Honey is the sweet substance produced by Apis mellifera L. mainly from the nectar of flowers.Nevertheless, depending on the availability of food sources, bees generally forage on vegetation as far as a 2 km radius from their hive.5 Therefore, often the labels do not report the correct floristic source,6, 7 the only classification envisaged by European legislation8 that, however, does not consider the on–label indication of this information as mandatory, this despite proposals to amend this directive.9 Nonetheless, the floristic origin of honey is quite important for its definition, since properties like flavour, colour, aroma, texture and other parameters important in consumers' evaluation are strictly linked to such origin.1–9 In this context, more than 100 botanical species are known to produce unifloral honey just in Europe,10 but only those endowed with the most important commercial value are officially described.Some studies already exist on the characterization of this honey.12–19 Most of them focused on its melissopalynological analysis, alongside the determination of physicochemical parameters, moisture, pH, free acidity, electrical conductivity, hydroxymethylfurfural content, colour, total polyphenols content, flavonoids content and DPPH radical scavenging activity.12–19 Few other studies have been concerned with raspberry honey contamination and adulterations,20, 21 or its antimicrobial activity.22 Even fewer studies,23 to our knowledge, have been focused on the secondary metabolite profile of this honey type.This plant is defined as the most aggressive invading plant in northern hardwood forests26 and it is a pioneer of transition with a behaviour sometimes like an invasive plant in forest habitats, in particular after disturbances such as windstorm or wildfire.27, 28 Red raspberry is widely distributed in all temperate regions of Europe, Asia and North America and it is a major commercial fruit with many commercial varieties, high price and increasing consumer demand.29 Considering this, raspberry honey could be more important in the market than estimated and a not–enough–known resource for beekeeping activities.The latter occasionally happens even without fraudulent purposes, since beekeepers label their product often without support of a proper melissopalynological analysis, assigning a botanical origin deducible by subjective sensory analysis and/or assessing the presence of predominant plant species surrounding the beehive.

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