



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**
Session Chairs: **Dario Lasić & Dražen Lušić**
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**
Session Chairs: **Ivana Flanjak & Maria Dimou**
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 & Duškanka Milojković-Opsenica
Production technology of Belarusian willow honey (Salix L.): from early spring nectar flow to botanical identification
Volha Haurylik
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 Session Chairs: <i>Lidija Svečnjak & Mojca Korošec</i> <i>Pesticides in pollen collected by honey bees near orchards and vineyards</i> <i>Christina Kast & Marion Fracheboud</i> <i>The quality of beeswax blocks and comb foundations in Poland</i> <i>Katarzyna Kusyk & Teresa Szczesna</i> <i>Assessment of the quality of beeswax available on the Polish market</i> <i>Ewa Waś</i> <i>Production variables, analytical control, and quality assurance of bee venom</i> <i>Dario Lasić, Maja Budeč, Gordana Jurak, Danijel Brkić, Jasna Bošnjir</i> <i>Spectroscopic methods for botanical and geographical authentication of honey from Mediterranean area</i> <i>Davide Martini, Silvia Magro, Massimo De Marchi, Giovanni Niero</i> <i>The role of accompanying pollen in determining the geographical origin of monofloral honey across Europe: a focus on black locust honey (Robinia pseudoacacia L.).</i> <i>Ghalia Kassem</i>
11:00-11:30	Coffee break
11:00-11:30	Poster session
11:30-13:30	CHARACTERIZATION OF BEE PRODUCTS Session Chairs: <i>Dužanka Milojković Opsenica & Juraj Majtan</i> <i>Kalokimithia (Ballota) honey: a rare honey type produced only in Crete, Greece</i> <i>Panagiota Gotsiou, Sofia Loupasaki, Ilektra Remoundou, Spyridon Grigorakis, Fatima Zahra Dahmani, Fotini Papadopoulou, Vasilius Liolios, Dimitrios Kanelis, Maria-Anna Rodopoulou, Chrysoula Tananaki</i> <i>The characterisation of the sensory profiles of British monofloral honeys</i> <i>Gino Abdul-Jabbar, Rebecca Beveridge, Helen Rogers, Raffaele Dall'Olio, Gian-Luigi Marcazzan</i> <i>Preliminary results of Slovenian sweet cherry honey characterisation</i> <i>Aljaž Debelak, Urška Ratajc, Boris Potočnik, Simon Golob, Marinka Kregar, Jasna Bertoneclj, Mojca Korošec</i> <i>Identification of culturable microbiota associated with the transformation of bee pollen into bee bread</i> <i>Valentina Odorčić, Mirna Mrkonjić Fuka, Lidija Svečnjak</i> <i>Insights into sugar composition and FTIR-ATR spectroscopy of stingless bee honey</i> <i>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</i> <i>Sensory profiling and acceptance of lesser-known Slovenian and Argentinean honey types among young consumers</i> <i>Mojca Korošec, Jasna Bertoneclj, Anja Bolha, Eva Marija Čad, Lucía Elisabet Brelis, Veronica Busch, Blaž Ferjančič</i> <i>Melissopalynology coupled with multivariate analysis to investigate the geographical origin of Italian honeys</i> <i>Martina Denami, Lorenzo Braga, Maria Lucia Piana, Anna Maria Mercuri</i>
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) <i>Dražen Lušić, IHC President</i>
20:00-22:00	Gala dinner



DAY
3

Saturday, 28/3/2026

09:00-11:00 **EVIDENCE-BASED STUDIES ON BENEFICIAL PROPERTIES**
Session Chairs: *Panagiota Gotsiou & Ivana Tlak Gajger*

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
Duřanka 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**
Session Chairs: *Andresa Aparecida Berretta & Ismail Emir Akyıldız*

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**
Session Chairs: *Aslı Elif Tanuğur Samancı & Miguel Vilas-Boas*

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 Palinology of Bee Products

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



DAY
4

Sunday, 29/3/2026

10:00-16:30

Technical tour

Depart from Poreč in the morning for a scenic drive through the beautiful Istrian countryside. On the way to Hum, we will make a special stop in Poreč to visit the urban apiary, a project run jointly by the local beekeeping association "Nektar" and the City of Poreč. Here, you'll learn about urban beekeeping and see the hives up close. Continue the journey to Hum, officially the smallest town in the world. Upon arrival, enjoy a guided tour through the charming medieval streets, learning about Hum's history, local traditions, and unique legends.

After the guided walk, enjoy some free time for photos, independent exploration, or a visit to the Aura Museum, which showcases everyday life in the past, including traditional businesses, crafts, and tools used in small towns like Hum. The excursion continues with a short drive to a traditional Istrian konoba, where a relaxed lunch awaits. Enjoy a hearty homemade meal accompanied by local drinks while a live accordion player adds a lively and cheerful atmosphere. In the afternoon, after good food, music, and authentic Istrian hospitality, return to Poreč, arriving approximately between 16:00 and 17:00. This excursion combines history, culture, gastronomy, and unique local experiences in the heart of Istria.