

Exhibitor # \_\_\_\_\_

Award \_\_\_\_\_

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|---|--|
| <p>EXTRACTED<br/><a href="#">Show Details</a></p>   | <p>Honey that has been separated from the comb by centrifugal force or by other means.<br/>Color will be determined by the USDA permanent glass color standards.<br/>Exhibitors may have assistance in selecting the appropriate color class for the extracted honey entries.<br/>Extracted honey must be in one-pound Queenline glass jars, except in Small-scale Beekeepers Classes.<br/>Beekeepers entering for the first time may exhibit in one-pint glass canning type jars in Small-scale Beekeepers Classes.<br/>Entry is one one-pound jar.</p> |
| <p>1. Container: appearance</p>   | <p>10</p>  |
| <p>2. Density</p>   | <p>20</p>  |
| <p>a. Water content above 18.6%: Disqualified</p>   |  |
| <p>b. No upgrading below 16% water content</p>  |  |
| <p>3. Freedom from crystals</p>   | <p>10</p>  |
| <p>4. Cleanliness and freedom from foam</p>   | <p>30</p>  |
| <p>5. Flavor</p>  | <p>20</p>  |
| <p>a. downgrade for objectionable flavor or overheating</p>   |  |
| <p>b. disqualify for fermentation</p>   |  |
| <p>6. Accuracy of filling</p>   | <p>10</p>  |
| <p>a. headroom: 1/2 inch maximum, 3/8 inch minimum, with no visible gap between honey level and cap</p> |  |
| <p>b. If multiple entries: uniformity of filling</p>  |  |
| <p><b>Total</b></p>   | <p><b>100</b></p>  |