



NATIONAL REGISTER OF EXPERTS
IN THE SENSORY ANALYSIS OF HONEY

Introduction course to honey sensory analysis

PROGRAM

Day 1

MORNING 9 am – 1 pm

- Introduction to the course, presentation of speakers and participants
- Sensory analysis: general principles and equipment, sensory physiology
- * Four basic tastes trials, investigation of the sensitivity of the primary tastes (individual recognition of the primary tastes threshold)
- * Perception tests of taste, aroma and other mouth perceptions
- * Olfactory test: recognition of standard odours

AFTERNOON 2 pm – 6 pm

- * Smelling of unifloral honey samples: perception, recognition and memorisation of the olfactory characteristics of some unifloral honeys
- The honey: origin, composition and physical properties
- * Discriminatory triangle test

Day 2

MORNING 9 am – 1 pm

- The tasting technique
- * Tasting of unifloral honey samples 1: description and memorizing of olfactory and gustative characteristics
- EU requirements
- * Blind test: olfactory recognition of unifloral honeys

AFTERNOON 2 pm – 6 pm

- Crystallization: cause, technology, defects
- The honey defects: identification, cause, remedy and linked technology
- * Tasting of honey with different kinds of defects
- * Discriminatory triangle test



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Day 3

MORNING 9 am – 12 pm

- * Tasting of unifloral honey samples 2: description and memorizing of olfactory and gustative characteristics
- * Discriminatory triangle test

LUNCH BREAK 12.30 pm – 2.30 pm

- Honey nutritional properties
- Cooking with honey
- * Pairing Honey and Cheese
- * Honey-based Food preparation (pastry, dessert, drinks, dressing for salad, meat or fish...)

AFTERNOON 3 pm – 6 pm

- Honey analyses
- * Descriptive Evaluation of honey (honey from participants)
- * Discriminatory triangle test
- Closing of the course and giving out of certificates

Day 4

MORNING 9 am – 1 pm

- * Blind test: olfactory-gustatory recognition of unifloral honey
- * Recognition test of unifloral honey blends
- * Mock honey competition
- Closing of the course and giving out of certificates

* interactive hands-on exercise

Aims of the course

The proposed course will teach a method through which honey is assessed and judged objectively. Students on this course will learn to characterise and evaluate honey in a way which adds value to honey, improves production techniques and provides better and clearer presentation of the product.

Course details

A maximum of 24 people will be admitted to the course. The course covers 3 days (24 hours) / 4 days (28 hours). Theory lessons will be alternated with practical lessons in which the future assessor is taught to improve his concentration in the use of the senses and to describe and memorize the sensory perceptions of the most common unifloral honeys. Furthermore, participants are taught to recognize defects like fermentation, off odour of smoke, metallic taste and to judge other physical characteristics.