



Tocal Beekeepers' Field Day

Honey competition schedule

GENERAL INFORMATION:

With support from Central Coast Amateur Beekeepers Tocal College is hosting a honey competition, special thanks to the following businesses for Prize vouchers:

- Penders Beekeeping Supplies
- Lockwood Beekeeping Supplies
- Hornsby Beekeeping Supplies
- Hunter Valley Apiary Supplies
- Coffs Harbour Beekeeping Supplies

Honey categories

- Light
- Medium
- Dark
- Creamed honey
- Native stingless bee honey

Entry requirements

Jar specifications liquid and creamed honey

- Standard 500g/375ml glass round jar
- White 63mm plastic or metal lid
- No tamper proof lids

Jar specifications native stingless bee honey

- 1 x 50ml round jar

Entry Form

- Each individual entry must be accompanied by a separate entry form or cover letter securely attached to each jar with a rubber band
- One entry per participant name and category will be accepted
- Please indicate on your entry if honey is from a flow frame or a school hive

If using a cover letter, it should include

- Name
- Contact details - Phone or email
- Entry category e.g. Medium

Entry is free

Drop off points are:

- Penders Beekeeping supplies
- Hornsby beekeeping supplies
- CCABA and HVABA
- Post to Tocal Ag college - Att: Mark Page, 815 Tocal Road, Paterson, NSW 2421.

All entries must be received by Thursday 1st October for collection and judging prior to the field day

Awards

First and second in each category will receive a beekeeping supplies voucher

- 1st \$10 voucher, ribbon and certificate
- 2nd \$5 voucher, ribbon and certificate



Total Beekeepers' Field Day

Honey competition schedule

Categories and judging criteria

Jar specifications liquid and creamed honey:

- Standard 500g/375ml glass round jar
- White 63mm plastic or metal lid
- No tamper proof lids

Category 1: Liquid Honey

1 x jar only per entry class

All entries must be 100% AUSTRALIAN origin

Colour Class	Pfund Reading
Light	16 - 34
Medium	35 - 59
Dark	60 - 120

Liquid Honey judging points allocation

Property	Points
Flavour	25
density	25
Colour	25
Aroma	10
Clarity	10
Brightness	5
Total	100

Category 2: Creamed Honey

1 x jar only per entry class

All entries must be 100% AUSTRALIAN origin

Creamed Honey judging points allocation

Property	Points
Evenness of grain	30
Flavour	30
Firmness	30
Colour	10
Total	100

Category 3: Native stingless bee honey

1 x 50ml glass jars filled to the collar of the jar

Judging criteria definitions:

- Flavour - The initial taste, secondary taste, and any lingering mouthfeel
- Aroma - The scent imparted immediately and soon after opening the bottle
- Clarity - Presence of contamination from, pollen, debris or propolis.
- Density - Moisture content (liquidity)
- Brightness - A measure of visible bubbles before opening.

Liquid Honey (Native) judging points allocation

Property	Points
Flavour	25
Aroma	25
Clarity	25
Density	15
Brightness	5
Total	100