

## PT 46: Honey – physico-chemical and sensory analyses

### Details of the program:

- Proficiency testing scheme created in 2001
- **80 registered laboratories from 35 countries**
- **PTS accredited by COFRAC**
- 5 rounds per annual series
- The time for analysis is 4 weeks
- Samples are shipped via express carrier on the 15th of the month.



### Schedule:

DATE	CODE	MATRIX	VOLUME
September	0146	Honey (physico-chemistry / microscopy / sensory)	300 g
November	0146	Honey (physico-chemistry / microscopy / sensory)	300 g
January	0146	Honey (physico-chemistry / microscopy / sensory)	300 g
March	0146	Honey (physico-chemistry / microscopy / sensory)	300 g
	0246	Honey (Tasting)	100 g
May	0146	Honey (physico-chemistry / microscopy / sensory)	300 g
	0246	Honey (Tasting)	100 g

	ANALYTES	
<b>0146</b>	<p><b>Physico-chemical analysis:</b></p> <ul style="list-style-type: none"> <li>• Acidity</li> <li>• Ashes <sup>NA</sup></li> <li>• Citric acid</li> <li>• Diastasic activity</li> <li>• Electrical conductivity</li> <li>• Ethanol</li> <li>• Glycerol <sup>NA</sup></li> <li>• Hydroxymethyl furfural (HMF)</li> <li>• Proline</li> <li>• Reflectetric humidity</li> <li>• Pfund index</li> <li>• Intervase <sup>NA</sup></li> <li>• Sugars: fructose, glucose, ratio fructose / glucose <sup>NA</sup>, sucrose, maltose, mannose<sup>NA</sup>, melezitose, erlose, turanose, trehalose, isomaltose <sup>NA</sup>, palatinose<sup>NA</sup>, raffinose<sup>NA</sup>, panose<sup>NA</sup>, maltotriose<sup>NA</sup></li> <li>• Insoluble matter <sup>NA</sup>, Na, K, Ca, P, Mg, Fe, Zn, Mn, Pb <sup>NA</sup>, Cr, Cd <sup>NA</sup>, Cu</li> <li>• Pyrrolizidine alkaloids <sup>NA</sup>: Echimidine <sup>NA</sup>, Echimidine-N-oxyde <sup>NA</sup>, Heliotrine <sup>NA</sup>, Heliotrine-N-oxyde <sup>NA</sup>, Lasiocarpine <sup>NA</sup>, Lasiocarpine-N-oxyde <sup>NA</sup>, Lycopsamine, Lycopsamine-N-oxyde <sup>NA</sup>, Monocrotaline<sup>NA</sup>, Monocrotaline-N-oxyde <sup>NA</sup>, Retrorsine <sup>NA</sup>, Retrorsine-N-oxyde <sup>NA</sup>, Senecionine <sup>NA</sup>, Senecionine-N-oxide <sup>NA</sup>, Seneciphylline <sup>NA</sup>, Seneciphylline-N-oxyde <sup>NA</sup>, Senkirkine<sup>NA</sup>, Trichodesmine<sup>NA</sup></li> </ul>	<p><b>Microscopic examinations:</b></p> <ul style="list-style-type: none"> <li>• Main pollens</li> <li>• Accompanying pollens</li> <li>• Significant isolated pollens</li> <li>• Rare isolated pollens</li> <li>• Qualitative analysis of pollen</li> <li>• Presence of yeast and mould</li> </ul> <p><b>Sensory analysis:</b></p> <ul style="list-style-type: none"> <li>• Aroma: Animal, Aromatic, Chemical, Floral, Fruity, Vegetal, Warm</li> <li>• Taste: Acidity, Bitterness, Sweet</li> <li>• Smell: Animal, Aromatic, Chemical, Exogenous smell, Floral, Fruity, Vegetal, Warm</li> </ul> <p><b>Honey Authenticity <sup>NA</sup>:</b></p> <ul style="list-style-type: none"> <li>- <sup>13</sup>C on the total honey</li> <li>- <sup>13</sup>C proteins</li> <li>- Sugars C4</li> <li>- Conclusion <sup>NA</sup></li> </ul> <p><b>Identification:</b></p> <ul style="list-style-type: none"> <li>• Floral origin</li> <li>• Geographic origin</li> </ul>
<b>0246</b>	<p><b>Sensory analysis/ degustation:</b></p> <ul style="list-style-type: none"> <li>• Aroma: Animal, Aromatic, Warm, Chemical, Floral, Fruity, Vegetal, Exogenous</li> <li>• Taste: Acidity, Bitterness, Sweet</li> <li>• Smell: Animal, Aromatic, Warm, Chemical, Exogenous smell, Floral, Fruity, Vegetal</li> </ul> <p>Match identification/analysis <sup>NA</sup></p>	

NA \*: Not accredited parameter

Note: Matrices and analytes may be changed or removed for technical or scientific reasons.

Please refer to current application form available in your member area ([www.bipea.org](http://www.bipea.org)).