



APIMONDIA

SCANDINAVIA

SWEDEN | DENMARK | NORWAY

23-27 SEPTEMBER

2025



BIODLARNÄ

COPENHAGEN

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



- 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- Lars Fischer, Denmark**
Granulated honey: Winner of WBA World's Best Honey 2017
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