



NATIONAL REGISTER OF EXPERTS  
IN THE SENSORY ANALYSIS OF HONEY

## Advanced class

### PROGRAM

#### Day 1

MORNING 9,30 am – 1,30 pm

- ✚ Recalling the tasting technique
- ✚ Revising the sensory characteristics of 17 Italian unifloral honeys
- ✚ Use of descriptive form for honey evaluation

AFTERNOON 2,30 pm – 5,30 pm

- ✚ Blind test: olfactory recognition of unifloral honeys
- ✚ Discriminatory triangle test (2)
- ✚ Tasting of honey with different kinds of defects

#### Day 2

MORNING 9,30 am – 1,30 pm

- ✚ Blind test: olfactory-gustatory recognition of unifloral honey 1
- ✚ The concept of uniflorality: tests on unifloral honeys with different level of purity
- ✚ Ranking test (1)

AFTERNOON 2,30 pm – 5,30 pm

- ✚ Honey assessment: analysis of conformity
- ✚ Mock honey competition: Gonnet form
- ✚ Use of descriptive form for honey evaluation

#### Day 3

MORNING 9,30 am – 1,30 pm

- ✚ Blind test: olfactory-gustatory recognition of unifloral honey 2
- ✚ Recognition test of unifloral honeys in blends
- ✚ Discriminatory triangle test unifloral honeys (2)

AFTERNOON 2,30 pm – 5,30 pm

- ✚ Blind test: olfactory recognition of unifloral honeys
- ✚ Mock honey competition: unstructured line scale form
- ✚ Closing of the course and giving out of certificates