



BPRACTICES and Hivelog web application for honey bee products traceability

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Good beekeeping practices

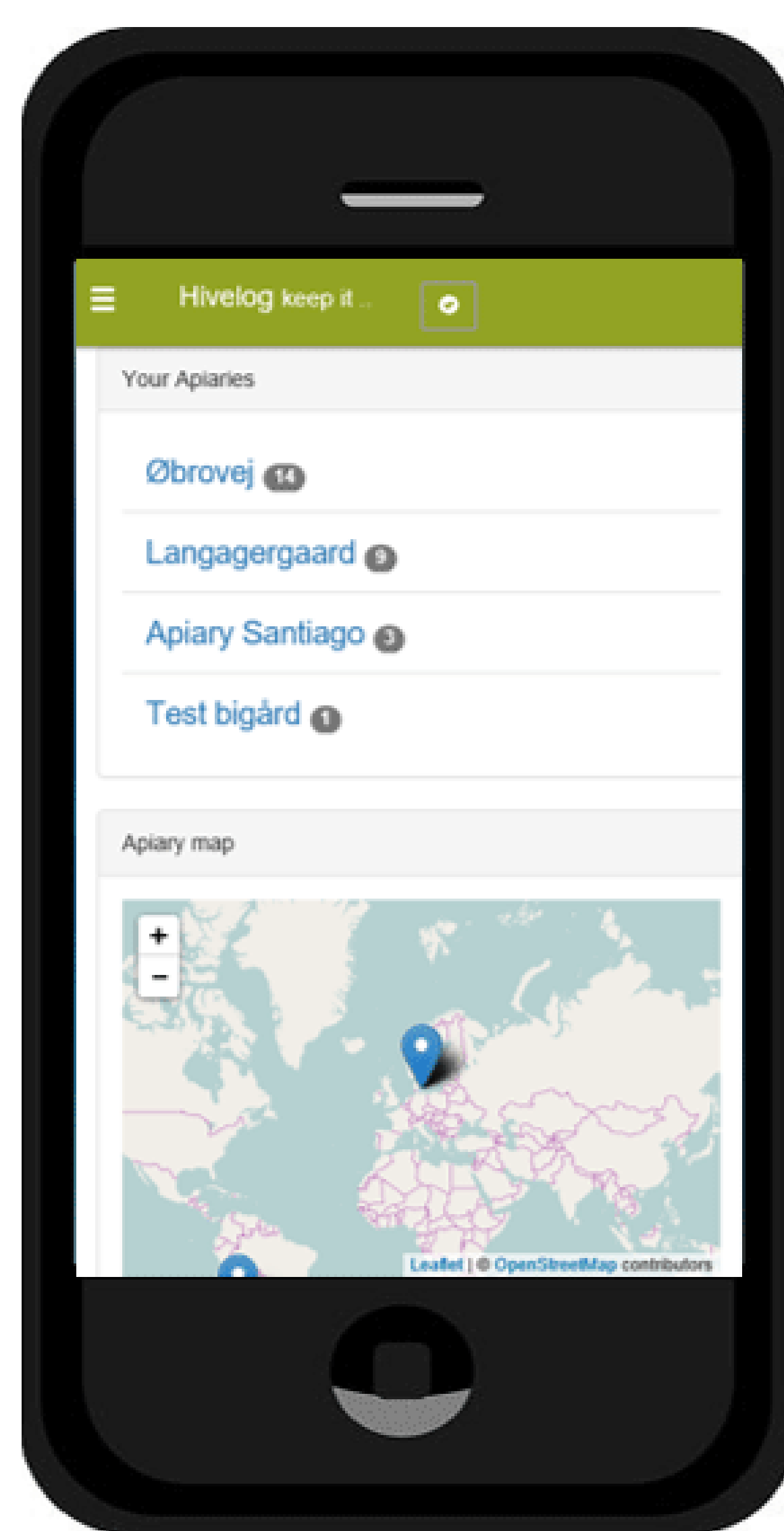
BPRACTICES (www.izslt.it/bpractices) is a project funded from the H2020 ERA-Net SusAn – European Research Area on Sustainable Animal Production Systems, **that aims to develop a sustainable beekeeping breeding system by implementing innovative management practices (Good Beekeeping Practices).**

Logging honey harvest

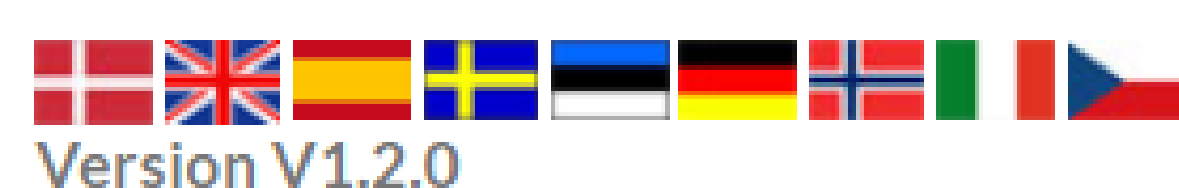
The Hivelog web application (www.myhivelog.org) is a “keep it simple” and “easy to use”, free application for smartphones, tablets and personal computers, developed by the Danish Beekeepers Association.

With Hivelog, beekeepers can record the most important apiary management activities (colony strength, queen performance, feedings, honey harvest, varroa situation (treatments), colony behavior, sanitary status etc).

The program is translated into 9 languages. In the future the program will be open source, so that beekeeper groups are expected to continue the development.



www.myhivelog.org



Version V1.2.0

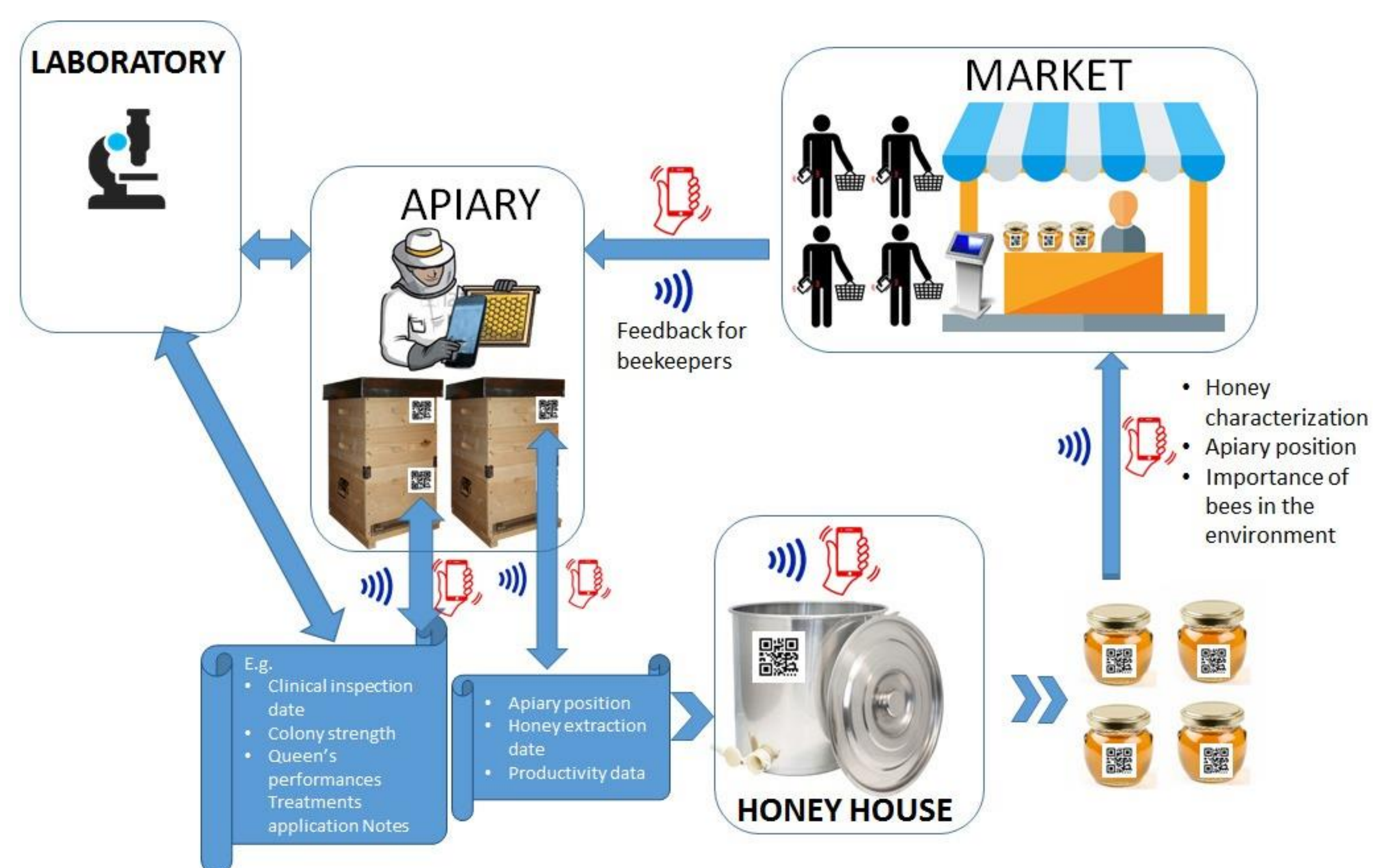


Tracing food production

During the BPRACTICES project, an innovative traceability system will be set up and integrated into the Hivelog program with an interface to be used during the processing of hive products.

The aim is to help beekeepers maintain product traceability using QRCode/Rfid technology (from flower to bee colony to extraction to filling to consumer).

Users will be able to record harvest data (lot number, quantity), attach analytical results, and to know all details about the colonies that produced those products.



Food production in the future

Consumers, accessing the application directly from the jar, will be educated to responsible consumption and will be made aware of the benefits of consuming a product deriving from an environmentally-friendly management, increasing the development of local productions.

The traceability system will be implemented thanks to a consumer panel during the second and third year of the project through a social research technique.



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