

# EXTRACTED HONEY

Three categories.

White - 0 mm to 34 mm using Pfund scale.

Light Amber - 35 mm to 74 mm using Pfund scale.

Dark Amber Greater than 75 mm using Pfund scale.

## Criteria

1. 1-pint small mouth clear glass jar, no labels, good condition of both jar & lid
2. Clarity of honey - freedom of crystals, pollen, foam, and wax
3. Cleanliness of honey - freedom from debris & bee parts
4. Viscosity, moisture content - 17.8% ideal
5. Taste - over heated, burnt, or fermented - Disqualified if.

## Judging Criteria - Penalty Scale

All entrants start with 100 points.

### Condition of jar and honey

-1 to -5	Label attached to jar (subjective scale)
-1 to -5	Used lid, scratched, or damaged lid (subjective scale)
-1 to -5	Glass is difficult to see honey, pitted, or scarred jar (subjective scale)

### Condition of honey clarity and cleanliness

-10 to -20	Large debris, e.g., grass, whole bees (subjective scale)
-6 to -9	Medium debris, e.g., hair, lint, bee parts (subjective scale)
-2 to -5	Small debris, e.g., particles of lint, dirt, bee parts (subjective scale)
-10 to -15	Prolific crystallization (subjective scale)
-5 to -9	Some crystallization (subjective scale)
-1 to -4	Air bubbles (subjective scale)
-2 to -5	Pollen pieces (subjective scale)

### Condition of honey Viscosity - moisture content

-5	Less than 16%
-4	Between 16.0% and 16.5%
-3	Between 16.6% and 17.0%
-2	Between 17.1% and 17.5%
-1	Between 17.6% and 17.7%
0	17.8 % (Ideal)
-2	Between 17.9% and 18.0%
-5	Between 18.1% and 18.5%
DQ	18.6 & above - disqualified, too much moisture, potential fermentation

### Taste

Disqualified if fermented, burnt, or over heated.