

Open Access

<https://doi.org/10.48130/SIF-2023-0014>

Studies in Fungi 2023, 8:14

A checklist of fungi isolated from honey (2000 – 2022)

Ivo Roxo^{1,2*}, António Luís Amaral^{2,3,4,5}, António Portugal^{1,6} and João Trovão^{1,6}¹ FitoLab—Laboratory for Phytopathology, Instituto Pedro Nunes, Rua Pedro Nunes, Quinta da Nora 3030-199, Coimbra, Portugal² Polytechnic Institute of Coimbra, Coimbra Institute of Engineering, Rua Pedro Nunes, Quinta da Nora 3030-199, Coimbra, Portugal³ CEB - Centre of Biological Engineering, Universidade do Minho, Campus de Gualtar 4710-057, Braga, Portugal⁴ LABBELS -Associate Laboratory, Centre of Biological Engineering, Universidade do Minho, Campus de Gualtar 4710-057, Braga/Guimarães, Portugal⁵ Instituto de Investigação Aplicada, Laboratório SiSUS, Rua Pedro Nunes, Quinta da Nora 3030-199, Coimbra, Portugal⁶ University of Coimbra, Centre for Functional Ecology - Science for People & the Planet, Associate Laboratory TERRA, Department of Life Sciences, Calçada Martim de Freitas 3000-456, Coimbra, Portugal* Corresponding author, E-mail: ivoroxo@sapo.pt

Abstract

Mycological studies focusing on fungal species thriving on honey related products have a series of critical applications ranging from the expansion of basic scientific knowledge, the exploration of their industrial utilization, understanding their contributions to food spoilage and even environmental pathogen monitoring. During the last two decades, several works dealing with the isolation and characterization of fungal species thriving on honey have been published. Nonetheless, a thorough summarization of these results has not yet been compiled. This work analyses and compiles a checklist of fungi isolated and identified/described from honey nectar, honey blossom and honeydew between the years 2000 and 2022. Based on this assessment, we detected that over one hundred and thirty entries have been reported from honey samples worldwide. Consequently, this work provides a checklist of such fungi, that will be of interest to mycologists, microbiologists, food scientists working on the topic, and also beekeepers.

Citation: Roxo I, Amaral AL, Portugal A, Trovão J. 2023. A checklist of fungi isolated from honey (2000 – 2022). *Studies in Fungi* 8:14. <https://doi.org/10.48130/SIF-2023-0014>

Introduction

Beekeeping (or apiculture) is a zootechnical activity that aims to sustain and exploit, economically and rationally, the domestic bee *Apis mellifera*, in an effort to obtain their direct products and by-products. Goods such as honey, propolis, pollens, royal jelly, bee bread, waxes and apitoxins (bee venoms) have a wide and diverse range of applications, including in the cosmetic, food, pharmaceutical and therapeutic industries (Pasupuleti et al. 2017). This is noted, for instance, in the expansion of apitherapy (an alternative therapy that uses products coming directly from honeybees) in Western cultures in the last few years^[1]. Moreover, beekeeping is also considered a valuable example of an environmentally sustainable production system, with notorious positive impacts on global biodiversity and agriculture. Overall, this activity is mainly characterized by three advantageous outcomes, namely: (1) a confluence of economic interests (by the production of honey and by-products of the hive, which can provide financial gains), (2) social impact (since it contributes to the fixation of the rural population in territories where other economic activities are hard to be developed or maintained), and (3) a contribution to environmental conservation, sustainability and health (through pollination of cultivated and wild fields)^[2].

According to the European Union and Portuguese legislation (Decree-Law 179/2004) and the *Codex Alimentarius* (CODEX STAN 12-1981), honey is a natural sweetener produced by honey bees from: (1) flower nectars (blossom honey or nectar honey), or (2) carbohydrate-rich secretions of plants or even excretions of plant-sucking phytophagous aphids (honeydew),

after combination with the animal specific molecules, placement, dehydration, and storage in the honey comb (to ripen and mature)^[3–5]. Honey is composed by sugars turned into a super saturated solution containing mainly the monosaccharides (fructose and glucose, in a concentration not lower than 60%) and by a much lesser amount of oligosaccharides, organic acids, enzymes (amylases and α -glucosidase) and colloidal particles^[3].

The quality of honey is mainly determined by its sensorial, chemical, physical and microbiological characteristics. From a microbiological perspective, honey can have two sources of contamination by microorganisms: (1) primary sources: including pollen, the digestive tracts of honey bees, dust, air, soil and nectar (more difficult to control), and (2) secondary sources: arising from human honey manipulation, while also including risks related to air quality, food handlers, cross-contamination and the sanitary state of the equipment and buildings used in the process (more easily controlled by good manufacturing practices)^[6]. And though the European Commission sets maximum levels of mycotoxins for various types of food products, they are often incomplete when considering bee products^[7].

Honey spoilage is not an often-reported phenomenon, mainly due to their associated antimicrobial properties, which result from several different factors. These include contributions from the formation of hydrogen peroxide (H_2O_2), floral source, low pH, low moisture content, low redox potential, low protein content, high osmolarity, high viscosity and limitations to oxygen penetration^[8–11]. On the other hand, an important physicochemical property that can affect the development of

class	order	family	genus	Synonym	Studied substrate:
Phylum Ascomycota Caval.-Sm.	Capnodiales Woron.	Cladosporiaceae Chalm. & R.G. Archibald	Cladosporium Link	Nectar Honey; Honeydew ^[4, 15, 26] .	
Dothideomycetes O.E. Erikss. & Winka			Cladosporium sp. Link.	Honey Blossom; Honeydew; Nectar Honey ^[6, 14, 17, 22-25] .	
	Dothideales Lindau	Saccotheciaceae Bonord.	Genus <i>Aureobasidium</i> Viala & G. Boyer	Nectar Honey; Honeydew ^[4] .	
			<i>Aureobasidium pullulans</i> (de Bary & Löwendahl) G. Arraud.	Honey Blossom; Honeydew; Nectar Honey ^[22, 25] .	
			<i>Aureobasidium</i> sp. Viala & G. Boyer.	Honey Blossom; Honeydew ^[17] .	
	<i>Incertae sedis</i>	Seuratiaceae Vuill. ex M.E. Barr	<i>Atichia</i> Flot.	Honey Blossom; Honeydew ^[17] .	
			<i>Seuratia</i> Pat.	Honey Blossom; Honeydew ^[17] .	
			<i>Peyronelia</i> Cif. & Gonz. Frag.	Honey Blossom; Honeydew ^[17] .	
			<i>Alternaria</i> Nees	Nectar Honey; Honeydew ^[4, 15] .	
			<i>Alternaria alternata</i> (Fr.) Keissl.	Honey Blossom; Honeydew ^[3] .	
			<i>Alternaria multiformis</i> (E.G. Simmons) Woudenberg. & Crous.	Honey Blossom; Honeydew; Nectar Honey ^[6, 14, 17, 22, 25] .	
			<i>Alternaria</i> sp. Nees.	Honey Blossom ^[25] .	
			<i>Stemphylium</i> sp. Wallr.	Honey Blossom; Honeydew ^[14, 17] .	
		Epicoccum Link	<i>Epicoccum</i> sp. Link.	Honey Blossom; Honeydew ^[14, 17] .	
	Didymellaceae Gruyter, Aveskamp & Verkey		<i>Phoma</i> Sacc.	Honey Blossom; Honeydew ^[14, 17] .	
			<i>Torula</i> Pers.	Honey Blossom; Honeydew ^[17] .	
			<i>Torula</i> sp. Pers..	Honey Blossom; Honeydew ^[17] .	
			<i>Ascosphaera</i> L.S. Olive & Spiltoir	Honey Blossom; Honeydew ^[3] .	
			<i>Ascosphaera</i> sp. L.S. Olive & Spiltoir.	Honey Blossom; Honeydew ^[17] .	
			<i>Bertia</i> alvei (Betts) Skou ex Pitt, Lantz, Pettersson & Leong.	Honey Blossom; Honeydew ^[17] .	
			<i>Cyphellophora</i> G.A. de Vries	Nectar Honey ^[23] .	
			<i>Cyphellophora</i> Réblová & Unter.	Nectar Honey; Honeydew ^[4] .	
	Eurotiomycetes O.E. Erikss. & Winka	Ascosphaeraceae L.S. Benny & Kimbr.	<i>Aspergillus</i> P. Michelii ex Haller.	Nectar Honey ^[26] .	
		Olive & Spiltoir	<i>Aspergillus</i> discophorus Samson, Zalar & Frisvad.	Nectar Honey; Honeydew ^[4] .	
			<i>Aspergillus</i> nidulans (Eidam) G. Winter.	Nectar Honey; Honeydew ^[4] .	
			<i>Aspergillus</i> qinqixianii Y. Horie, Abiliz & R.Y. Li.	Honey Blossom; Honeydew ^[3] .	
			<i>Aspergillus</i> aspergescens Stolk.	Nectar Honey; Honeydew ^[12, 15, 26] .	
			<i>Aspergillus</i> candidus Link.	Honey Blossom; Honeydew; Nectar Honey ^[12, 14-15, 26] .	
			<i>Aspergillus</i> clavatus Desm..	Honey Blossom; Honeydew; Nectar Honey ^[15, 14-15, 26] .	
			<i>Aspergillus</i> flavus Link.	Honey Blossom; Honeydew; Nectar Honey ^[15, 14-15, 26] .	
			<i>Aspergillus</i> fumigatus Fresen..	(to be continued)	

A checklist of fungi isolated from honey

Table 1. (continued)

class	order	family	genus	Synonym	Studied substrate:
			<i>Aspergillus montevidensis</i> Talice & J.A. Mackinnon.	Honey Blossom; Honeydew; Nectar Honey ^[4, 6, 12, 14–15, 26] .	
			<i>Aspergillus niger</i> Tiegh..	Honey ^[4, 6, 12, 14–15, 26] .	
			<i>Aspergillus ochraceus</i> G. Wilh..	Honey ^[4–15] .	
			<i>Aspergillus proliferans</i> G. Sm..	Nectar Honey; Honeydew ^[4] .	
			<i>Aspergillus pseudoglaucus</i> Blochwitz.	Honey Blossom; Honeydew ^[3] .	
			<i>Aspergillus</i> sp. P. Michelii ex Haller.	Honey ^[6, 14, 17, 24–25] .	
			<i>Aspergillus</i> sp..	<i>Emericella</i> sp. and <i>Eurotium</i> sp..	
			<i>Aspergillus speluncae</i> Raper & Fennell.	Nectar Honey; Honeydew ^[4] .	
			<i>Aspergillus terreus</i> Thom.	Nectar Honey ^[1, 5] .	
			<i>Aspergillus versicolor</i> (Vuill.) Tirab..	Nectar Honeydew ^[14–15, 26] .	
			<i>Paecilomyces</i> sp. Bainier.	Honey Blossom; Honeydew; Nectar Honey ^[14–15, 26] .	
			<i>Penicillium italicum</i> Wehmner.	Nectar Honey; Honeydew ^[4] .	
			<i>Penicillium solitum</i> Westling.	Honey Blossom; Honeydew ^[17] .	
			<i>Penicillium apime</i> R.N. Barbosa, Souza-Motta, N.T. Oliveira & Houbraken.	Nectar Honey ^[20] .	
			<i>Penicillium aurantioigriseum</i> Dierckx.	Honey Blossom; Honeydew ^[14] .	
			<i>Penicillium brevicompactum</i> Dierckx.	Honey ^[6, 14, 17] .	
			<i>Penicillium brocades</i> S.W. Peterson, Jeann. Pérez, F.E. Vega & Infanté.	Nectar Honey ^[20] .	
			<i>Penicillium camemberti</i> Thom.	Honey Blossom; Honeydew; Nectar Honey ^[6, 14, 17] .	
			<i>Penicillium chrysogenum</i> Thom.	Honey Blossom; Honeydew; Nectar Honey ^[3, 14, 20] .	
			<i>Penicillium citrinum</i> Thom.	Nectar Honey ^[6] .	
			<i>Penicillium commune</i> Thom.	Honey Blossom; Honeydew; Nectar Honey ^[3–4, 6, 14, 26] .	
			<i>Penicillium coryophilum</i> Dierckx.	Honey Blossom; Honeydew ^[3] .	
			<i>Penicillium cravenianum</i> Visagie & K. Jacobs.	Nectar Honey; Honeydew ^[4] .	
			<i>Penicillium decumbens</i> Thom.	Nectar Honey; Honeydew ^[4] .	
			<i>Penicillium echinulatum</i> Biourge.	Honey Blossom; Honeydew; Nectar Honey ^[6, 14] .	
			<i>Penicillium expansum</i> Link.	Honey Blossom; Honeydew; Nectar Honey ^[5, 14, 7] .	
			<i>Penicillium griseofulvum</i> Dierckx.	Honey ^[4, 14, 26] .	
			<i>Penicillium</i> sp. Link.	Nectar Honey ^[20] .	
			<i>Penicillium meliponae</i> R.N. Barbosa, Souza-Motta, N.T. Oliveira & Houbraken.	Nectar Honey ^[20] .	
			<i>Penicillium mellis</i> R.N. Barbosa, Souza-Motta, N.T. Oliveira & Houbraken.	Nectar Honey ^[12, 14–15, 17, 20, 22, 24–25] .	
			<i>Penicillium polonicum</i> K.W.Zaleski.	Nectar Honey ^[20] .	

(to be continued)

Table 1. (continued)

class	order	family	genus	Synonym	Studied substrate:
			<i>Penicillium raistrickii</i> G. Sm..	Honey Blossom; Honeydew ^[14] .	
			<i>Penicillium sclerotiorum</i> J.F.H. Beyma.	Nectar Honey ^[20] .	
			<i>Penicillium wortoi</i> Houbraken, Lopez-Quint, Frisvad & Samson.	Nectar Honey ^[20] .	
		<i>Talaromyces</i> C.R. Benj.	<i>Talaromyces affinitatimellis</i> Rodr.-Andr., Stchigel & Cano.	Honey Blossom; Honeydew ^[3] .	
			<i>Talaromyces basipetosporus</i> Stchigel, Cano & Rodr.-Andr..	Honey Blossom; Honeydew ^[3] .	
			<i>Talaromyces brunneosporus</i> Rodr.-Andr., Cano & Stchigel.	Honey Blossom; Honeydew ^[26] .	
			<i>Talaromyces funiculosus</i> (Thom) Samson, N. Yilmaz, Frisvad & Seifert.	Nectar Honey ^[26] .	
			<i>Talaromyces brasiliensis</i> R.N. Barbosa, Souza-Motta, N.T. Oliveira & Houbraken.	Nectar Honey ^[20] .	
			<i>Talaromyces scoreus</i> (Nakaz, Y. Takeda & Suematsu) S.W. Peterson & Jurjević.	Nectar Honey ^[20] .	
			<i>Xerochrysum</i> Pitt	Honey Blossom; Honeydew ^[3] .	
		<i>Monascaceae</i> J. Schröt.	<i>Xerochrysum pittieri</i> Tiegh.	Nectar Honey ^[20] .	
			<i>Monascus</i> Pitt.	Honey Blossom; Honeydew ^[3] .	
			<i>Monascus purpureus</i> Went.	Honey Blossom; Honeydew ^[3] .	
			<i>Monascus ruber</i> Tiegh..	Honey Blossom; Honeydew ^[3] .	
			<i>Eremascus</i> Eidam.	Honey Blossom; Honeydew ^[3] .	
		<i>Eremascaceae</i> Engl. & E. Güig	<i>Helicoarthrosporum</i> Stchigel, Cano & Rodriguez-Andrade.	Honey Blossom; Honeydew ^[3] .	
		<i>Ongyogenes</i> Cif. ex Benny & Kimbi.	<i>Helicoarthrosporum mellicola</i> Stchigel, Cano & Rodriguez-Andrade.	Honey Blossom; Honeydew ^[3] .	
		<i>Incertae sedis</i>	<i>Strongylarthrosporum catenulatum</i> Rodr.-Andr., Cano & Stchigel.	Honey Blossom; Honeydew ^[3] .	
			<i>Coniothecium</i> Corda	Coniothecium sp. Corda.	
			<i>Myxotrichaceae</i> Locq. ex Currah	<i>Triposporium</i> Corda	Honey Blossom; Honeydew ^[17] .
				<i>Oidiodendron mellicola</i> Rodr.-Andr., Cano & Stchigel.	Honey Blossom; Honeydew ^[3] .
				<i>Skoua asexualis</i> Rodr.-Andr., Cano & Stchigel.	Honey Blossom; Honeydew ^[3] .
				<i>Skoua fertilis</i> (Stoppel) A.A. Wynns.	Honey Blossom; Honeydew ^[3] .
				<i>Botrytis</i> sp. P. Michelii ex Pers..	Honey Blossom; Honeydew ^[14, 17] .
				<i>Oosporidium</i> Stautz	Honey Blossom; Honeydew ^[17] .
				<i>Candida</i> sp. Berkhoult	Honey Blossom; Honeydew ^[17] .
		<i>Saccharomycetes</i> G. Winter	<i>Incetate sedis</i>	<i>Candida lundiana</i> Saks., M. Suzuki, Lumyong, Ohkuma & Chantaw.	Nectar Honey ^[28] .

(to be continued)

A checklist of fungi isolated from honey

Table 1. (continued)

class	order	family	genus	Synonym	Studied substrate:
				Nectar Honey ^[5] .	
				Nectar Honey ^[28] .	
				Honey ^[3, 5] .	
				Honey ^[3, 5] .	
				Honey ^[3, 5] .	
				Honey ^[17] .	
				Nectar Honey; Honeydew ^[4] .	
				Honey ^[17] .	
				Nectar Honey ^[5] .	
				Honey ^[12, 17] .	
				Honey ^[5, 17] .	
				Honey ^[12, 17] .	
				Nectar Honey ^[5] .	
				Honey ^[12, 17] .	
				Honey ^[17] .	
				Nectar Honey ^[16] .	
				Honey ^[3] .	
				Honey ^[3-5, 17] .	
				Honey ^[5, 17] .	
				Honey ^[3, 28] .	
				Honey ^[17] .	
				Nectar Honey; Honeydew ^[19] .	
				Honey ^[17] .	
				Honey ^[17] .	
				Honey ^[17] .	
				Honey ^[17] .	
				Honey ^[17] .	
				Honey ^[17] .	
				Nectar Honey ^[26] .	
				(to be continued)	

Table 1. (continued)

class	order	family	genus		Synonym	Studied substrate:
<i>Incertae sedis</i>		<i>Acremonium</i> Link	<i>Trichoderma</i> sp. Pers. <i>Acremonium</i> sp. Link		Honey Blossom; Honeydew ^[14, 17] .	
		<i>Sarcocladium</i> W. Gams & D Hawksw.	<i>Sarcocladium strictum</i> (W. Gams) Summerb.	<i>Acremonium strictum</i> .	Honey Blossom; Honeydew; Nectar Honey ^[15, 17] .	
			<i>Sarcocladium</i> sp. W. Gams & D. Hawksw.	<i>Cephalosporium</i> sp..	Nectar Honey ^[26] .	
			<i>Fusarium</i> sp. Link.		Honey Blossom; Honeydew; Nectar Honey ^[5, 14–5, 17] .	
<i>Nectriaceae</i> Tul. & C.		<i>Fusarium</i> Link	<i>Fusarium oxysporum</i> Schleld.		Nectar Honey ^[26] .	
		<i>Stachybotrys</i> Corda	<i>Stachybotrys</i> sp. Corda.		Nectar Honey; Honey Blossom ^[22] .	
<i>Incertae sedis</i>		<i>Arthrinium</i> Kunze	<i>Arthrinium</i> sp. Kunze.		Honey Blossom; Honeydew; Nectar Honey ^[4, 25] .	
		<i>Botryotrichum</i> Sacc. & Marchal	<i>Botryotrichum atrogriseum</i> J.F.H. Beyma.		Nectar Honey ^[26] .	
		<i>Chaetomium</i> Kunze	<i>Chaetomium globosum</i> Kunze.		Honey Blossom; Honeydew ^[17] .	
<i>Sordariales</i> Chaudhry D. Hawksw. & O.E. Eriks.		<i>Trichocladium</i> Harz	<i>Chaetomium sp.</i> Kunze.		Nectar Honey; Honeydew ^[4] .	
		<i>Daldinia</i> Ces. & De Not..	<i>Trichocladium griseum</i> (Traen) X. Wei Wang & Houbraken.			
			<i>Daldinia concentrica</i> (Bolton) Ces. & De Not..			
<i>Xylariales</i> Nannf.		<i>ypoxylaceae</i> DC.	<i>Rhodotorula</i> sp. F.C. Harrison.			
		<i>Sporidiobolaceae</i> R.T. Moore	<i>Rhodotorula</i> F.C. Harrison		Honey Blossom; Honeydew ^[17] .	
Phylum Basidiomycota R.T. Moore						
<i>Microbotryomycetes</i> R. Bauer, Begerow, J.P. Samp., M. Weiss & Oberw.						
<i>Tremellomycetes</i> Doweld		<i>Filibasidiaceae</i> L.S. Olive	<i>Rhodotorula mucilaginosa</i> (A. Jörg.) F.C. Harrison		Nectar Honey ^[5] .	
		<i>Cryptococcaceae</i> Kürz. ex Castell. & Chalm.	<i>Naganishia</i> Goto	<i>Naganishia uzbekistanensis</i> (Å. Fonseca, Scorzetti; Fell) Xin Zhan Liu, F.Y. Bai, M. Groenew. & Boekhout.	Nectar Honey; Honeydew ^[4] .	
			<i>Cryptococcus</i> Vuill.	<i>Cryptococcus neoformans</i> (San Felice) Vuill..		
				<i>Cryptococcus neoformans</i> var. <i>grubii</i> .	Honey Blossom; Honeydew ^[17] .	
<i>Trichosporonales</i> Boekhout & Fell		<i>Trichosporonaceae</i> Nann.	<i>Cutaneotrichosporon mucoides</i> (E. Guého; M.T. Sm.) Xin Zhan Liu, F.Y. Bai, M. Groenew. & Boekhout.		Nectar Honey ^[5] .	
			<i>Vannella</i> R.T. Moore	<i>Vannella humicola</i> (Dasz.) R.T. Moore.		
				<i>Utiliginaeae</i> sp. Tul. & C. Tul..		
<i>Ustilaginomycetes</i> Warm.		<i>Ustilaginaceae</i> Tul. & C. Tul.			Nectar Honey ^[5] .	
<i>Wallemiomycetes</i> Zalar, de Hoog & Schroers		<i>Wallemiaceae</i> R.T. Moore	<i>Wallemia</i> Johansen-Olsen	<i>Wallemia hederae</i> S. Jančić, Zalar & Gunde Cimerman..	Honey Blossom; Honeydew ^[17] .	
					Nectar Honey ^[18] .	
					Nectar Honey ^[18] .	

(to be continued)

A checklist of fungi isolated from honey

class	order	family	genus	Synonym	Studied substrate:
Phylum Mucoromycota Dowdell	Mucorales Dumort.	<i>Cunninghamellaceae</i> Naumov ex R.K. Benj. <i>Mucoraceae Fr.</i>	<i>Cunninghamella</i> Matr. <i>Mucor</i> P. Michelii ex L. <i>Mucor</i> sp. P. Michelii Wehmert..	<i>Cunninghamella bertholletiae</i> Honey Blossom; Honeydew ^[3] .	Honey Blossom; Honeydew ^[15] . Honey ^[12, 4, 17, 22, 25] . Honey Blossom; Honeydew ^[3] . Nectar Honey ^[15] . Honey Blossom; Honeydew ^[3] . Nectar Honey ^[6] . Nectar Honey ^[15] .

Note: *Peronosporaceae* sp. de Bary and *Pythium* sp. Pringsh., have also been isolated, identified and noted as fungi, from Honey Blossom and Honeydew samples^[17].

microorganisms in honey is the substrate low water activity (a_w), which inhibits the growth of almost all organisms^[11]. Nonetheless, if the moisture content is high enough (above 21%), xerotolerant and xerophile microorganisms can develop causing honey fermentation and spoilage^[3,11]. The microbes of interest in honey are primarily yeasts, fungi and spore-forming bacteria, since their presence can influence the products stability and sanitary quality. Since bees collect pollens and nectars, yeast and fungi presence in honey is unavoidable^[4,6] and examples of filamentous fungi usually found in honey encompass *Aspergillus*, *Penicillium*, *Mucor* and *Monascus*, along with some osmophile yeasts such as *Saccharomyces*^[6,12]. Moreover, additional common fungal contaminants of honey are the obligate xerophiles *Ascospaera apis* and *Bettsia alvei*, several xerotolerant species^[3], various species of plant pathogenic fungi^[13], mycotoxin-producing species^[14], and fungi commonly found in pollens and the digestive tract of bees^[15].

During the last two decades, several studies focusing on the isolation and characterization of fungal species thriving in honey have been published. However, a thorough summary of these results has not been compiled so far. With this in mind, the aim of this work is to elicit a checklist of fungi isolated from honey, honey blossom and honeydew, during the time period of 2000 to 2022. As such, this work provides critical information that can be helpful to mycologists, beekeepers and the industrial sector to improve honey and quality and production levels.

Materials and methods

The present checklist is based on a survey of scientific papers using morphological and/or molecular methods to identify fungal taxa isolated from honey, honey blossom and honeydew, during the time period of 2000 to 2022^[3-6,12,14-28]. Moreover, the checklist was annotated to contain currently accepted fungal names according to the Index Fungorum (www.indexfungorum.org) to provide an up-to-date analysis and facilitate future knowledge sharing.

Results

Checklist

Conclusions

So far, more than one hundred and thirty entries have been reported from honey samples worldwide. Overall, the most represented genera are *Penicillium* (23 species), *Aspergillus* (17 species), *Zygosaccharomyces* (7 species) and *Talaromyces* (6 species). Consequently, most representative fungal families isolated from honey are *Aspergillaceae*, *Saccharomycetaceae* and *Trichocomaceae*. *Aspergillus*, *Penicillium* and *Talaromyces* species are considered to hold important industrial and pharmacological applications, but also to be associated with food spoilage, mycotoxins production, and human and plant diseases (e.g., Houbraken et al. 2020). Due to the ability of various of the identified species to produce both mycotoxins and other extracellular enzymes and organic acids, their study is also of significant industrial interest (Silva et al. 2017). Indeed, the industrial applications of *Saccharomycetaceae* and their ability to act as food spoilage yeasts is well known. Moreover, the detection of common bee pathogens (e.g., *Monascus mellicola*) also highlights the importance of such studies to monitor bee pathogens and, consequently, maintain or improve ecosystem balance and biodiversity.

Acknowledgments

This work was partially carried out in the R&D Unit Centre for Functional Ecology – Science for People & the Planet (CFE), with reference UIDB/04004/2020 and Associate Laboratory TERRA, with reference LA/P/0092/2020, financed by FCT/MCTES through national funds (PIDDAC).

This research was co-funded by PRR—Recovery and Resilience Plan and by the NextGeneration EU European Funds.

Conflict of interest

The authors declare that they have no conflict of interest.

Dates

Received 13 April 2023; Accepted 29 May 2023; Published online xxxxxx

References

1. Pereira JAL. 2016. Apicultura em Números e Investigação Apícola em Números.
2. Esteivinho LM, Feás X, Seijas JA, Pilar Vázquez-Tato M. 2012. Organic honey from Trás-Os-Montes region (Portugal): Chemical, palynological, microbiological and bioactive compounds characterization. *Food Chem. Toxicol.* 50(2):258–64
3. Rodríguez-Andrade E, Stchigel AM, Terrab A, Guarro J, Cano-Lira JF. 2019. Diversity of xerotolerant and xerophilic fungi in honey. *IMA Fungus* 10(1):1–30
4. Sinacori M, Francesca N, Alfonzo A, Cruciata M, Sannino C, et al. 2013. Cultivable microorganisms associated with honeys of different geographical and botanical origin. *Food Microbiol.* 38:284–94
5. Carvalho CM, Meirinho S, Esteivinho MLF, Choupina A. 2010. Yeast species associated with honey: different identification methods. *Arch. Zootec.* 59:225
6. Felsöciová S, Kacániová M, Hleba L, Petrová J, Pavelková A, et al. 2012. Microscopic fungi isolated from polish honey. *J. Microbiol. Biotechnol. Food Sci.* 2(3):1040
7. Kostić A, Milinčić D, Petrović T, Krnjaja V, Stanojević S, et al. 2019. Mycotoxins and Mycotoxin Producing Fungi in Pollen: Review. *Toxins (Basel)* 11(2):64
8. Basson NJ, Grobler SR. 2008. Antimicrobial activity of two South African honeys produced from indigenous Leucospermum cordifolium and Erica species on selected micro-organisms. *BMC Complement. Altern. Med.* 8(1):41
9. Bang LM, Bunting C, Molan P. 2003. The Effect of Dilution on the Rate of Hydrogen Peroxide Production in Honey and Its Implications for Wound Healing. *J. Altern. Complement. Med.* 9(2):267–73
10. Chen C, Campbell LT, Blair SE, Carter DA. 2012. The effect of standard heat and filtration processing procedures on antimicrobial activity and hydrogen peroxide levels in honey. *Front. Microbiol.* 3:265
11. Snowdon JA, Cliver DO. 1996. Microorganisms in honey. *Int. J. Food Microbiol.* 31(1–3):1–26
12. Martins H, Martins L, Bernardo F. 2003. Bacillaceae spores, fungi and aflatoxins determination in honey Esporos de Bacillaceae, fungos e aflatoxinas em mel. *Rpcv* 98(546):85–88
13. Seijo MC, Escuredo O, Fernández-González M. 2011. Fungal diversity in honeys from northwest Spain and their relationship to the ecological origin of the product. *Grana* 50(1):55–62
14. Kačániová M, Kňazovická V, Felšöciová S, Rovná K. 2012. Microscopic fungi recovered from honey and their toxinogenity. *J. Environ. Sci. Heal. - Part A Toxic/Hazardous Subst. Environ. Eng.* 47(11):1659–64
15. Kacániová M, Pavličová S, Haščík P, Kociubinski G, Kňazovická V, et al. 2009. Microbial communities in bees, pollen and honey from Slovakia. *Acta Microbiol. Immunol. Hung.* 56(3):285–95
16. Čadež N, Fülop L, Dlauchy D, Péter G. 2015. Zygosaccharomyces favi sp. nov., an obligate osmophilic yeast species from bee bread and honey. *Antonie Van Leeuwenhoek* 107(3):645–54
17. Grabowski NT, Klein G. 2015. Microbiology and Food-borne Pathogens in Honey. *Crit. Rev. Food Sci. Nutr.* 0:00–00
18. Jančič S, Nguyen HDT, Frisvad JC, Zalar P, Schroers H, et al. 2015. A Taxonomic Revision of the Wallemia sebi Species Complex. *PLoS One* 10:e0125933
19. Crous PW, Schoch CL, Hyde KD, Wood AR, Gueidan C, et al. 2016. Fungal Planet description sheets: 400–468. *Persoonia - Mol. Phylogeny Evol. Fungi* 36(1):316–458
20. Barbosa RN, Leong SL, Vinnere-Pettersson O, Chen AJ, Souza-Motta CM, et al. 2017. Phylogenetic analysis of Monascus and new species from honey, pollen and nests of stingless bees. *Stud. Mycol.* 86(1):29–51
21. Barbosa RN, Bezerra JDP, Souza-Motta CM, Frisvad JC, Samson RA, et al. 2018. New Penicillium and Talaromyces species from honey, pollen and nests of stingless bees. *Antonie Van Leeuwenhoek* 111(10):1883–912
22. Kiš M, Furmeg S, Jaki Tkalec V, Zadravec M, Denžić Lugomer M, et al. 2018. Characterisation of Croatian honey by physicochemical and microbiological parameters with mold identification. *J. Food Saf.* 38(5):e12492
23. Hui Yang Z-CZ, Hyde K, Karunaratna S, Chao Deng, Chang-Hua Gu, Sheng-Ao Yang. 2018. New species of Camptophora and Cyphellophora from China, and first report of sexual morphs for these genera. *Phytotaxa* 343(2):149
24. Carvalho RA, Ribeiro AC, Lima CM, Mariz WPS, Silva LS, et al. 2020. Assessment of adulteration and mycoflora identification of honey samples marketed in the metropolitan region of Belo Horizonte, Brazil. *Res. Soc. Dev.* 9(7):e440974246
25. Mašková Z, Kňazovická V, Mančíková V, Tančinová D, Barboráková Z. 2020. Monitoring of microscopic fungi community in selected bee products. *Potravin. Slovensk. J. Food Sci.* 14:1105–14
26. Nasser LA. 2004. Isolation and characterization of fungi contaminating packaged honey commonly consumed in Saudi Arabia. *J. Environ. Public Heal. Microbiol.* 7(1):1–7
27. Saksinchai S, Suzuki M, Chantawannakul P, Ohkuma M, Lumyong S. 2012. A novel ascosporogenous yeast species, Zygosaccharomyces siamensis, and the sugar tolerant yeasts associated with raw honey collected in Thailand. *Fungal Divers.* 52(1):123–39
28. Saksinchai S, Suzuki M, Lumyong S, Ohkuma M, Chantawannakul P. 2012. Two new species of the genus Candida in the Zygoascus clade, Candida lundiana sp. nov. and Candida suthepensis sp. nov., isolated from raw honey in Thailand. *Antonie Van Leeuwenhoek* 101(3):633–40

