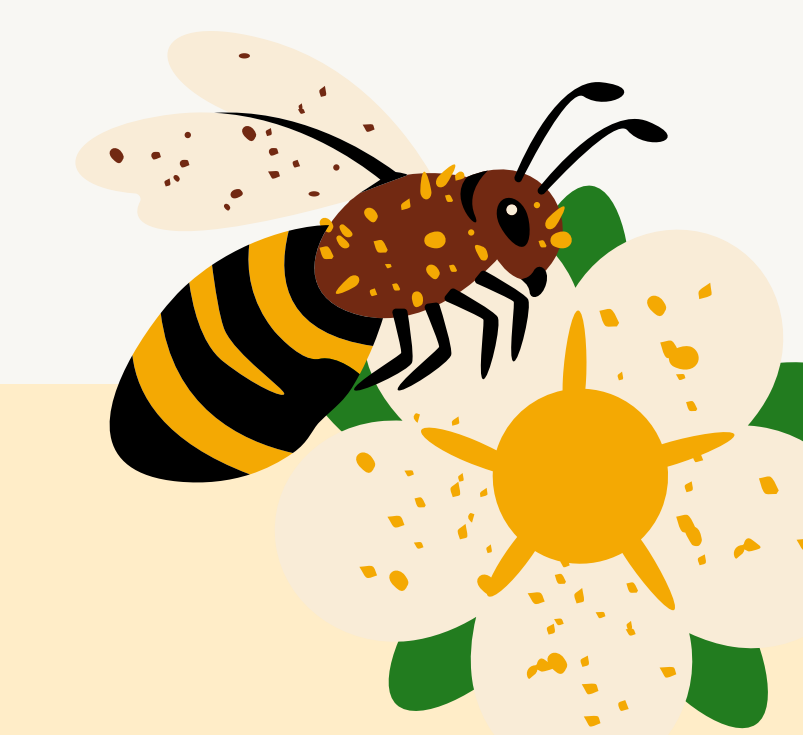


# Final Degree project

## Study of the Physicochemical and Organoleptic Characteristics of Honey According to Floral Origin

Nil Pastor González

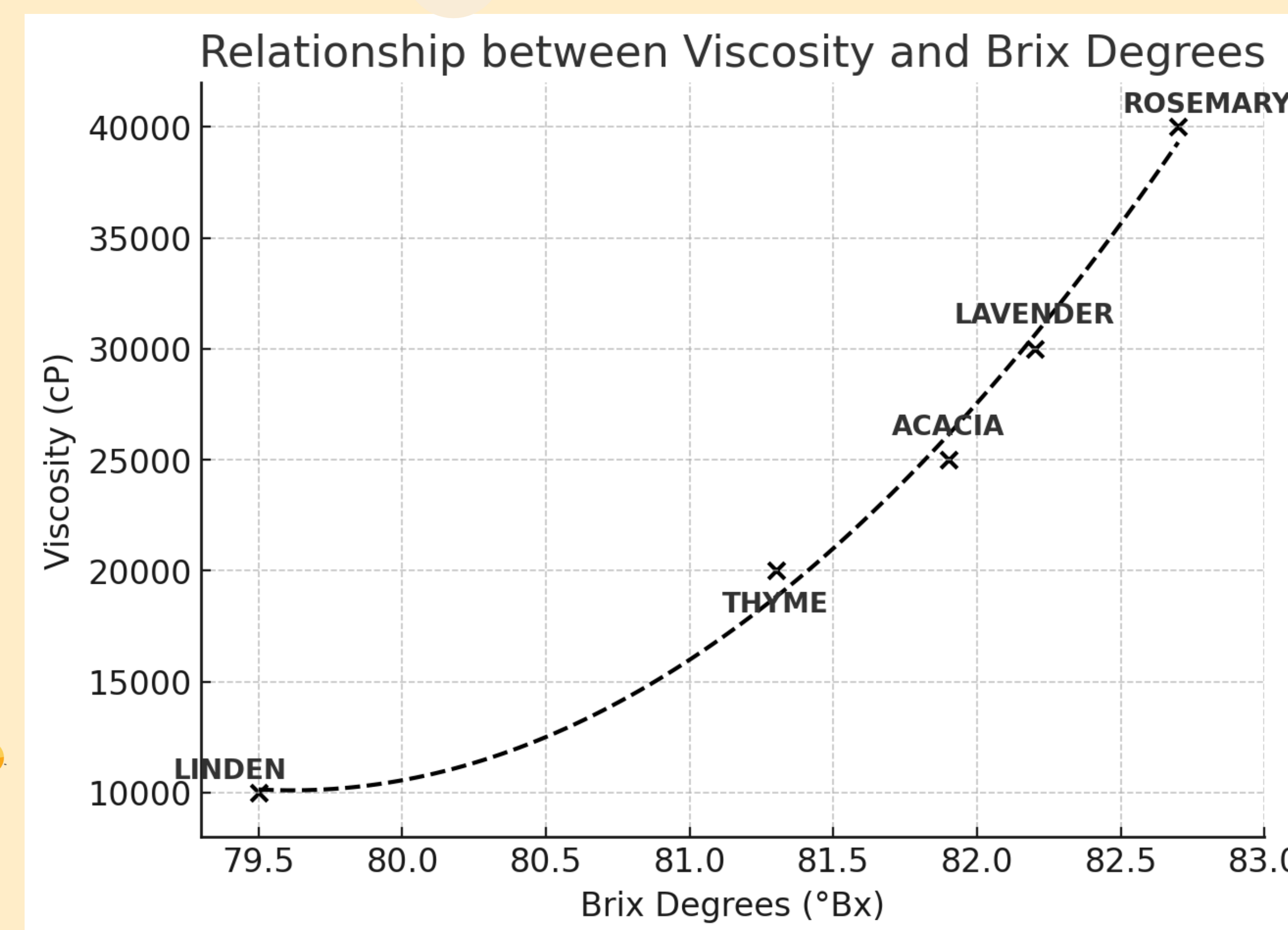


### METODOLOGY

- PH Analysis
- Brix Degrees
- Surface Adhesion
- Color
- Viscosity
- Filament Length
- Aromatic Profile

### RESULTS AND DISCUSSION

- PH and Acidity
- Hydroxymethylfurfural
- Moisture
- Brix Degrees
- Sugar Composition
- Crystallization
- Viscosity
- Rheological Behavior
- Surface Adhesion
- Color in Fluid Honey
- Color in Crystallized Honey
- Sensory and Taste Profile



### CONCLUSIONS

- Parameters with a direct influence on quality
- High variability
- Differentiating properties
- Characteristics dependent on floral origin
- Characteristics not dependent on floral origin

### OBJECTIVES

- Evaluate the distinctive parameters of honey varieties
- Analyze the intrinsic properties and quality parameters of honey
- Relationship between botanical origin and honey characteristics

