



REPORT

Training on Honey Analysis and Food Pairing

As participants in the international project “ENFORCE - thEmatic Network FOr experience bEekeepers”, supported by the Erasmus+ Programme, we had the opportunity to delegate a member of our floral biological and apicultural research team (see page 16 in this issue) to attend a training focusing on honey analysis.

The training took place in Bazzano, Italy, from 15 to 17 April, 2024, with 14 participants from four countries: Hungary, Italy, Romania, and Slovenia. On our first day we listened to lectures on honey sensory analysis, followed by practical exercise. This included evaluation of visual traits, odor, taste, aroma and texture of several honey samples, which

were of diverse botanical and geographical origin (Fig. 10). The second training day provided detailed information on honey’s chemical properties and health benefits. As a team building exercise, we prepared honey-based dishes (Fig. 11), which served as our lunch that day. In the afternoon we learned how to pair different types of cheese with the matching varietal honey. The third day was dedicated to field trips. We visited two nearby farms whose main source of income was bee-keeping, and the association of Italian beekeepers (Fig. 12), where we had the opportunity to get an insight into their best practices.

Since the program of the training was quite intense, we had little chance to do some sight-seeing around Bazzano, but team-building continued in the evenings with tasting local wines and foods (Fig. 13).

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13. kép. (Fig. 13) Bazzano környéke
 (forrás: Farkas Ágnes)