



NATIONAL REGISTER OF EXPERTS  
IN THE SENSORY ANALYSIS OF HONEY

## **Advanced class** **PROGRAM**

### Day 1

MORNING 9 am – 1 pm

- ✚ *Revising the tasting technique*
- ✚ Revising the sensory characteristics of 18 Italian unifloral honeys
- ✚ Use of the descriptive form for honey evaluation - Part 1

AFTERNOON 2 pm – 5 pm

- ✚ Blind test: olfactory recognition of unifloral honeys
- ✚ Discrimination test: triangle test
- ✚ Tasting of honey with different kinds of defects

### Day 2

MORNING 9 am – 1 pm

- ✚ Blind test: olfactory-gustatory recognition of unifloral honey - Part 1
- ✚ *Uses of honey sensory analysis in practice*
- ✚ Use of descriptive form for honey evaluation - Part 2

AFTERNOON 2 pm – 5 pm

- ✚ Honey assessment: analysis of conformity
- ✚ Mock competition: Gonnet form
- ✚ Scaling test: ranking (1)

### Day 3

MORNING 9 am – 1 pm

- ✚ Blind test: olfactory-gustatory recognition of unifloral honey - Part 2
- ✚ The concept of uniflorality: tests on unifloral honeys with different levels of purity
- ✚ Recognition test of unifloral honeys in blends
- ✚ Discrimination test: triangle test with unifloral honeys

AFTERNOON 2 pm – 5 pm

- ✚ Honey assessment: studying the sensory profile of honey
- ✚ Mock competition: unstructured line scale form
- ✚ Closing of the course and giving out of certificates