16)

Caproic acid (C6)Margaric acid (C17)

Caprylic acid (C8)Stearic aacid (C18)

Capric acid (C10)Arachidic acid (C20)

Lauric acid (C12)Behenic acid (C22)

Myristic acid (C14)
 Lignoceric acid (C24)

Pentadecanoic acid (C15)Cerotic acid (C26)

- Lipids
 - Monounsaturated fats
 - Myristol
 - Pentadecenoic
 - Palmitoyl
 - Heptadecanoic
 - Oleic acid
 - Eicosen
 - Erucic acid
 - Nervonic acid

Lipids

- Polyunsaturated fats
 - Linoleic acid essential fatty acid
 - α-linolenic acid essential fatty acid
 - Stearidonic acid
 - Arachidonic acid
 - Timnodonic acid
 - Clupanodonic acid
 - Cervonic acid

- Lipids
 - Terpinoids (isoprenoids)
 - converted to sterols and steroids
 - eucalyptol
 - limonene
 - pinene
 - citral
 - menthol
 - camophor
 - ginger
 - cannabinoids

Honey Bee Macrominerals (?)

- Calcium
- Chloride
- Magnesium
- Phosphorus
- Potassium
- Sodium
- Iron

Honey Bee Trace Minerals (?)

Boron Iodine Zinc

Cadmium Lead

Cobalt Lithium

Chloride Manganese

Chromium Molybdenum

Copper Nickel

Fluoride Selenium

Important Organic Acids

- Acetic acid
- Citric acid
- Lactic acid
- Malic acid
- Choline
- Taurine

- Micronutrients are required, but in very small amounts
- Vitamins
 - Water soluble fleeting in animal systems and usually non-toxic in reasonable amounts
 - Vitamin B₁ (thiamin)
 - Vitamin B₂ (riboflavin)
 - Vitamin B₃ (niacin)
 - Vitamin B₅ (pantothenic acid)

Vitamins

- Water soluble fleeting in animal systems and usually non-toxic in reasonable amounts
 - Vitamin B₆ group
 - pyridoxine
 - pyridoxal
 - pyridoxamine
 - Vitamin B₇ (biotin)
 - Vitamin B₈ (ergadenylic acid)
 - Vitamin B₁₂ (cyanocobalamin)
 - Choline
 - Vitamin C (ascorbic acid)

- Vitamins
 - Fat soluble long lasting in animal systems and can accumulate to toxic levels
 - Vitamin A (retinol) (from β-carotene)
 - Vitamin D
 - Vitamin E (tocopherol)
 - antioxidant that protects Vitamins A and C
 - Vitamin K

Carotenoids

- Tetraterpenoid organic pigments
- Essential to animals (plant-produced)
- Xanthophylls have oxygen
 - lutein (antioxidant; blue light absorption)
 - zeaxanthin (yellow color in corn)
- Carotenoids have no oxygen
 - absorb blue light (UV shield)
 - antioxidants
 - carotenes (carrots)
 - lycopene (tomatoes) ((prostate cancer??))

Chlorophyll Polyphenols

Curcumin (tumeric)Bioflavinoids

ginger family
 Organic acids

Indol-3-carbinol
Phenolic acids

Isothiocyanates

- Lignans
- Phytosterols
 - 24-methylcholesterol (algae, canola oil)
- Resveratrol
- Isoflavones

Classical Description of Nectary Type

- Floral nectaries (FN)
 - Attract pollinators
 - protect pollinators with antimicrobial proteins in nectar
 - probably synthesized by microbes
 - likely source of beneficial microbes used to process and preserve bee bread
- Extra-floral nectaries (EFN)
 - Attract plant defenders
 - alkaloids and phenols deter nectar robbers

Nectars

- Nectars are the primary source of carbohydrates for honey bees
- Nectars also are sources of minute quantities of nutrients often attributed to pollens
- Nectar can be used as a water substitute
 - To dilute thick honey and brood food for easy consumption
 - To dissolve pollen grains from pollen pellets to be eaten (drunk)

Nectars

- Nectars from the same flowers can vary in sugar content during the day – depends upon flower shape
 - Faster evaporation
 - dish-shaped flowers: apple and almond
 - Slower evaporation
 - enclosed nectar sources: alfalfa or trefoil
- Dehydrated and stored as honey for future consumption

- Nectar is primarily water that contains sugars secreted by nectar glands
 - Sugar concentrations can range from 0 to 72%, but usually averages below 20%
 - Some flowers hold a very constant concentration, while some flowers are quite variable
 - Aloe <10%</p>
 - Carraway > 66.5%
 - Clintonia (Blue-beard Lily) 4 to 72%
 - Echium (Viper's Bugloss) 2 to 62%
 - Weather, especially relative humidity, affects the moisture content of nectars
 - when it is very hot and dry, nectar can become so viscous that honey bees will not collect it
 - rain, dew, high soil moisture and high humidity can dilute nectar so that it is no longer attractive to foragers

- Normally, nectar sugars are various concentrations of sucrose, glucose and fructose
- Other sugars leak through from phloem sap:
 - Monosaccharides: mannose, arabinose, xylose
 - Disaccharides: maltose, melibiose
 - Trisaccharides: raffinose, melezitose
 - Tetrasaccharide: stachyose (glucose+fructose+two galactose)
 - Oligosaccharides: honeydews (amylodextrin, erythrodextrin, achodextrin, etc.)

- Sixteen proteins have been found in nectars
- All 9 (10?) essential amino acids have been found in nectars
 - Some non-protein amino acids have been found
 - anti-feedants for seeds and plant tissues
 - not toxic to honey bees
 - Other repellents and anti-feedants include: alkaloids, coumarins, saponins
 - Some narcotics have been found, including oxycodone

- pH of nectars vary from 3 to 10, but often are on the acid side
- Beta-acetoxy fatty acids and diglycerides have been found in some nectars – some look milky
 - Cotton extra-floral nectar has palmitic, stearic, palmitolenic, olenic, linoleic, and linolenic acids and phospholipids
- Phenolic compounds are found in nectars
 - Attractive and repellent odors, and nectar fluorescence

- Most nectars have one or more alkaloids
 - Protection against herbivores
 - nicotine, anabasine (nicotine-like), caffeine, amygdalin (laetrile or "Vitamin B₁₇," converted to cyanide)
- Most nectars contain terpenoids
 - Essential oils that act as attractants or repellents (anti-feedants)

Honey Bee Enzymes

- Diastase (amylase) from hypopharyngeal glands
 - Reduces starch to dextrins and sugars
- Invertase (saccharase)
 - Converts sucrose to glucose and fructose
- Glucose oxidase
 - Converts glucose into gluconic acid
 - acidity of honey
 - Converts glucose into hydrogen peroxide

Honey Bee Enzymes

- Catalase (from nectars)
 - Decomposes hydrogen peroxide
- Proteolytic enzymes
 - Produced in the midgut epithelial cells
 - endocrine cells remain intact and leak out enzymes
 - holocrine cells rupture and release enzymes
 - Mostly serine proteases
 - trypsin, chymotrypsin, elastase (elastin in pollen grains involved with pollen tube growth)
 - Pectinases and some others produced by gut microbes

Take Home Message

- Honey bee nutrition is extremely important to the bees' physical wellbeing
- Malnutrition impacts:
 - larval development
 - pupal development
 - adult brood food production
 - length of adult life
 - a major factor in colony population size
 - functioning of the immune system
 - functioning of the detoxification system

Synthesized Diets for Honey Bees

- When honey bees do not have enough natural food available, they should be fed
- When bees are short on either nectar or pollens, feed both
- All commercial pollen substitutes are beneficial when fed to malnurished colonies
 - Some are better than others see articles by Randy
 Oliver in the American Bee Journals: July/August 2014
- No currently formulated substitute supplies all the nutrients found in a good mix of pollens

Produce Positive Results, but Not Like Mixed Pollens



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