

# 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 (VISCOSITY)– 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

VISCOSITY \_\_\_\_\_ / 15 POINTS

CLEANLINESS \_\_\_\_\_ / 20 POINTS

TOTAL SCORE \_\_\_\_\_ / 100 TOTAL