



### Acacia honey of the Az. Agr. Marco Tonelli is BIOLMIEL 2011 winner

On the 9 of December BIOLMIEL 2011 closed in Cosenza (Calabria, Italy) with the participation of more than 170 honeys coming mostly from Italy but also from Greece (largely represented), Bosnia-Herzegovina, Croatia, Germany, Israel, Lebanon, Portugal, Romania, Slovenia, Spain and Turkey. The international jury tasting sessions were held in the laboratories of the Mediterranean Faculty of Agriculture located within the Agro Food Centre of Lamezia Terme (Cosenza, Italy).

First classified was **acacia honey** of the **Az. Agr. Marco Tonelli** (Lucca), while the second place went to **lavender honey**

of  
**Albero della Vita Apicoltura di Marco Carpinteri**  
(Asti) and the third-place  
*ex-aequo*  
went to  
**thyme honey**  
of  
**Apipuglia**  
and to  
**citrus honey**  
of Calabrian company  
**Armonia di Scrivo Giorgio**  
(Reggio Calabria).

For **BIOLPACK**, the recognition to best packaging and labelling, first classified was the Greek company

**Corfu Beekeeping Vasilakis**

. The design of the winning packaging and labelling is by Greek designer  
Cryssa Calikiopoulou.

This year among BIOLMIEL events there was also a honey tasting course, held at IGEA premises in Sant'Onofrio (Vibo Valentia, Italy) that saw many participants, especially among Calabria beekeepers; to all participants to this training, that included also a session of food preparing with honey as main ingredient, was issued a participation certificate.

As closing event, on the 9 of December a workshop was held under the title "The future of food. Biodiversity, taste and health: the organic beekeeping case" at the end of which were communicated this edition winners.

This edition was organized by BIOLITALIA and IGEA srl, with the collaboration of CRA-API di Bologna (Italy), of C.I.bi. and ICEA, under the patronage of Italian Ministry of Agricultural Food and Forestry Policies and AgriBioMediterraneo.

