

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)	60 g
May	0146	Honey (physico-chemistry / microscopy / sensory)	300 g
	0246	Honey (Tasting)	60 g

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

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).