International Workshop on Honey Sensory Analysis

Opatija, September 28, 2014

Reference trial

The aim of this trial

- From Tenerife workshop we get
  - A new wheel
  - A reference list
- **To validate the wheel**
- **To complete reference list**

Families	Sub-families	CODE
FLORAL	Fine (violet)	1
	Heady (rose)	2
FRUITY	Fresh Fruit (apple)	3
	Tropical Fruit (peach)	4
	Fermented Fruit (fermentation)	5
WARM	Fine/Lactic/Bitter Almond (vanilla)	6
	Candied/Malted/Toasted/Burnt (caramel)	7
	Processed Fruit (prune)	8
AROMATIC	Spicy (cinnamon)	9
	Resinous (pine tree)	10
	Balsamic (mint)	11
	Citrus Fruit (lemmon peel)	12
VEGETAL	Green (cut grass)	13
	Dry (hay)	14
	Damp (fresh sushroom)	15
	Woody (wood)	16
CHEMICAL	Phenolic (phenol)	17
	Smoky (smoke)	18
	Medicine (vitamin B)	19
	Pungent (vinegar)	20
	Plastic/Petrochemical (styrene)	21
ANIMAL	Sulfurized (cauliflower)	22
	Proteic (cooked meat)	23
	Valerianic (sweat)	24
	Rancid (rancid oil)	25
	Spoiled (rotten food)	26
No sub-family		0

Final proposal

Proposed references are reported in bold (Sentosphère + some natural references or pure substances)

Family code	Family	Sub-family code	Sub family	Sentosphère	Etol d.d.	Aromaster	Le nez du vin	Pure substances	Essential oils and natural extracts	Natural substances
1	FLORAL	1	Fine	**basswood (linden)**, pear, **violet**	orange blossom distillate		linden, violet	phenylacetaldehyde		
		2	Heady	**honeysuckle, hyacinth, lily of the valley**, orange blossom, **rose**	rose oil	honeysuckle	rose		orange blossom	
2	FRUITY	1	Fresh Fruit	**blackberry**, peach, **quince, strawberry**	strawberry aroma		apple, blackberry, pear, raspberry, strawberry			
		2	Tropical Fruit	**banana, melon**, raspberry, **wild strawberry**	raspberry aroma		banana, melon, peach, pineapple			
		3	Fermented Fruit							**white wine**
3	WARM	1	Fine/Lactic/Bitter Almond	**boiled milk, butter-like**, caramel, **vanilla**	almond aroma	butter, coconut		benzaldehyde, coumarin, vanilline		condensed milk
		2	Candied/Malted/Toasted/Burnt	coconut, **hazelnut, peanut**	caramel, hazelnut aroma, walnut aroma	toast	coffee, roasted almond			caramel, malt, peanut, roasted hazelnut
		3	Processed Fruit	**prune**						**cooked grape must**
4	AROMATIC	1	Spicy	**cinnamon, clove, fennel**, liquorice, **nutmeg, star anise**	clove oil, nutmeg oil	nutmeg	cinnamon, clove		fennel, star anise	
		2	Resinous	**pine tree**			cedar			
		3	Balsamic	**eucalyptus, lavender, mint, rosemary**, thyme	eucalyptus oil				eucalyptus, incense, lavender, mint, rosemary	
		4	Citrus Fruit	**lemon, orange**, verbena	grapefruit oil		lemon		orange (sweet orange)	
5	VEGETAL	1	Green	**grass, ivy**		grass				ivy
		2	Dry	**hay**		tomato			hay	
		3	Damp	**damp soil, mould, mushroom**		mushroom	mouldy/earthy			
		4	Woody							**sawdust**
6	CHEMICAL	1	Phenolic	**leather**			leather	phenol	vegetal tar	
		2	Smoky	coffee, **smoke**					smoke	
		3	Medicine							**vitamin B, soap**, nail polish remover
		4	Pungent							**vinegar**
		5	Plastic/Petrochemical					**styrene**		
7	ANIMAL	1	Sulfurized							**dried garlic**
		2	Proteic							cheese, dried fish, **dried mushroom, soy sauce**
		3	Valerianic					**isovaleric acid**		
		4	Rancid	stable				butirryc acid		**rancid oil**
		5	Spoiled					**ammonia**		

Proposed reference list

- Sentosphère
- Etol d.d.
- Aromaster
- Jean Lenoir Edition (Le nez du vin, Le nez du café, others)
- Pure chemical substances
- Essential oils and natural extracts
- Natural substances and commercial products

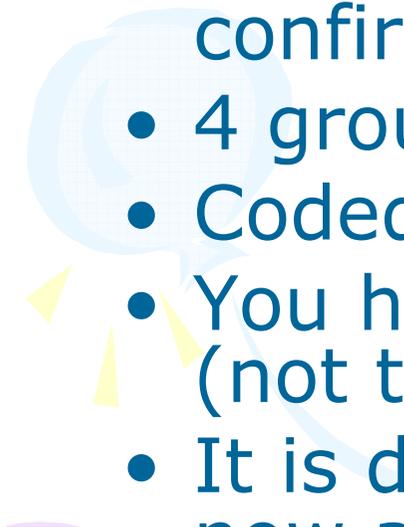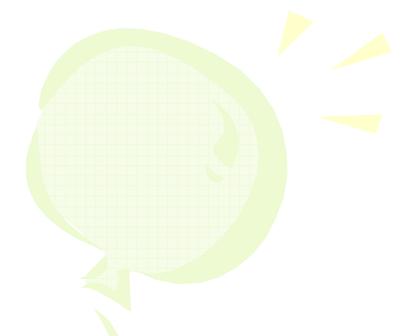# Proposed reference list

- Sento [Kiev October 2013]
- Etol d.c [Difficult to obtain]
- Arom [Only some references in the entire kit]
- Jean Lenoir Edition (Le nez du vin, Le nez du café, others)
- Pure chemical substances
- Essential oils and natural extracts
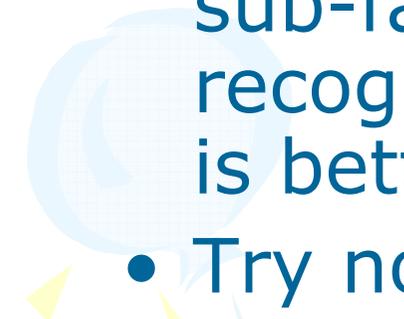- Natural substances and commercial products

The trial

- 96 references (some new, some already tested and approved in Tenerife, some already tested but results need to be confirmed)

- 4 group of 24 references each

- Coded 1 – 96

- You have to classify them in the wheel (not to recognize!!!)

- It is different from Tenerife work, because now all references are mixed (there is not a proposed family, like in Tenerife)

Working method

- Smell each sample, random order
- Try to classify in the wheel, family and sub-family (it is not necessary to recognize the reference, on the contrary it is better not to try to do that)
- Try not to talk each other
- Discussion at the end of each 24 sample group
- We withdraw the card in order to elaborate the results