

TABLE I - COLOR DESIGNATIONS OF EXTRACTED HONEY

| USDA Color Standards Designations | Color Range USDA Color Standards | Color Range Pfund Scales Millimeters | Optical Density <u>1/</u> |
|-----------------------------------|--|--------------------------------------|---------------------------|
| Water White | Honey that is Water White or lighter in color. | 8 or less | 0.0945 |
| Extra White | Honey that is darker than Water White, but not darker than Extra White in color. | Over 8 to and including 17. | .189 |
| White | Honey that is darker than Extra White, but not darker than White in color. | Over 17 to and including 34. | .378 |
| Extra Light Amber | Honey that is darker than White, but not darker than Extra light Amber in color. | Over 34 to and including 50. | .595 |
| Light Amber | Honey that is darker than Extra Light Amber, but not darker than light Amber in color. | Over 50 to and including 85. | 1.389 |
| Amber | Honey that is darker than light Amber, but not darker than Amber in color. | Over 85 to and including 114. | 3.008 |
| Dark Amber | Honey that is darker than Amber in color. | Over 114 | |

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1/ Optical Density (absorbance) = $\log_{10} (100/\text{percent transmittance})$, at 560 nm for 3.15 cm thickness for caramel - glycerin solutions measured versus an equal cell containing glycerin.

TABLE IV - FILTERED STYLE

| | Factors | Grade A | Grade B | Grade C | Substandard |
|---------------------------------|----------------------------------|---|--|--|-----------------------|
| Analytical | Percent Soluble Solids (Minimum) | 81.4 | 81.4 | 80.0 | Fails Grade C. |
| Q u a l i t y | Absence of Defects | Practically free- practically none that affect appearance or edibility. | Reasonably Free- do not materially affect the appearance or edibility. | Fairly free - do not seriously affect the appearance or edibility. | Fails Grade C. |
| | Score Points | 37 - 40 | 34 - 36 <u>1/</u> | 31 - 33 <u>1/</u> | 0 - 30 <u>1/</u> |
| | Flavor & Aroma | Good - free from caramelization, smoke, fermentation, chemicals, and other causes. | Reasonably good- practically free from caramelization; free from smoke, fermentation, chemicals, and other causes. | Fairly good - reasonably free from caramelization; free from smoke, fermentation, chemicals, and other causes. | Poor - Fails Grade C. |
| | Score Points | 45 - 50 | 40 - 44 <u>1/</u> | 35 - 39 <u>1/</u> | 0 - 34 <u>1/</u> |
| | Clarity | Clear - may contain air bubbles that do not materially affect the appearance; may contain a trace of pollen grains or other finely divided particles in suspension that do not affect appearance. | Reasonably clear - may contain air bubbles, pollen grains, or other finely divided particles in suspension that do not materially affect the appearance. | Fairly clear- may contain air bubbles, pollen grains, or other finely divided particles in suspension that do not seriously affect the appearance. | Fails Grade C. |
| | Score Points | 8 - 10 | 6 - 7 | 4 - 5 <u>1/</u> | 0 - 3 <u>2/</u> |

1/ Limiting rule - sample units with score points that fall in this range shall not be graded above the respective grade regardless of the total score.

2/ Partial limiting rule - sample units with score points that fall in this range shall not be graded above U.S. Grade C regardless of the total score.

Table V - Strained Style

| | Factors | Grade A | Grade B | Grade C | Substandard |
|---------------------------------|----------------------------------|--|--|--|-----------------------|
| Analytical | Percent Soluble Solids (Minimum) | 81.4 | 81.4 | 80.0 | Fails Grade C. |
| Q u a l i t y | Absence of Defects | Practically free- practically none that affect appearance or edibility. | Reasonably Free- do not materially affect the appearance or edibility. | Fairly free - do not seriously affect the appearance or edibility. | Fails Grade C. |
| | Score Points | 37 - 40 | 34 - 36 <u>1/</u> | 31 - 33 <u>1/</u> | 0 - 30 <u>1/</u> |
| | Flavor & Aroma | Good - free from caramelization, smoke, fermentation, chemicals, and other causes. | Reasonably good- practically free from caramelization; free from smoke, fermentation, chemicals, and other causes. | Fairly good - reasonably free from caramelization; free from smoke, fermentation, chemicals, and other causes. | Poor - Fails Grade C. |
| | Score Points | 45 - 50 | 40 - 44 <u>1/</u> | 35 - 39 <u>1/</u> | 0 - 34 <u>1/</u> |

1/ Limiting rule - sample units with score points that fall in this range shall not be graded above the respective grade regardless of the total score.