











COPENHAGEN

SEPTEMBER 26th, 2025 – Friday

HALL A1 14:30 – 16:30	SYMPOSIUM / BEEKEEPING TECHNOLOGY & QUALITY Honey Quality and Geographical Identity-2 Moderators: Andresa Berretta & Dražen Lušić
14:30 – 14:45	Determination of dynamic variation characteristics of flavor and aroma volatiles of chaste honey during natural ripening process using electronic nose, electronic tongue and GC-O-MS Dandan Sun – China
14:45 – 15:00	Volatiles for the characterization of monofloral honeys Karl Speer – <i>Germany</i>
15:00 – 15:15	The utmost importance of removing interferences for the proper analysis of glucose oxidase and catalase in honey M. Teresa Sancho – Spain
15:15 – 15:30	Entomological signatures in honey: combining metabarcoding approaches to provide insights into plant-sucking insects that populate agricultural and forest landscapes Valeria Taurisano – Italy
15:30 – 15:45	Quercus pyrenaica honeydew honey: production and characterization towards botanical origin assessment and valorization Soraia I. Falcão – Portugal
15:45 – 16:00	Physicochemical properties of different honeys from Reunion Island Jennyfer Yong-Sang – France
16:00 – 16:15	Chemical profiling of South African honey: establishment of a regional reference dataset for origin determination and adulteration identification Cesarina Edmonds-Smith – <i>South Africa</i>
16:15 – 16:30	Integrated Palynological and Physicochemical Characterization of <i>Tilia</i> Honey Deniz Canli – <i>Turkey</i>