

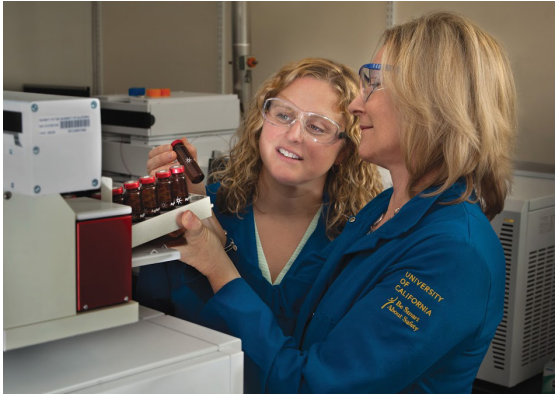


## *Sponsorship Opportunities*

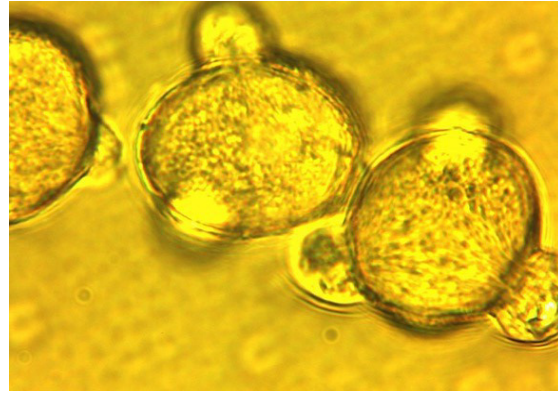


# **SENSORY EVALUATION OF HONEY**

**NOVEMBER 7-9, 2019**



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, November 7-9, 2019.

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. Hildegard Heymann, Professor, Food Science and Technology
- Amy Myrdal Miller, nationally recognized Registered Dietitian Nutritionist
- 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
- Introduction to Descriptive Analysis



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<br>\$5,000 | Silver<br>\$3,500 | Bronze<br>\$2,000 | Virtual<br>\$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 in pre-program emails                 | •               | •                 |                   |                  |
| Course seat(s)                             | 3               | 2                 | 1                 |                  |
| Social media mention                       | •               | •                 | •                 |                  |
| Logo in printed booklet                    | •               | •                 | •                 | •                |
| Logo on website's event page               | •               | •                 | •                 | •                |
| Available spots                            | 2               | 4                 | 6                 | •                |

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](#)