



KENTUCKY STATE BEEKEEPERS ASSOCIATION CERTIFIED KENTUCKY HONEY PRODUCERS PROGRAM



The Certified Kentucky Honey Producers (CKHP) program is the official marketing program of the Kentucky State Beekeepers Association (KSBA). The goals of the program are to promote the sale of local honey that is produced by the beekeepers of the KSBA and is a genuine product of the State; and to connect the local beekeepers with consumers who are looking to purchase local honey.

SECTION 1: GUIDELINES

1. Certified honey is produced from beehives managed within the State of Kentucky. All nectar and pollen collected by honey bees must be from plants within the immediate area of those managed hives, and all honey must be extracted and bottled within the State. Only certified honey and specific hive products (see Section 1, Part 8) will be sold under the Trademarked Certified Kentucky Honey label.
2. Hives with honey supers in place will not be fed sugar syrup or corn syrup.
3. Honey should not have a moisture content exceeding 18.0%.
4. Varroa mite and other pest/virus treatments will only be used in accordance with the Manufacturer's product label. The Honey Bee Health Coalition, <https://honeybeehealthcoalition.org/>, has resources that guide beekeepers to make correct choices and applications as per federal law for miticides.
5. 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 will be used for filtering honey to minimize pollen removal from honey.
6. Honey will not be heated over 110°F or be pasteurized, except for creamed honey (which may require pasteurization) and honey straws (see Section 1, Part 12).
7. Honey is to be processed and bottled in a sanitary and healthy extraction facility in accordance with the Kentucky Food, Drug and Cosmetic Act (KRS 217.005 to KRS 217.215). KRS 217.187 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 (see Section 1, Part 13) and operate in a safe and sanitary manner.
8. Certified Kentucky Honey labels are to be affixed to all bottles and/or other containers of honey and be prominently displayed where Certified Kentucky Honey is sold. Labels may be affixed to containers of just honey, honey with comb, comb honey, or creamed honey. Honey products with the Certified Honey label applied may contain additives or flavoring if the words "Made with Certified Kentucky Honey" are added to the label, any additives or flavors are prominently displayed on the label, and label meets Kentucky's labeling requirements (see Section 1, Part 13).
9. 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.
10. 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.
11. Through random selection and at any time deemed appropriate by the program manager, any product being sold under the Certified Kentucky Honey label may be analyzed for quality and/or origin and the results will be provided directly to the program manager. If the honey sample provided is found not to

be in compliance with the CKHP guidelines, the producer will be requested to remove the honey from sale or remove the Certified Kentucky Honey label. If there is a second violation within 2 years, the producer will be removed from the CKHP program.

12. Any Certified Honey Producer may ship their Certified Kentucky Honey out of state for the purpose of producing honey straws in a cost-effective manner and still be considered Certified Kentucky Honey if the following conditions are met:
 - a. Honey can be traced at all times and documentation is provided certifying that the honey submitted is the honey returned.
 - b. An FDA or USDA facility utilizing Good Manufacturing Practices (GMP) and/or International Organization for Standardization (ISO) procedures is used for processing.
 - c. Honey is not heated over 120°F.
 - d. Honey is not filtered lower than 130 microns.
13. All honey container labels must comply with the Kentucky Cabinet for Health and Family Services, Department for Public Health – Food Safety Services as outlined in the Commercial Food Manufacturing in Kentucky: A Starter Guide (latest ed.)

SECTION 2: PROCEDURE FOR APPLYING

1. All honey producers who wish to participate in this program must do so through formal application to KSBA and be approved by the CKHP program manager.
2. All applications that are completed in their entirety including the verification sign off should be processed for review and approval within 30 days of receipt.
3. All applicants must pay the designated fee to KSBA at the time of application which will provide certification for one year (January through December, although application received after October of the previous year will count toward current years certification). Certification must be renewed yearly by submitting a new application along with the applicable fee.
4. Required fees are based on honey production as shown on the application form. Application fees are non-refundable and are not prorated.
5. Applicants agree to abide by all the guidelines set forth under this program.
6. Applicants agree to purchase the Certified Kentucky Honey labels from KSBA.
7. Applicants agree to be listed on the Certified Kentucky Honey Producers listing on the KSBA website.

SECTION 3: USE OF TRADEMARK

1. Certified Kentucky Honey Producers may download a high-quality image of the Certified Kentucky Honey logo through the website, <https://kybees.org/>, and creating an account and requesting approval for the logo. This logo may only be used by Certified Kentucky Honey Producers for marketing purposes and must contain the ® in the logo. The logo may be incorporated directly into a honey label if the label is 0.75in. square in size, placed over a white background (white background may be a circle directly behind the logo only), and the label meets Kentucky's labeling requirements (see Section 1, Part 13).