

Sensory analysis of HONEY

ANALYTICAL PARAMETER	CODE (1)	M.U.	LOQ (2)	TEST METHOD	PRICE € VAT excluded	ACCREDITED (3)
Sensory response	PDP/09	odor/taste: respondent/non- respondent (median >5.0)	-	Ministerial decree n° 0523293 of October 14, 2022 Sensory compliance - Panel consisting of 5 or more qualified tasters	40,00	yes
Sensory descriptive	PDP/09	-	-	Ministerial decree n° 0523293 of October 14, 2022 Organoleptic profile - Panel consisting of 5 or more qualified tasters	40,00	yes
Descriptive analysis with quality assessment	MDP/74	-	-	internal method Panel consisting of 1 to 3 qualified tasters	20,00	no

To perform the sensory analysis of honey, the laboratory must be provided with specially prepared edible samples of at least 250 g, separate from those intended for other tests. The use of plastic containers or those that have previously contained other substances is not recommended.

- (1) Test identification code
- (2) Limit of quantification (where applicable)
- (3) ACCREDIA accreditation n° 00177

Sources:

Legislative Decree 179/2004 of July 20, 2004 - Composition characteristics of honey.

Ministerial decree n° 0523293 of October 14, 2022 - Technical standards of the specifications of the National Register of Experts in Sensory Analysis of Honey.