

# BASIC SEMINAR

## SENSORY ANALYSIS OF HONEY

TRAINING OF SENSORY PERCEPTION & DISCOVERING THE TASTE OF HONEY

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### Date

Monday, 29th of October 2018

### Location

Intertek Food Services GmbH  
Olof-Palme-Str. 8  
28719 Bremen  
Germany

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### Target group

The basic seminar sensory analysis of honey is dedicated to professionals working in the honey industry as well as beekeepers and anyone interested in the challenge of quality assurance and marketing of honey.

### Topics

- Sensory neuroscience
- Sensory testing methods
- Organoleptic checks
- Olfactory checks
- Basic knowledge about honey
- Characteristics of monofloral honeys
- Description of selected monofloral honeys
- Recognition of monofloral honeys

### Your benefit

The one-day seminar is designed to introduce you to your own sensory perception through practical exercises. In addition, you will experience the variety of tastes of monofloral honeys and will be trained on the basics of sensory evaluation of foods. Our experts will share basic knowledge about honey including legal requirements and relevant literature related to monofloral honey.

### Participation fee

Full day seminar: 450,- € plus VAT  
A certificate of participation, seminar documents and catering are included in the seminar fee.

### TAKE ADVANTAGE OF THE EARLY BIRD DISCOUNT!

10% off if you register no later than 4 weeks before the seminar.

20% group discount available for each further participant of the same company.

Early bird and group discounts can be combined.

Registration form and agenda are on the back of the page.

# AGENDA

## MONDAY, 29TH OF OCTOBER 2018

### Agenda

- 10:00 Welcoming
- 10:15 **General basics of sensory technology**
- Sensory neuroscience
  - Overview of sensory testing methods
  - Requirements for test specimens and test persons
- 11:00 **Practical exercises for sensory perception**
- Organoleptic checks
  - Olfactory checks
  - Olfactive memory checks
  - Test for intensity
- 12:15 Lunch break
- 13:00 **Basic knowledge about honey**
- Legal requirements on honey
  - Honey quality control
  - Characteristics of monofloral honeys
- 14:30 Coffee break
- 14:45 **Practical exercises on the variety of flavours of honey**
- Objective description of selected monofloral honeys
  - Recognition of monofloral honeys by odour and taste
- 16:45 Questions and debriefing
- 17:00 End of the event

### The seminar at a glance

**Date**

Monday, 29th of October 2018

**Time**

10:00 - 17:00

**Costs**

450,- Euro plus VAT.  
including seminar documents,  
attendance certificate and catering

**Location**

Intertek Food Services GmbH  
Olof-Palme-Straße 8  
28719 Bremen  
Germany

#### YOUR CONTACT

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#### REGISTER NOW! (REGISTRATION IS BINDING)

\_\_\_\_\_  
First name

\_\_\_\_\_  
Company

\_\_\_\_\_  
Last name

\_\_\_\_\_  
Street

\_\_\_\_\_  
Job title

\_\_\_\_\_  
Postcode, City

\_\_\_\_\_  
Telephone

\_\_\_\_\_  
E-mail

\_\_\_\_\_  
Date, Signature

**Payment and cancellation policy:**

You may cancel within 2 weeks before the seminar date and receive a refund less the cancellation fee of 20%. If you cancel less than 1 week before the seminar date the cancellation fee is 50%.

No refund will be given in the event of a cancellation 24 hour prior to the event. Participation in the seminar is transferable. Intertek reserves the right to cancel the seminar, in this case all fees will be refunded.

I accept the payment and cancellation policy.