

## PT 46a: Adulterated Honey

### Details of the program:

- Proficiency testing scheme created in 2016
- Accredited program
- 1 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	WEIGHT
November	0346	Honey	200 g

### ANALYTES

13C on the total honey<sup>NA</sup>  
 13C proteins<sup>NA</sup>  
 Sugars C4<sup>NA</sup>  
 Sugars C3<sup>NA</sup>

Other used techniques for product checking and associated results<sup>NA</sup>

Interpretation<sup>NA</sup>

Conclusion: is the analyzed product adulterated?  
<sup>NA</sup>

Physico-chemical analysis:

- Acidity
- Citric acid<sup>NA</sup>
- Diastasic activity
- Electrical conductivity
- Ethanol<sup>NA</sup>
- Glycerol<sup>NA</sup>
- Hydroxymethyl furfural(HMF)
- Moisture content
- Sucrose index
- Proline<sup>NA</sup>
- Pfund index