



CARI HONEY COMPETITION 2019

Honey from here and abroad

Terms of Reference

The Research and Information Center for Beekeeping (CARI) is organising an international competition with **honeys from "here and abroad"**. This competition is open to honeys produced during the current beekeeping season from any country. It will take place in Brussels, last week of October in a prestigious venue. The event will be widely advertised through media outlets (i.e. magazines, social media, websites), therefore a good opportunity to raise awareness for your honey !

Participation to the competition implies acceptance of the selection criteria, rules and the decisions of the jury.

1. Participation

The competition is open to all honeys produced within or externally of the European Union. Each beekeeper or conditioner is **limited to introduce 4 different honeys**.

2. Analysis

Honeys introduced to the competition will be analysed by the CARI laboratory. The purpose of this preliminary analysis of quality and botanical origin is:

- > to exclude honeys not meeting a guaranty of good quality, or honeys from geographical origins different than announced by the beekeeper or conditioner
- > to classify the honeys by type (multifloral or monofloral honeys, honeydew) in order to allow the tasting jury tables organisation

The criteria used for quality controls are the following:

- > HMF < 10 mg (and HMF < 20 mg for tropical honeys)
- > Moisture < 18%.
- > Saccharase index ≥ 10 and if not, are accepted
 - multifloral honeys with an ID/IS ratio of ≤ 2.5
 - monofloral honeys, including ID/IS ≤ 5 .
- > No presence of exogenous flavours (fermentation, smoke, etc.)

The identification of the monofloral appellation is based on internationally recognised criteria.

The honeys must be presented in the crystallised state except for the honeys which remain naturally in the liquid state (acacia,...). Crystallised honeys must be stable.

Honeys must be registered and sent **before September 15, 2019** to CARI laboratory (Address : Place Croix du Sud, 1 bte L7.04.01, 1348 Louvain-la-Neuve, Belgium). They must **represent regular production with proper commercial packaging**.

The candidate must send to the CARI laboratory three jars per participating honey:

- > for the analysis: **a 250 g sample** with a completed analysis order form.
- > for the competition: **2 anonymous 500 g jars** in conical glass jars or in straight German or French type jars (without any label) with screw cap without any distinctive sign.

Honeys must be sent with an analysis order form (available on the CARI website or on request to "qualite@cari.be") and please tick the competition box to register your participation.

Contest participation is free of charge. But shipping and analysis costs are the responsibility of the participant. The preferential rates granted to CARI and CARIPASS members remain applicable for analyses. The prices for the "appellation" analytical package are:

- 160 € VAT included for no CARI members
- 80 € VAT included for CARI members
- 40 € VAT included for CARIPASS members (for the first 2 honeys)

From their arrival at the laboratory, CARI is responsible for the honeys until the day of the competition. Staff conserves them and ensures that honeys are transported in the best possible conditions. At the end of the competition, the samples will remain property of CARI to be a part of our catalogue of quality honeys in order to ensure their valorisation.

3. Categories for the competition

The honeys are divided into different categories based on the analyses carried out:

- > Category 1: Crystallised multifloral honeys
- > Category 2: Liquid multifloral honeys
- > Category 3: Crystallised monofloral honeys
- > Category 4: Liquid monofloral honeys

Remark :

- 1) To be considered as a monofloral, a honey must come essentially from the indicated origin and have the physico-chemical, pollen and organoleptic characteristics typical from a specific origin.
- 2) For crystallised honeys, the crystallisation process must be completed.

4. Evaluation criteria

The honeys are evaluated on the basis of the following criteria:

- ⇒ **Visual** : homogeneity, cleanliness, typical colour for monofloral honeys, and transparency for liquid honeys...
- ⇒ **Olfactory** : intensity, richness or specificity of the olfactory spectrum, and correspondence to the floral origin...
- ⇒ **Tactiles** : consistency (stable without being too firm), crystallisation (no coarse crystallisation), and viscosity for liquid honeys...
- ⇒ **Flavours and sensations** : richness, balance, originality or specificity for monofloral honeys...
- ⇒ **Aromas**: richness, balance, originality or specificity for monofloral honeys...

The table below shows the distribution of points according to the type of honey.

	Crystallised monofloral honeys	Liquid monofloral honeys	Crystallised multifloral honeys	Liquid multifloral honeys
Visual	5	7	4	5
Olfactory	3	3	3	4
Flavours and sensations, aromas	12	10	13	11
TOTAL	20	20	20	20

5. Jury

The members of the jury will be divided in different tables. Each table will be composed of :

- > a table manager: person with experience in organoleptic analyses of honey or having experience with honey competitions

- > two beekeepers
- > two consumers

Candidates who submit honeys to the competition may be members of the jury but cannot participate as members of the jury in the categories of honeys for which they are competing.

Depending on participants, each table will receive between 8 and 10 honeys to be evaluated. Honey jars presented to the members of the jury will be listed by numbers and free of any distinctive signs to ensure their anonymity.

In each table, every member of the jury judges the quality of the honeys presented to her/him, without prejudice and in an independent manner (see §4). She/he fills in an evaluation form for each honey and gives a mark going up to 20. Honeys are judged on the basis of the criteria and points obtained for their respective category.

The results will be announced at the end of the competition, and will be advertised through media outlets.

6. Medals

Three levels of reward will be granted:

- Gold medal = perfect honey
- Silver medal = honey with a maximum of one minor defect
- Bronze medal = honey with a maximum of two minor defects

Remark: A honey with a serious defect cannot be awarded. Serious defects are for example: honeys presenting two phases, coarse crystallisation, presence of impurities, anomalous odours, exogenous tastes or aromas...

There is no limit to the total number of medals awarded.

Winners receive a diploma and have the opportunity to mention their prize on the jars containing the winning honeys, via a label proposed by CARI. The cost of these labels is covered by the beekeeper and amounts to 1.15 euros VAT included per sheet of 48 labels (+ shipping costs).