HONEY JUDGING GUIDELINES AND SCORE RESULTS

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KEY CRITERIA:

- 1. CONTAINER 10 POINTS
- 2. BRIGHTNESS 10 POINTS
- 3. FREEDOM FROM CRYSTALS (use 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 (1/2 to 1 inch). For glass, no visible honey-to-cap gap.

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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

FILL POINTS



