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# HONEY TASTING CARD DECK



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THIS CARD COLLECTION IS RECOMMENDED FOR THE HONEY FLAVOUR EXPLORER, A TASTING PROGRAMME FOR MONOFLORAL HONEYS.

**PRINTING GUIDELINES:**

- CARD SIZE: 20 × 11 CM
- COLOUR PRINTING IS RECOMMENDED
- DOUBLE-SIDED – EACH WORD CLOUD IS PAIRED WITH A SECOND PAGE
- (THE NUMBERING IN THE TOP LEFT CORNER ALSO SUPPORTS THE PRINTING PROCESS)
- FOR THE BEST QUALITY AND LONG-TERM USE, PRINTING ON AT LEAST 250 G/M<sup>2</sup> PAPER IS RECOMMENDED

ENJOY!



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1.



**Citrus peel**  
Dusty  
**Paperbox** Bakery  
White flower Vanilla Fresh  
Icing sugar  
**White peach** Pomelo  
Chamomile Peppermint  
**Cane syrup**  
Caramel Beeswax  
**Cool forest air**

**White flowers** Wet road after the rain  
Roasted sugar Elderflower  
Fresh Jasmine Dried grass  
Candied fruit Salty Citrus  
Apple compote Apricot  
Condensed milk  
**Blossom syrup**  
Marshmallows Tea Raisin  
White chocolate Butter cream  
Thyme Green apple Mint **Peach**  
Rainforest flowers Icing sugar  
Roasted nut Vanilla Caramel  
**Cucumber** Grapes



# ACACIA

CLEAR, ALMOST TRANSPARENT TO  
LIGHT YELLOW

ACACIA HONEY IS VERY POPULAR  
FOR ITS MILD, DELICATE  
SWEETNESS AND FLORAL AROMA.  
IT REMAINS LIQUID FOR A LONG  
TIME DUE TO ITS HIGH FRUCTOSE  
CONTENT, MAKING IT VERSATILE  
IN GASTRONOMY.

LOW OR VERY LOW



SMOOTH,  
LIQUID, LIGHT-  
BODIED

EXTREME  
SWEETNESS  
DOMINANT;  
VERY LOW  
ACIDITY

2.



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**Blue cheese** **Peanuts**  
**Roasted seeds** **Fresh**  
**Dried flowers**  
**Marshmallows**  
**White chocolate**  
**Butterscotch**  
**Icing sugar**  
**Citrus** **Fermenting hay**  
**Pungent** **Brown sugar**  
**Vinegarish** **Beeswax**

**Fruity** **Seed oil**  
**Maple syrup** **Fresh**  
**Pollen** **Icing sugar**  
**Caramel** **Roasted seeds**  
**Vegetable soup**  
**Green**  
**Marshmallow**  
**Propolis** **Dried flower**  
**Buttery** **Black currant**  
**Sourkraut**  
**Hazelnut** **Salty**



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# RAPESEED

VERY LIGHT, ALMOST WHITE TO  
PALE YELLOW

RAPESEED HONEY CRYSTALLIZES  
QUICKLY INTO A WHITE, CREAMY  
TEXTURE. IT HAS A MILD, SWEET  
FLAVOR WITH A SLIGHTLY  
CABBAGE-LIKE NOTE. OFTEN  
USED FOR CREAMED HONEY.

MEDIUM TO INTENSE



SWEET  
DOMINANT; LOW  
ACIDITY; ALMOST  
NO BITTERNESS  
OR SALTINESS

CREAMY, QUICK  
CRYSTALLIZATION,  
FINE TEXTURE,  
OFTEN DISPLAY  
THE "COOLING"  
EFFECT

3.



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Flowerly field  
Sweet tart  
Orange  
Dried tomato  
Tropical fruits  
Geranium  
Apricot jam  
Wax  
Milkchocolate  
Green tomato jam  
Candied fruit  
Pineapple  
Grapefruit  
Greenapple  
Citrus  
Oilseeds  
Roasted sugar  
Bitter  
Pear  
Mixed grassland  
Cooking oil  
Mint  
Apple  
Fresh  
Buttercaramel  
Sour  
Malt  
Spicy  
Walnut

Walnut  
Butterscotch  
Summer sunny landscape  
Pineapple  
Calendula  
Peachy  
Beebread  
Tomato paste  
Geranium  
Fresh seeds  
Caramel  
Yellow flowers  
Dried apricot  
Quince  
Fruitjam  
Pollen  
Orangepeel  
Citrus  
Beeswax  
Roasted seeds  
Orangeblossom  
Mandarin  
Driedfig  
Ripe fruit  
Tropical fruit  
Fresh



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# SUNFLOWER

GOLDEN YELLOW, SOMETIMES  
WITH GREENISH HUE

SUNFLOWER HONEY HAS AN  
INTENSE GOLDEN COLOR AND  
STRONG, SLIGHTLY TANGY TASTE.  
IT CRYSTALLIZES QUICKLY INTO A  
COARSE TEXTURE AND IS RICH IN  
POLLEN.

MEDIUM



SWEET WITH  
MILD ACIDITY;  
FAINT  
BITTERNESS

COARSE  
CRYSTALLIZATION,  
GRANULAR  
TEXTURE

4.



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**Fresh** Fruity  
Jasmine  
Yellow flowers  
Melon **Clean**  
Mustard seed  
Resin Pinecone Spicy  
Caramel  
**Dry flower** Ripe tropical fruits  
Dried apricot  
Lemon  
**Nutmeg** Spearmint  
Aged timber  
**Ripe pineapple**

**Herb** Woody Black tea  
Herbal tea  
Caramel **Chemical**  
**Bittersweet**  
Maple syrup Roasted  
**Ripe apples** Astringent  
Lemonzest White flower  
Spicy Fresh  
Fruit  
Melon Pine Forest **Mint**  
Camphorated oil  
**Rosehip jam**



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LINDEN

LIGHT YELLOW TO GREENISH-YELLOW

LINDEN HONEY HAS A DISTINCTIVE HERBAL-MINTY AROMA WITH FRESH CITRUS AND WOODY NOTES. ITS FLAVOR IS MEDIUM SWEET WITH A REFRESHING, SLIGHTLY BITTER AFTERTASTE.

MEDIUM TO STRONG



SWEET AND SLIGHTLY SOUR; MILD BITTERNESS IN AFTERTASTE

SMOOTH BUT MAY CRYSTALLIZE FINELY; REFRESHING MOUTHFEEL

5.



**Smoky** Wax Spicy  
 Chocolate Apple compote  
 Caramel Bitter  
 Peated Wild strawberry  
**Woody** Floral  
 Tea tree Wild blackberry  
**Brown sugar**  
 Pinenuts Straw  
 Burnt sugar  
**Animal** Tannic Fruity  
 Mistletoe Citrus

**Leathery** Dusty  
 Soapy  
 Hazelnuts  
**Geranium** Smoke  
 Woody  
 Phenolic  
**Forest soil**  
 Cow shed Boiled chickpeas  
**Animal hair**  
 Wet straw Treebark  
 Earthy  
**Caramel**  
 Toasted seed  
 Calendula  
**Marigold** Spicy



# SWEET CHESTNUT

**DARK AMBER TO REDDISH-BROWN**

CHESTNUT HONEY IS DARK AND AROMATIC, WITH A STRONG, SLIGHTLY BITTER TASTE. IT HAS HERBAL, NUTTY, AND WOODY NOTES, OFTEN FAVORED BY THOSE WHO LIKE ROBUST HONEYS.

**STRONG**



SWEET WITH  
CLEAR  
BITTERNESS  
AND LIGHT  
ACIDITY

LINGERING,  
SLIGHTLY  
ASTRINGENT  
MOUTHFEEL

6.



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**Brownsugar** Earthy  
Roasted nut Resinous  
Condensed milk Molasses Matured  
**Tobacco leaves**  
Caramel Tomato puree  
Spicy Liqueur  
Licorice Fruity Herbal Smoky  
**Forest floor**  
Forest scent  
Mushroom Maplesyrup Tea  
Sherry Beeswax Cinnamon  
Wax Christmas spices  
Pine oil Rotten tree trunk Oaktree  
**Almond** Oxidized wine  
Burnt sugar  
Animal Coffee **Leathery**

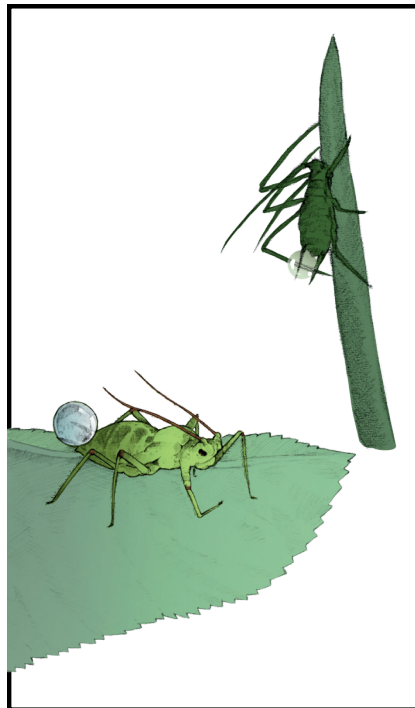
Anise menthol sugar Caramel Sherry  
**Mineral** Tokaji wine  
Burnt sugar  
Pine syrup Coffee Roasted seeds  
**Balsamic vinegar**  
Tomato puree Fruity  
Nut pastry Herbal liqueur Mint Citrus  
Candied lemon  
**Forest floor**  
Eucalyptus Butter biscuits  
Savory **Licorice**  
Black tea Candied ginger Tobacco  
Malted Green tea  
Bitter **Dried dates**  
Stout beer Forest Mushrooms  
Smoky  
Hazelnut Herbal Maple syrup Fruit  
**Dried raisin**



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**DARK BROWN TO ALMOST BLACK**

HONEYDEW HONEY DOES NOT COME FROM NECTAR BUT FROM SAP EXCRETIONS COLLECTED FROM TREES. IT HAS A MALTY, RESINOUS FLAVOR WITH MINERAL RICHNESS AND LOW SWEETNESS.



LESS SWEET,  
MORE  
UMAMI/MINERAL  
; LOW ACIDITY

THICK, VISCOUS,  
SLIGHTLY STICKY  
TEXTURE

STRONG

7.



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Summer wildflower  
**Grapes**

Canned peach

Floral

Animal

Fruity

**Quince**

Lard

Jasmine

White flowers

Ripe apricot

**Muscatel grapes**

Vegetal

Fruity

Candy

Floral

Jasmine

Rose

Mango

Elderberries

Green pepper

**Pineapple**

Tropical fruit

Fresh

Canned fruit

Apricot

Passion fruit

**Peach tea**

**Grape soda**



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# AILANTHUS ALTISSIMA

AMBER TO REDDISH-GOLDEN

AILANTHUS HONEY HAS A DISTINCTIVE, SOMEWHAT CARAMELIZED AROMA WITH FRUITY AND FLORAL UNDERTONES. IT IS LESS COMMON AND HIGHLY REGIONAL.

MEDIUM



BALANCED  
SWEETNESS  
WITH MILD  
BITTERNESS AND  
LIGHT ACIDITY

MEDIUM-BODIED,  
SMOOTH WITH  
LIGHT  
ASTRINGENCY,  
EXTREME FRUITY  
PERSISTENCY