Bee propolis is a natural product extensively used, as phytochemical ingredient, in functional foods at levels that may confer health benefits. Propolis has been incorporated in May 2008 into the Argentine Food Code as a dietary supplement despite of had not been analyzed its nutritional properties. The aim of this work was investigated the nutritional and functional properties (antioxidant activity) of propolis samples from Santiago del Estero province from Argentine Northwest. Materials and Method: Chemical and nutritional composition was determinate: minerals by atomic absorption spectroscopy, and; sugar, protein, total phenolic compounds, flavones, flavonols, flavonone by spectrophotometric and/or HPLC methods. Scavenging activities of ABTS, DPPH, HO$^\bullet$ and O$^\bullet$- and β-carotene bleaching test were determined also by spectrophotometric methodology. Results: All extracts of propolis exhibited the presence of macronutrients (glucose, fructose, sucrose and proteins), micronutrients (Na, K, Ca, P and Mg) and trace elements (Fe). In all samples the flavonoids were the major compounds. About of antioxidant activity, aqueous samples presented better capacity than ethanolic extracts. Conclusion: The results justify the use of propolis as functional dietary supplement.