

HONEY JUDGING GUIDELINES

GENERAL RULES

1. In judging your honey entry, the judges are not judging your bees – the honey produced by these wonderful creatures is perfect. The judges are judging your standards of bee keeping – how you harvest and handle this liquid amber gold, with the importance placed on its preparation and care for consumption. It was perfect when it was produced by the bees – what have you done since?
2. Samples should be submitted in 500g glass jar with black metal lid
3. Entries must be from your own apiary
4. Each sample must be accompanied with an entry from listing Name, Address, Tel No., DAFWA Bee Keeper Registration No. , Entry category
5. Show steward will place identification No. on each sample

HELPFUL HINTS FOR JAR PRESENTATION

- Jar should be of the volume requirements as stated on entry form and filled exactly to fill line
- Jar should be clean with no labelling
- Ensure all fingerprints are removed from the jar
- Ensure inside of lid is clean and clear of honey or foreign matter
- Secure lid but do not over-tighten
- Before submitting, wear cotton gloves and polish the jar and lid to remove all fingerprints, keeping jar upright to prevent honey from touching the lid
- When submitting entry, wear gloves or hold by the lid – or place jar in an old, clean sock

HONEY JUDGED ON

Container Appearance/Cleanliness – up to 20 points

1. Jars and lids are to be free of labels, logos and any identification marking
2. Jars and lids (inside and out) must be free of any foreign matter
3. Jars and lids must be free of finger prints
4. Samples must be filled to the correct fill line

Moisture Content (%) - up to 20 points

A refractor is used to record the Brix level of the sugar content, which for honey is an average of 60% and the moisture content

16.0 and under :	20 points
16.1 to 17.0 :	18 points
17.1 to 18.0 :	15 points
18.1 to 18.5 :	10 points
18.6 and above :	0 points

Bees will only cap the honeycomb when the moisture content of the honey is below 18.6%. If your entry is above this, it indicates you have collected too early and it is not fully enzymatically converted by the bees. A higher moisture content may cause the honey to ferment.

Honey Cleanliness/Clarity – up to 40 points

Honey entries must be free from the following and up to 10 points will be deducted for each:

- crystallisation
- wax
- pollen
- air bubbles and foam
- lint and
- body parts

Flavour and Aroma – up to 20 points

Note that the judges are not judging individual honey flavours. The judges are looking for flavour and aroma contamination from:

- using second-hand jars and lids
- cleaning agents and
- over-smoked hives

Up to 10 points will be deducted for each.