



UC DAVIS

Honey and Pollination Center

Sponsorship Opportunities



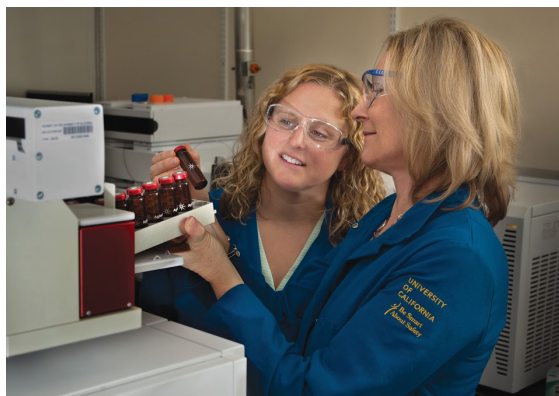
SENSORY EVALUATION OF HONEY

OCTOBER 26 - 28, 2018

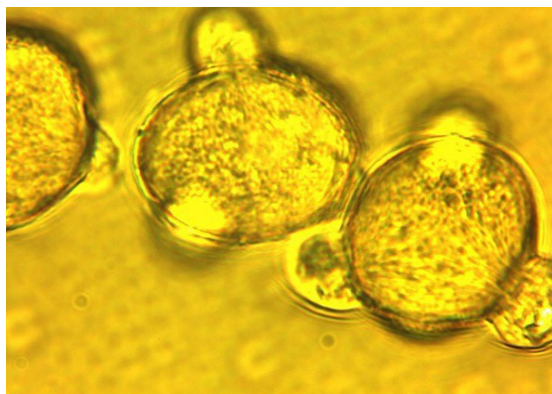


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CA&ES researchers (left to right) Jenny Nelson, and Alyson Mitchell, in the Food Safety and Measurement Facility at UC Davis.



Up-close pollen grain, courtesy of the Department of Earth and Planetary Sciences, UC Davis

The Honey and Pollination Center has begun research that will establish baseline flavors for America's most prevalent honeys. This effort began with samples of three honey varieties: white clover, orange blossom, and buckwheat. The Center developed complete flavor profiles for each honey using a combination of trained sensory panelists, gas chromatography, nuclear magnetic resonance spectroscopy, and nutritional and pollen analysis.

By bringing together a coalition of experts from the UC Davis Departments of Food Science and Technology, Viticulture and Enology, and Earth and Planetary Sciences, the Center has pioneered the field of honey sensory research.

Sponsoring of the Sensory Evaluation of Honey course will:

- Enable the continuation of honey sensory research
- Affect improved honey labeling laws
- Support the creation of additional varietal honey profiles
- Help develop quality standards for honey

Sponsors at the Bronze level and above receive complimentary admission to the Sensory Evaluation of Honey course, October 26-28, 2018.

Amina Harris

Director

UC Davis Honey and Pollination Center



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Send your experts to learn from ours

- Amina Harris, Director, Honey and Pollination Center, UC Davis
- Orietta Gianjorio, professional taster certified by the Italian Register of Experts in the Sensory Analysis of Honey
- Dr. Alyson Mitchell, Professor, Food Science and Technology
- Dr. Jean Xavier Guinard, Professor, Food Science and Technology
- Dr. Irina Delusina, Palynologist, Earth and Planetary Sciences
- Joyce Schlacter, Quality Control Specialist

Topics and tastings

- Basics of Sensory Science
- Varietal honeys and their characteristics
- Results of UC Davis research
- Taste over 40 varietals from around the globe
- Learn to discern the variety of flavors found in honey



Students, consisting of business professionals from the food industry, watch Mani Niall, owner Sweet Bar Bakery, Oakland, CA conduct a cooking demonstration in the Carlos Alvarez Food Innovation Lab

"[UC Davis' Sensory Evaluation of Honey] blew any expectations I had out of the water! The presenters were extremely knowledgeable and passionate about their areas of expertise. Every session was a fun learning experience."

-Karen Summerlot, See's Candy



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Opportunity	Gold \$5,000	Silver \$3,000	Bronze \$1,500	Virtual \$500
A short company presentation at the course	•			
Ad in the printed booklet	1/2 page	1/4 page		
Exhibitor table at the event	•	•	•	
Logo printed in booklet	•	•	•	
Course seat(s), each worth \$799.	4	2	1	
Social media mention	•	•	•	•
Logo on website's event page	•	•	•	•
Available spots	1	2	3	Unlimited

Click below to support the Center's mission of "Making UC Davis the world's leading authority on honey bee health, pollination, and honey."

Become a sponsor: [**HERE**](#)