its economical and nutritional quality.the results of pollen analysis indicated that all investigated samples of honey were rich in pollen types but with low percentages.it could also be suggested that these types of honey were produced from different types of pollen and nector plant sources.All studied types of honey were within the standard limit of moisture content (<20%),which can elevate the honey ability to resist fermentation and granulation and promote longer shelf life during storage In Fluorescence spectra all honey types showed significant fluorescence maxima of intensity between 220nm and 260nm.Finally we conclude that in our spectroscopic study about FT_IR and Fluorescence spectrum of honey shows that dabor honey is pure one as compared to lion ,pathanjali , local honey the readings comes in the range of 300 to 550 nm so this is the range of honey sample.

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