

# European honey contest

## Rules and terms

### 1. Participation Requirements

- 1.1. The evaluation is a public event, where all beekeepers and honey packers from European countries have the right to participate with honey samples, the honey must be of European origin.
- 1.2. Persons participating in the organization of the European honey contest cannot participate with their honey sample.

### 2. Submitting a sample of honey

- 2.1. You may participate with honey produced in 2025 or 2026.
- 2.2. For each sample, you must submit three jars, each containing 450 g of honey. The jars must be appropriately labelled for sale.
- 2.3. Samples must be registered using our online submission form at <https://honey-contest.eu/index.html>. The confirmation PDF must be printed and attached to the honey sample.
- 2.4. Indicate the type of honey in the submission form. Each category must include at least seven samples for evaluation. If fewer than seven samples are submitted, the evaluation commission will classify them as either honeydew or multifloral honey based on electrical conductivity.
- 2.5. The registration fee per sample is €70. The producer must pay the fee using the QR code provided in the confirmation PDF and attach proof of payment to the printed confirmation PDF.
- 2.6. The number of samples per participant is limited to five. Honey samples may be sent by post or delivered in person to the following address:

Čebelarska zveza Slovenije, Brdo pri Lukovici 8, 1225 Lukovica, Slovenia.

The deadline for sample delivery is **14 September 2026**.

### 3. Quality requirements

- 3.1. Honey must comply with Council Directive 2001/110/EC of 20 December 2001 relating to honey.
- 3.2. The maximum water content in honey can be 18.6 %.
- 3.3. The maximum HMF (hydroxymethylfurfural) content can be 15 mg/kg.
- 3.4. The honey must be authentic (absence of foreign sugar).
- 3.5. The content of acaricides must be in accordance with Commission Regulation (EC) no. 37/2010.
- 3.6. If, based on the results of the analyses, honey does not comply with Council Directive 2001/110/EC or Commission Regulation (EC) no. 37/2010, the incurred costs of analysis are covered by the participant, and the honey sample is excluded from the evaluation.

#### 4. Organoleptic evaluation of honey

4.1. The evaluation of honey is carried out by an expert committee in accordance with the Rules of the Board of the Slovenian Beekeepers' Association on sensory evaluation of honey.

4.2. Honeys are evaluated in liquid form (crystallized honeys will be properly liquefied before evaluation).

4.3. Assessment is divided into assessment:

##### APPEARANCE:

evaluation of purity: from 1 to 3 points

color assessment: from 1 to 4 points

assessment of clarity: from 1 to 3 points

The testers first assess the purity of the honey. If the chairman of the committee judges that the sample contains such impurities that the testers cannot evaluate it because of this, he excludes it from the evaluation.

When evaluating the colour, testers take into account the characteristic colour of each type of honey.

Samples of those types of honey that crystallize faster and are naturally cloudier (e.g. honeydew honey), and could cause a change in sensory properties when heated to complete liquefaction, are not evaluated worse due to properties that affect its clarity.

The minimum sum of points in the overall assessment of appearance is 3 points and the maximum is 10 points.

ODOUR: from 1 to 5 points

When evaluating the odour, the characteristics and intensity of the odour of each type of honey are taken into account.

TASTE: from 1 to 5 points

When evaluating the taste, the characteristics and intensity of the sweet, sour and bitter taste for each type of honey are taken into account.

##### AROMAS:

- assessment of species characteristics: from 1 to 6 points

- assessment of aroma persistence: from 1 to 4 points

When evaluating the aroma, the characteristics and persistence of the aroma of each type of honey are taken into account. The overall characteristics of the olfactory, gustatory and tactile perceptions of each type of honey and their intensity are evaluated.

The minimum sum of points in the overall aroma evaluation is 2 points and the maximum is 10 points.

The examiner can also use 0.5 points in the assessment.

## **5. Rewarding**

- 5.1. In each category, we will announce the three best-rated honey samples. If two samples achieve the same number of points, the evaluation committee re-evaluates them and ranks them according to the typicality of the sensory properties for each type of honey.
- 5.2. The first-place honey in each category will receive a plaque.
- 5.3. Award winners will receive medal logos with which they can mark the awarded batch of honey.
- 5.4. All participants will receive analysis results of all performed analyses.

## **6. Award ceremony**

- 6.1. The award ceremony will take place on December 5, 2026 in Koper, Slovenia.

## **7. Conditions and rules of participation**

- 7.1. By participating in the contest, you agree with the rules in this document and with the Rules of the Board of the Beekeepers' Association of Slovenia on sensory evaluation of honey, as well as with the decisions of the expert committee and the organizers of the honey contest. The contest organizer reserves the right to resolve any disputes.