The properties of honey are the result of its chemical composition. Honey cannot be considered a complete food according to human nutritional standards but can be used in various products as a sweetener. Each honey sample was identified in terms of its floral origin. The objective of this study was to evaluate the amount of soluble Proteins in different honey from Apis melifera. Twenty-two samples of Apis mellifera honey from different floral origins were obtained from apiarists and beekeepers’ associations in different places in Rio Grande do Norte, Pernambuco, Piauí and Ceará States. The honey samples were derived from different botanical sources including: Myracrodruon urundeuva Fr. Allem, Eucalyptus spp, malva wild L, Hyptis umbrosa salz, Scoparia dulcis, citrus sinensis and wild of various species. The Bradford method (1976) was used for protein determination. To a 0.1 ml solution of protein extract (50% honey sample w/v) were added 5 ml of Coomassie Brilliant Blue and then 200 ml 85% H₃PO₄. The solution was diluted to a volume of 2 L. The Coomassie Brilliant Blue protein-dye forms a complex. After 2 minutes of incubation, absorbance at 595 nm was measured against an albumin standard solution of bovine serum (100 mg / 0.1 mL) in 0.15 M NaCl. The protein content found in Scoparia dulcis (872 mg/g ) and wild (727 mg/g) were the most significant in relation to the analyzed samples. Is considered high protein contents to be higher than those 1000.00 g/g and found high values of protein content in honey samples of Borreria verticillata (2236.00 g/g), from Piauí. The protein content of wild honey was the highest, followed by the honey samples from Myracrodruon urundeuva and Hyptis umbrosa salz. The results were satisfactory, since the level of substances honey and other varieties may vary throughout the seasons of the year.