



The National Register of Experts in Sensory Analysis of Honey, established by Ministerial Decree n. 21547 of 28 May 1999, organizes courses aimed at a wide audience of professionals, experts, consumers, tasters and students (schools).

The objectives and the planning of courses is customised according to the participants' requirements, but there is a common goal: to increase the knowledge of honey and to provide participants with a methodology that enables them to assess the quality of honeys and appreciate their variety.

HONEY SENSORY ANALYSIS COURSE **(in English)**

The course is intended preferably to beekeepers and technicians, but also to other professionals who are in contact with honey (such as herbalists, nutritionists, dieticians), and all those who are eager to expand their knowledge on honey and learn how to use sensory analysis as a tool for quality assessment.

Anybody can attend the course. The course is 28 hours in length.

For more detailed information visit:

<http://sisval.albomiele.it/>

<http://api.entecra.it/>

or write to:

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