



## GLOBAL HONEY TALKS APIMONDIA 2025

### Honey quality considerations

- 1- Raffaele Dall'Olio, Italy**  
Raising concerns on possible fall-outs of organic acaricides in honey – affecting quality  
25TH SEPT AT 14.30
- 2- Etienne Bruneau, Belgium**  
Honey quality focus in legislation -impact on honey processing for commercial beekeepers  
25TH SEPT AT 15.00
- 3- Stefan Mandl, Austria**  
How to keep quality parameters in large scale honey production  
25TH SEPT AT 15.30
- 4- Dr Mathias Lundgren**  
Honey Optimising methods – using chemical profiling and digital sensory as quality guideline in honey processing  
25TH SEPT AT 16.00
- 5- Maureen Conquer, New Zealand**  
Honey Authentication and Quality: The New Zealand Manuka Honey Story, where Science meets Organoleptic Sensory Analysis  
26TH SEPT AT 9.00

### Honey sensory topics

- 6- Dr Orawan Duangphakdee, Thailand**  
Unveiling the Uniqueness: Stingless Bee Honey Quality and Sensory Profiles Across Species and Landscapes  
26TH SEPT AT 9.30
- 7- Dr Gino Jabbar, Scotland**  
Judging honey: An exploration into different systems of Honey Judging  
26TH SEPT AT 10.00
- 8- Marina Marchese, US**  
The Terroir of Honey  
26TH SEPT AT 11.00
- 9- Ragna Ribe Jørgensen, Norway**  
Diversity in Scandinavian honey varieties  
27TH SEPT AT 11.30
- 10- Dr Gino Jabbar, Scotland**  
Bee-yond Delicious: A Journey through Britain and Ireland's Honey Varieties  
27TH SEPT AT 9.00



# APIMONDIA

## SCANDINAVIA

SWEDEN | DENMARK | NORWAY

# 2025

23-27 SEPTEMBER



## COPENHAGEN

- 11- Peter Sjögren, Denmark**  
Pressed honey – unique process developed over 50 years with effect on aroma profile  
27TH SEPT AT 10.00
- 12- Maria Paz Veronica Diaz Mena, Chile**  
Honey tasting as a tool to identify honey as a food heritage and culinary ingredient, through initiatives that increase consumption worldwide  
26TH SEPT AT 12.30
- 13- Zofuz Knudsen, Denmark**  
How to make creamed honey  
27TH SEPT AT 9.30

## Sustainable honey production in a changing world

- 14- Arlette Gómez Ortiz, Mexico**  
Tasting biodiversity: specialty honey as an ally to ecosystems and beekeepers in Mexico  
26TH SEPT AT 15.00
- 15- Madvee Muthu, Kenya**  
Sustainable Paths for African Honey  
26TH SEPT AT 15.30
- 16- Etienne Bruneau, Belgium**  
How to adapt honey production to climate change  
26TH SEPT AT 14.30
- 17- Einar Johansen, Norway**  
Beekeeping in the Arctic region  
26TH SEPT AT 12.00
- 18- Einar Johansen, Norway**  
Sustainable beekeeping in Northern Scandinavia  
26TH SEPT AT 16.00

## Beehive products

- 19- Paul Boyle, Ireland**  
Making beehive products for competition  
27TH SEPT AT 11.00
- 20- Alexandra de Paoli, France/Sweden**  
Harvesting beehive products for personal use  
26TH SEPT AT 11.30
- 21- Tone Bryn**  
Sustainable Production of Beehive Products - ecofriendly harvesting and production methods.  
27TH SEPT AT 12.00
- 22- Peter Sjögren, Denmark**  
Supplying Michelin star restaurants with beehive products  
27TH SEPT AT 12.30