

Provisional Program for the II International Symposium on Bee Products

	Sunday 09-09-2012	Monday 10-09-2012	Tuesday 11-09-2012	Wednesday 12-09-2012
Morning	9H30 - 18H00	9H30 - 10H00	9H00 -10H00	
	Registration	Open ceremony	Plenary session – Improvements of European legislation governing bee products - Andreas Thrasvoulou, Greece	
		10H00 -11H00	10H00 -11H00	10H00 -11H00
		Plenary session – Biological and functional properties of bee products for medicinal purposes - Maria Campos, Portugal	Poster Session	
		11H00 -11H30	11H00 -11H30	11H00 -11H30
		Coffee break	Coffee break	
		11H30 -11H45	11H30 -11H45	11H30 -11H45
		Protein complexation by polyphenols during honey storage is linked with a decline of its antibacterial activity - Katrina Brudzynski, Canada	Royal Jelly: Quality, Safety and Authenticity - Ayşe Bakan, Turkey	
		11H45 -12H00	11H45 -12H00	11H45 -12H00
		The physiological potential of honey based on immunostimulatory effects of royal jelly proteins - Katarina Bilikova, Slovak Republic	Bee feeding influences royal jelly composition - Herve Casabianca, France	
	12H00 -12H15	12H00 -12H15	12H00 -12H15	
	Propolis: antimicrobial activity, phenolic compounds and role in the inflammation - Maria Leticia Esteveinho, Portugal	Chemical composition of dehydrated bee pollen produced in Brazilian states Paraná and Santa Catarina - Ligia Almeida-Muradian, Brazil		
	12H15 -12H30	12H15 -12H30	12H15 -12H30	
	Solid state fermentation of bee-collected pollen induced by lactic acid starter cultures with probiotic bacteria - Carlos Alberto Fuenmayor, Italy	A contribution to the establishment of bromatological reference values for Colombian pollen in the context of Latin American regulations - Marta Cecilia Quicazán, Colombia		
	12H30 -14H00	12H30 -14H00	12H30 -14H00	
	Lunch	Lunch		
	14H00 - 15H00	14H00 - 15H00	14H00 - 15H00	
	Plenary session – Standards for bee product analysis and bee products – the option “Beebook” - Peter Gallman, Switzerland	Plenary session – Honey characterization, a useful tool for local honeys. Future challenges - Antonio Bentabol Manzanares, Spain		
	15H00 -15H15	15H00 -15H15	15H00 -15H15	
	Pollen composition discrimination by FTIR-ATR spectroscopy - Ofélia Anjos, Portugal	Physico-chemical characteristics and trace element content in some unique Indian honeys - Vikas Nanda, India		
	15H15 - 15H30	15H15 - 15H30	15H15 - 15H30	
	Determination of physicochemical characteristics of honey comparing reference methods and fourier transform infrared spectroscopy performed in four different laboratories - Christina Kast, Switzerland	Physicochemical characteristics of Colombian pot-honey - Consuelo Diaz, Colombia		
	15H30 - 15H45	15H30 - 15H45	15H30 - 15H45	
	Novel, direct, reagent-free method for detection of beeswax adulteration by single reflection attenuated total reflectance mid-infrared spectrometry - Fernando M. Nunes, Portugal	Characterization of the Serbian honey using modern analytical methods - Živoslav Tešić, Serbia		
	15H45 - 16H00	15H45 - 16H00	15H45 - 16H00	
	Slovenian honeys database: examples of the use of data - Mojca Korosec, Slovenia	Chemical, sensory and mellissopalynological features of Croatian common sage (<i>Salvia officinalis</i> L.) honey - Dražen Lušić, Croatia		
	16H00 - 16H30	16H00 - 16H30	16H00 - 16H15	
	Coffee break	Coffee break	Sensory profile of some of the main Italian unifloral honeys. Development and possible uses - Gian Luigi Marazzan, Italy	
	16H30-16H45	16H30-16H45	16H15 - 16H45	
	Honey authenticity: overview of state-of-the-art methodology and new analytical developments for the detection of honey adulteration with sugar syrups - Lutz Efflein, Germany	Honey authenticity: overview of state-of-the-art methodology and new analytical developments for the detection of honey adulteration with sugar syrups - Lutz Efflein, Germany	Coffee break	
	16H45 - 17H00	16H45 - 17H00	16H45 - 17H00	
	Development and validation of a liquid chromatographic - tandem mass spectrometric method for the detection of fumagillin in honey: use in a stability study - Wim Reybroeck, Belgium	Development and validation of a liquid chromatographic - tandem mass spectrometric method for the detection of fumagillin in honey: use in a stability study - Wim Reybroeck, Belgium	A model project: research platform on honey and other bee products - Aslı Elif Sunay, Turkey	
	17H00 - 17H15	17H00 - 17H15	17H00 - 17H15	
	Optimization of polarimetric method for specific rotation determination in honeys - Salud Serrano, Spain	Optimization of polarimetric method for specific rotation determination in honeys - Salud Serrano, Spain	Study of the perception of a liquid and translucent honey and creamed honey in France - Valérie Nevers, France	
	17H15 - 17H30	17H15 - 17H30	17H15 - 17H30	
	Sugar analysis by a multi-sensor system: applying to honey samples - Luis Dias, Portugal	Sugar analysis by a multi-sensor system: applying to honey samples - Luis Dias, Portugal	Pyrrrolizidine alkaloids in Swiss honey and bee Pollen - Christina Kast, Switzerland	
	17H30 -19H30	17H30 -19H30	17H30 -17H45	
	Visit to the natural park of “Montesinho”	Visit to the natural park of “Montesinho”	Effect of high cell density fermentations on the optimisation of mead fermentation - Ana Paula Pereira, Portugal	
			17H45 - 18H00	
			Monitoring the gravitational reflex of the ectoparasitic mite <i>Varroa destructor</i> : a novel bioassay for assessing toxic effects of acaricides and possible acaricidal properties of honeybee products - Alexandros Papachristoforou, Greece	
			18H00	
			Closing ceremony	
Afternoon	14H30 -15H00	14H30 -15H00		
	Meeting of the Direction board of IHC	Meeting of the Direction board of IHC		
	15H00 -16H15	15H00 -16H15		
	IHC Meeting	IHC Meeting		
	16H15 -16H45	16H15 -16H45		
	Coffee break	Coffee break		
	16H45-18H00	16H45-18H00		
	IHC Meeting	IHC Meeting		
	19H00	19H00		
	Welcome reception by the City Council - Domus Municipalis	Welcome reception by the City Council - Domus Municipalis		
	20H30			
	Symposium banquet			
		8H00-18H00	Visit and lunch in the vineyards of the Douro Valley - boat trip in the Douro river	