PLACING HONEY IN COLOR CATEGORY
INSPECTING HONEY FOR CLARITY AND CLEANLINESS
CHECKING AROMA OF HONEY
INSPECTING JAR LID FOR CLEANLINESS
HONEY ON INNER SURFACE OF JAR LID
INSPECTING THE SURFACE CLEANLINESS OF THE HONEY
PARTICLES ON SURFACE OF HONEY
BUBBLES AND FOAM ON SURFACE OF HONEY
CLEAN HONEY SURFACE
Tamper Proof Seals Should Not Be Used
Tamper Proof seal
CHECKING FOR HONEY VISCOSITY
APPLYING HONEY TO REFRACTOMETER
CHECKING MOISTURE CONTENT WITH REFRACTOMETER
USING HONEY TASTER
CHECKING HONEY FOR FLAVOR
WRITING COMMENTS FOR EACH ENTRY
Other Possible Classes
Chunk Comb Honey
Section Comb Honey
Wax Cake
Mead
SUMMARY

• Place Entries Into Color Categories

• Inspect the Surface of the Jar for Cleanliness

• Inspect the Honey for Overall Clarity and Cleanliness

• Check the Honey for Aroma

• Inspect the Jar Lid for Cleanliness

• Inspect the Surface Cleanliness of the Honey
Summary (cont.)

• Check Honey Viscosity
• Check Honey for Moisture Using a Refractometer
• Check Honey for Overall Taste
• Determine Final Class Placement
• Leave a Written Comment for Each Entry
THANK YOU!
Are There Any Questions?

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