

## HONEY JUDGING GUIDLINES

### 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 form listing Name, Address, Tel No., DAFWA Bee Keeper Registration No. , Entry category
- 4 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.