


|   |  |   |
|---|--|---|
|  | <b>Amarillo®</b><br><b>Type 90 Hop Pellets</b><br><b>Technical Specification</b> | Document No:<br>QA 310<br>Date:12/12/2022 |
|   | Authorised by: Tim Luckham<br>Control classification: Public                     | Issue No.3                                |

**Country of origin** USA

**Characteristics** Orange, Peach, Pink Grapefruit

**Typical Alpha Acid** 7-11%

**Typical Beta Acid** 5.5-8%

**Typical Cohumulone** 21-24

**Typical Oil Composition** Myrcene: 68-70%, Humulene: 9-11%, Farnesene: 2-4%

**Typical Total Oil** 1.0-2.3ml/100g

**Flavour Intensity** 9

**Nutritional Value** Insignificant

**Description** - Hops are used to provide bitterness in beer. Hop pellets are whole hop cones which have been cleaned, dried, milled into a powder, blended and compressed through a die.

**Analysis** - Alpha-acids harvest values supplied. Analysis conducted by Lead Conductance (LCV) Moisture < 12%

**Physical** Diameter 6mm / Length 5 – 15mm

**Aroma** Typical varietal hop aroma

**GRAS Status** Recognised as safe

**Pesticide and Heavy Metal Residues** - Conforms to current EU and US FDA regulations

**Packaging / Storage / Best before Date**

Pellets are packed in 5 or 10kg packs, in food grade packaging incorporating an oxygen barrier. The packs are flushed with an inert gas. Storage should be cool (5°C) away from direct sunlight or heat sources. Best before Date in un-opened packaging is 5 years from harvest when stored cool. Once opened product should be used within a few days to avoid any deterioration.

**Other**

Type 90 Hop Pellets fully meets UK and EU food safety legislation, regulations and directives as they apply to hops and hop products. It is classified by the FDA as a hop product which may be safely used in the manufacture of beer (in accordance with 21 CFR 182.20).

**Quality Manager** – Tim Luckham **Sign** -

