



## *Kentucky State Beekeepers Association's "Kentucky Certified Honey Program"*



The Kentucky Certified Honey Program is the official marketing program of the Kentucky State Beekeepers Association. The goals of the program are twofold: first, to promote local honey that is produced by the beekeepers of the KSBA and is a genuine product of the State; second, to connect the local beekeepers with consumers who are looking to purchase local honey.

### **GUIDELINES:**

1. Certified honey is honey produced from beehives managed within the State, that the nectar and pollen collected by those bees was from plants within the immediate area of those managed hives, and that the honey was extracted and bottled within the State.
2. Certified Honey Producers will be able to purchase Kentucky Certified Honey labels to be affixed to all bottling and/or other containers of honey.
3. The certified honey labels will be affixed only to containers of honey that are known to have been produced within the State of Kentucky under these guidelines.
4. The Certified Honey labels should be affixed to all containers of liquid extracted honey and be prominently displayed where certified honey is sold.
5. Certified honey labels may be affixed to containers of just honey, honey with comb, comb honey, or creamed honey. Creamed honey containing a flavor will be permissible when the product label specifies precisely what flavor was added to the creamed honey.
6. Certified Honey Producers may sell a unifloral/monofloral honey provided that the Producer has the honey analyzed and the analysis is provided along with his or her application and each year thereafter. Such honey must be appropriately labeled.
7. Only Kentucky honey will be sold under the Certified Honey label.
8. All participants in this program agree not to engage in any deceptive marketing or advertising and will apply the Certified Honey labels as specified within these guidelines.
9. A container labeled as honey and has the Certified Honey label applied will not contain any additives or flavoring other than that which may be used in the preparation of creamed honey. See 5 above.
10. Hives will not be fed sugar syrup or corn syrup during the period of nectar flow. Nectar flow periods will be a subjective determination and will vary a lot from area to area.
11. Honey should not have a moisture content exceeding 18.5%
12. Varroa mite treatments and other treatments for various pests/viruses will only be used in accordance with the specific product guidelines and instructions for use as provided for by the manufacturer. Example: Honey supers should not be on if a beekeeper is using Apiguard or Oxalic Acid.
13. The honey will not be heated above 110 degrees or be pasteurized.
14. The honey will be sold in its natural state and can only be filtered to allow for the removal of honeybee debris and wax particles. A coarse Filter or Screen size should be used for filtering honey. The honey will not be ultra-filtered or otherwise processed to remove pollen.
15. The honey is to be processed and bottled in a sanitary and healthy extraction facility in accordance with current Kentucky guidelines. House Bill (HB) 400, signed into law and effective beginning on July 16, 2002 contains specific exemptions for some honey producers. Specifically, the law states that if a person sells less than one hundred fifty (150) gallons of honey in a year off the farm, the person is not required to process the honey in a certified honey house or food processing establishment. This exemption is equivalent to less than 1800 pounds of honey per year. Apiaries meeting this exemption would still need to comply with Kentucky's labeling requirements and operate in a safe and sanitary manner.
16. If deemed appropriate by the Program Administrator, any honey being sold by a certified honey Producer that may be of questionable quality or origin may require the Producer to have his/her product analyzed and the results to be provided directly to the Program Administrator. If found not to be in compliance with the Certified Honey guidelines, the Producer will be requested to remove the honey from sale or remove the certified honey label. If there is a second violation within 2 years, the Producer will be removed from the program.

### **PROCEDURE FOR APPLYING TO BE A CERTIFIED HONEY PRODUCER:**

1. All applicants for the program must be an active beekeeper, a member of KSBA, and a member of their local beekeepers association. The local association must also be a member of KSBA.
2. All honey producers who wish to participate in this program must do so through formal written application to KSBA and be approved by the local area/regional representative.
3. All applications should be processed for review and approval within 30 days of receipt by the Program Administrator.
4. All applicants must pay the designated fee to KSBA at the time of application which will provide certification for two years after date of approval. The certification may be renewed by paying the applicable fee along with the area/regional representative review and approval.
5. Required fees: Hobbyist Beekeepers: \$35; Sideline Beekeepers: \$75 and Commercial Beekeepers: \$125. Application fees are non-refundable and are not prorated.  
Reimbursement rates for area representatives will be: Hobbyist \$15; Sideliners: \$25 and Commercial: \$45.
6. Applicants agree to abide by all the guidelines set forth under this program.
7. Applicants agree to purchase the Certified Honey labels from KSBA.
8. Applicants agree to be listed on the Certified Honey Producers listing on the KSBA website.

