



DAY
1

Thursday, 26/3/2026

09:30-10:30 **SYMPOSIUM OPENING CEREMONY**

10:30-11:00 **Plenary lecture 1**

Why are European borders open to fraudulent honey?

Andreas Thrasyvoulou, Aristotle University of Thessaloniki, Thessaloniki, Greece

11:00-11:30 **Plenary lecture 2**

New approaches in honey traceability—examples of chemical markers pathways

Igor Jerković, Faculty of Chemistry and Technology; Mediterranean Institute for Life Research, University of Split, Split, Croatia

11:30-12:00 Coffee break

11:30-12:00 Poster session

12:00-13:30 **AUTHENTICITY, TRACEABILITY, QUALITY AND SAFETY - Part 1**

Combining multi-dimensional DNA sequencing data with multi-platform physicochemical and isotopic $\delta^{13}C$ analyses to uncover adulterated honey

Luca Fontanesi, Anisa Ribani, Samuele Bovo, Valeria Taurisano, Giancarlo Quaglia

Multivariate methods for authenticating the geographical and botanical origin of honey: a response to the legislative requirements of Directive (EU) 2024/1438

Matej Pospiech, Zdeňka Javůrková, Jan Dobeš, Marie Bartlová, Bohuslava Tremlová

Melissopalynology characterisation of five Portuguese honeys with protected designation of origin

Paulo Russo-Almeida, Irailde Lima, Ofélia Anjos, Miguel Vilas-Boas

Environmental DNA metabarcoding explores geographical patterns in honey

Seonmi Kim, Soon Ok Woo, Hong Min Choi, Pureum Im, Suwon Park, Yun-Gon Son, Samgyul Lee, Munseon Lee

Effects of processing and packaging on the physicochemical properties of honey

Taylan Samanci, Aslı Elif Tanuğur Samanci, Elif Yorulmaz Önder

Unveiling the diversity of Spanish honey production: origin, quality, and authenticity

María Carmen Seijo, María Shantal Rodríguez-Flores, Sonia Harbane, Manuela Chouza-Carou, Ana Pascual-Maté, Amelia González-Porto, Olga Escuredo

13:30-14:30 Lunch break

14:30-16:00 **AUTHENTICITY, TRACEABILITY, QUALITY AND SAFETY - Part 2**

Chemometric profiling of honey samples in Turkey (2016–2025): a decadal survey of physicochemical and carbohydrate signatures consistent with in-hive sugar feeding

Ufuk Alpat, İlknur Coşkun, Tuğçe Daştan, Özge Erdem, Sezer Acar, Özlem Yılmaz, Özlem Cengiz, Ayça Karakuş, Fatma Ezer, Fatma Gevrek, Emel Damarlı

Challenges and scientific gaps in determining the botanical origin of honeydew honey

Jelena Trifković & Dušanka Milojković-Opsenica

Production technology of Belarusian willow honey (Salix L.): from early spring nectar flow to botanical identification

Volha Haurlyk

Metabolomic profiling of black locust honey from different geographical origins

Pureum Im, Soon Ok Woo, Sangmi Han, Hyo Young Kim, Hongmin Choi, Seonmi Kim, Samgyul Lee, Su Won Park, Munseon Lee, Yun Gon Son

The MISTRAL project: portable solutions for authenticity, traceability, and sustainability in honey production

Marco Ciulu, Muhammad Aqib Khurshid, Alessandra Bossi, Giovanna Felis, Elisa Salvetti, Francesco Pagliarini, Gianni Zoccatelli, Federica Mainente

DNA metabarcoding reveals the botanical diversity of Australian honey

Zahra Karimi, Sophie Dodd, Zoltan Kevei, Keegan Blignaut, Maria Anastasiadi

14:30-16:00 **WORKSHOP**

WG Residues and Contaminants

16:00-16:30 Coffee break

16:00-16:30 Poster session

16:30-18:00 **PANEL DISCUSSION**

Is honey fraud a systemic weakness or a chosen policy?

Panellists: Andreas Thrasyvoulou, Nik Lupše, Miguel Vilas Boas, Dario Lasić, Dražen Lušić



JOIN
ZOOM MEETING
ID: 812 2479 2216
Passcode: 692212

19:00-20:30 **Welcome cocktail party**

Honey-based cocktails and drinks



DAY
2

Friday, 27/3/2026

09:00-11:00 **AUTHENTICITY, TRACEABILITY, QUALITY AND SAFETY - Part 3**

Pesticides in pollen collected by honey bees near orchards and vineyards

Christina Kast & Marion Fracheboud

The quality of beeswax blocks and comb foundations in Poland

Katarzyna Kusyk & Teresa Szczęsa

Assessment of the quality of beeswax available on the Polish market

Ewa Waś

Production variables, analytical control, and quality assurance of bee venom

Dario Lasić, Maja Budeč, Gordana Jurak, Danijel Brkić, Jasna Bošnjir

Spectroscopic methods for botanical and geographical authentication of honey from Mediterranean area

Davide Martini, Silvia Magro, Massimo De Marchi, Giovanni Niero

The role of accompanying pollen in determining the geographical origin of monofloral honey across Europe: a focus on black locust honey (Robinia pseudoacacia L.).

Ghalia Kassem

11:00-11:30 Coffee break

11:00-11:30 Poster session

11:30-13:30 **CHARACTERIZATION OF BEE PRODUCTS**

Kalokimithia (Ballota) honey: a rare honey type produced only in Crete, Greece

Panagiota Gotsiou, Sofia Loupasaki, Ilektra Remoundou, Spyridon Grigorakis, Fatima Zahra Dahmani, Fotini Papadopoulou, Vasilios Liolios, Dimitrios Kanelis, Maria-Anna Rodopoulou, Chrysoula Tananaki

The characterisation of the sensory profiles of British monofloral honeys

Gino Abdul-Jabbar, Rebecca Beveridge, Helen Rogers, Raffaele Dall'Olio, Gian-Luigi Marcazzan

Preliminary results of Slovenian sweet cherry honey characterisation

Aljaž Debelak, Urška Ratajc, Boris Potočnik, Simon Golob, Marinka Kregar, Jasna Bertoneclj, Mojca Korošec

Identification of culturable microbiota associated with the transformation of bee pollen into bee bread

Valentina Odorčić, Mirna Mrkonjić Fuka, Lidija Svečnjak

Insights into sugar composition and FTIR-ATR spectroscopy of stingless bee honey

Jéssica B. Ressutte, Diego Galvan, Cynthia F.P. da Luz, Ana Margarida Gonçalves, Kemilla S. Rebelo, José Augusto G. Sattler, Luis Passarinha, Eugenia Gallardo, Wilma A. Spinosa, Ofélia Anjos

Sensory profiling and acceptance of lesser-known Slovenian and Argentinean honey types among young consumers

Mojca Korošec, Jasna Bertoneclj, Anja Bolha, Eva Marija Čad, Lucía Elisabet Brelis, Veronica Busch, Blaž Ferjančič

Melissopalynology coupled with multivariate analysis to investigate the geographical origin of Italian honeys

Martina Denami, Lorenzo Braga, Maria Lucia Piana, Anna Maria Mercuri

11:30-13:30 **WORKSHOP**
WG Propolis

13:30-14:30 Lunch break

14:30-16:30 **WORKSHOP**
WG Sensory Analysis

16:00-16:30 Poster session

16:30-17:00 Coffee break

17:00-19:00 **IHC Meeting Assembly**
Quo vadis IHC? (Opening remarks)
Dražen Lušić, IHC President

20:00-22:00 Gala dinner



DAY
3

Saturday, 28/3/2026

09:00-11:00 **EVIDENCE-BASED STUDIES ON BENEFICIAL PROPERTIES**

From hive to hospital: navigating the regulatory maze of medical-grade honey

Juraj Majtan, Jana Godocikova, Viktoriia Chirkova, Martin Safranek

Propolis: metamorphosis of medicine

James Fearnley

From chemical composition to biological function: propolis as a model phenolic system

Duškanka Milojković-Opsenica, Aleksandra Dramićanin, Darija Vukić Lušić

Functional validation of a buccal spray formulated with Brazilian green and red propolis: selective antimicrobial, antioxidant and anti-inflammatory activities

Andresa Aparecida Berretta, Luana Zamarrenho, Jéssica Aparecida de Lima, Monia Melo, Rachel Monteiro, Gabriel Guimarães Calefi, Anna Livia Oliveira Santos, Júlia Gomes Teixeira, Emilly Camargo Lopes, Mariana da Silva Honorio, Nathalia Baptista, Giovanna Borini, Juliana Issa Hori, Carlos Henrique Gomes Martins, José Mauricio Sforcin

Analysis of bioactive compounds and evaluation of the cyto- and genoprotective effects of poplar-type propolis and its major flavonoid component galangin

Mateo Jakac, Dražen Lušić, Irena Brčić Karačonji, Nediljko Landeka, Andreja Jurič, Nevenka Kopjar, Darija Vukić Lušić

Development of a natural wound and burn healing cream: a novel formulation with propolis and honey

Aslı Elif Tanuğur Samancı, Taylan Samancı, Elif Yorulmaz Önder, Esra Birinci

Improvement of haematological and biochemical parameters and white blood cell resistance to irinotecan treatment after one month of the common ivy (*Hedera helix* L.) honey consumption

Nevenka Kopjar, Mateo Jakac, Andreja Jurič, Irena Brčić Karačonji, Dražen Lušić

11:00-11:30 Coffee break

11:00-11:30 Poster session

11:30-13:30 **SUSTAINABILITY IN BEE PRODUCTS PRODUCTION AND OTHER PRODUCTS & BY-PRODUCTS OF APICULTURE**

Contract beekeeping: a sustainable approach to quality and traceability

Taylan Samancı, Aslı Elif Tanuğur Samancı, Elif Yorulmaz Önder

Honey quality standards, use of antibiotics and development of AMR in *Paenibacillus* larvae strains—one health risk communication

Violeta Santrac, Giovani Formato, Nik Lupše, Ivana Tlak Gajger, Xesús Feás, Aslı Özkırım

Calorimetric evaluation of patties and energy content in adult honeybees (*Apis mellifera*) linked to diet-dependent changes in gut microbiota

Ana-Marija Kovač, Maja Ivana Smodiš Škerl, Bojan Papić, Darja Kušar, Damir Pavliček, Ivana Tlak Gajger

Sporopollenin microcapsules from bee pollen for targeted cancer therapy and sustained antioxidant release: a sustainable natural platform

Volkan Aylanc, Seymanur Ertosun, Lalehan Akyuz, Ceren Mutlu, Soraia I. Falcao, Nuno Vale, Cristina Freire, Miguel Vilas-Boas

Chemical and bioactive evaluation of propolis-based preservation strategies in artisanal cheeses

Aritson Tolentino, Seymanur Ertosun, Volkan Aylan, Paula Rodrigues, Miguel Vilas Boas, Soraia Falcão

Characteristics and quality of Spanish artisanal meads

M. Teresa Sancho, Leire Cantero, Guillermo Puertas, Miguel A. Fernández-Muiño, Sandra M. Osés

Characterisation of artisanal Spanish meads by their sugars, glycerol, inositol and ethanol contents

Miguel A. Fernández Muiño, Guillermo Puertas, Leire Cantero, Sandra M. Osés, M. Teresa Sancho

13:30-14:30 Lunch break

14:30-16:00 **NOVEL ANALYTICAL APPROACHES**

Hyperspectral imaging and AI-driven chemometrics: a new frontier for rapid, non-destructive honey authenticity assessment

Fatjon Hoxha, Sony George, Dolores Pérez-Marín

Honey as a source of entomological environmental DNA: metabarcoding insights into plant-sucking insects across agricultural and forest landscapes

Valeria Taurisano, Anisa Ribani, Samuele Bovo, Giuseppina Schiavo, Valerio Joe Utzeri, Francesca Bertolini, Luca Fontanesi

Royal jelly vesicles as a new drug-delivery system for liquid metal nanoparticles

Mario Kurtjak, Ena Kramarić, Anna Placci, Valentina Marassi, Vanja Baričević, Lana Arsić, Dario Stipanić, Iva Lovrović, Anja Harej Hrkać, Mladenka Malenica

Assessment of extraction strategies for bioactive compounds recovery from propolis of the Montesinho Natural Park (Portugal)

Sandra Barbosa, Maria Fernanda Sousa, Nicolas Justus, Ana R. Circuncisão, Maria Carolina Ribeiro, Olívia Pereira, Cristina Almeida-Aguiar, Susana M. Cardoso

Application of front-face fluorescence spectroscopy combined with chemometrics for the characterisation and adulteration detection of honey

Dany El-Obeid, Ghenwa Abou Chrouch, Dany Yammouni, Jad Rizkallah

16:00-16:30 Coffee break

16:30-18:00 **WORKSHOP**

WG Palynology of Bee Products

18:00-19:00 **Symposium closing ceremony**



7TH INTERNATIONAL
**SYMPOSIUM ON
BEE PRODUCTS**

ANNUAL MEETING OF
**INTERNATIONAL
HONEY COMMISSION**

PROGRAM OF THE SYMPOSIUM
1/3/2026

DAY
4

Sunday, 29/3/2026

10:00-16:30

Technical tour

As part of the Symposium, participants will enjoy a professionally curated study tour through Istria region, offering a rich blend of cultural heritage, natural beauty, and exceptional gastronomy.