



Exhibitor #: _____

Age if Youth _____

Beekeeping Department: Division 1
CREAMED HONEY – (rev. 2025)

	B1	Creamed Honey
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Maximum Points	Score	Judging criteria
10		1. Container: appearance and suitability
25		2. Fineness of crystals
15		3. Uniformity and firmness
20		4. Cleanliness and freedom from foam
20		5. Flavor: a. Downgrade for objectionable flavor, heating (caramelization) b. Disqualify for fermentation
10		6. Accuracy of filling – a. Headroom: ½ inch max, 3/8 inch minimum, no visible gap between honey level and cap. b. Uniformity of filling three jars
100		Total Points AWARD _____

Judge's Remarks:



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Beekeeping Department: Division 1
CHUNK HONEY – (rev. 2025)

	B2	Chunk Honey – 3 one lb. jars
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Maximum Points	Score	Judging criteria
10		Comb & Liquid
		1. Container: appearance and suitability
20		2. Cleanliness – a. Downgrade for wax flakes, crystals, foam, foreign matter b. Downgrade for travel stain
10		Liquid only
		3. Density – a. Water content above 18.6% is disqualified b. Moisture of 16.0% will receive full points / below or above will have points deducted
10		4. Flavor: a. Downgrade for objectionable flavor, heating (caramelization) b. Disqualify for fermentation
5		5. Accuracy of filling – a. Headroom: ½ inch max, 3/8 inch minimum, no visible gap between honey level and cap. b. Uniformity of filling three jars
10		Comb only
		6. Uniformity of appearance of capping, structure, color, thickness of chunks
10		7. Absence of watery capping, uncapped cells, pollen
20		8. Neatness & uniformity of cut – a. Upgrade for 4 parallel sided cuts b. Downgrade for ragged edges
5		9. Amount of comb honey present – a. Downgrade if less than 50% b. Uniformity of amount
100		Total Points
		AWARD _____

Judge's Remarks:



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Age if Youth _____

Beekeeping Department: Division 1
EXTRACTED HONEY – (rev. 2026)

	B3	Light Honey – 3 jars
	B4	Light Amber Honey – 3 jars

	B5	Amber Honey – 3 jars
	B6	Dark Honey – 3 jars

Maximum Points	Score	Judging criteria
10		1. Container: appearance
20		2. Density: - a. Water content above 18.6% is disqualified b. Moisture between 14.0% and 18.1% - full points. Below or above will have points deducted c. Uniformity of density
10		3. Freedom from crystals
30		4. Cleanliness and – a. freedom from foam 5 pts. b. freedom from lint 10 pts. c. freedom from wax 10 pts. d. freedom from air bubbles 5 pts.
20		5. Flavor: a. Downgrade for objectionable flavor, heating (caramelization) b. Disqualify for fermentation
10		6. Accuracy of filling – a. Headroom: ½ inch max, 3/8 inch minimum, no Visible gap between honey level and cap. b. Uniformity of filling three jars
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30		4. Cleanliness and – a. freedom from foam 5 pts. b. freedom from lint 10 pts. c. freedom from wax 10 pts. d. freedom from air bubbles 5 pts.
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Judge's Remarks: