HONEY JUDGING GUIDELINES AND SCORE RESULTS
ADAPTED BY RON MIKSHA, CALGARY, FROM DR SANFORD’S IFAS EXTENSION AND THE SCOTTISH BEEKEEPERS’ ASSOCIATION

KEY CRITERIA:

1. CONTAINER - 10 POINTS
2. BRIGHTNESS – 10 POINTS
3. FREEDOM FROM CRYSTALS (smoothness for Xlz’d category) – 15 POINTS
4. ACCURACY OF FILLING – 10 POINTS
5. FLAVOUR/AROMA – 20 POINTS
6. HONEY DENSITY (VISOSITY)– 15 POINTS
7. CLEANLINESS AND FREEDOM FROM FOAM OR AIR BUBBLES – 20 POINTS

Please note:
Container is judged on suitability of container, container imperfections, and lid/container cleanliness.
Density of liquid honey will be judged either by timed bubble test or refractometer.
Crystals, foam, air, bubbles, and cleanliness is partly comparison-based. 20 points is usually not awarded.
Brightness preferred - as opposed to a dull appearance which might indicate wax or crystalline impurities.
Flavour is based on sour, fermented, or caramelization (overheating/burnt flavour) and not on nectar source.
Accuracy of filling requires headroom of 1.25 to 2.5 cm (½ to 1 inch). For glass, no visible honey-to-cap gap.

CLASS: _____________
EXHIBIT: _____________

CONTAINER ____________________ /10 POINTS
BRIGHTNESS ____________________ / 10 POINTS
CRYSTALIZATION ____________________ / 15 POINTS
FILLING ____________________ / 10 POINTS
FLAVOUR/AROMA ____________________ / 20 POINTS
VISOSITY ____________________ / 15 POINTS
CLEANLINESS ____________________ / 20 POINTS
TOTAL SCORE ____________________ / 100 TOTAL