

PT 46: Honey

Details of the program:

- Proficiency testing scheme created in 2001
- **52 registered laboratories** from 22 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	300 g
November	0146	Honey	300 g
January	0146	Honey	300 g
March	0146	Honey	300 g
	0246	Honey (sensory analysis)	60 g
May	0146	Honey	300 g
	0246	Honey (sensory analysis)	60 g

ANALYTES

Physico-chemical analysis:

- Acidity
- Citric acid ^{NA}
- Diastasic activity
- Electrical conductivity
- Ethanol ^{NA}
- Glycerol ^{NA}
- Hydroxymethyl furfural(HMF)
- Moisture content
- Sucrose index ^{NA}
- Proline ^{NA}
- Pfund index
- Sugars:
 - fructose
 - glucose
 - ratio fructose / glucose ^{NA}
 - sucrose
 - maltose
 - melezitose
 - erlose
 - turanose
 - trehalose

Microscopic examinations :

- Accompanying pollens
- Main pollens
- Significant isolated pollens
- Rare isolated pollens
- Qualitative analysis of pollen ^{NA}

Identification :

- Floral origin
- Geographic origin

Sensory analysis:

- Aroma:
 - Aromatic
 - Animal
 - Chemical
 - Floral
 - Fruity
 - Vegetal
 - Warm
- Taste:
 - Acidity
 - Bitterness
 - Sweet
- Smell:
 - Animal
 - Aromatic
 - Chemical
 - Exogenous smell
 - Floral
 - Fruity
 - Vegetale
 - Warm

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).

Contact us: sales@bipea.org / + 33 1 40 05 26 30