CHARLES FARAM 1865	El Dorado® Freshpak Hops Technical Specification	Document No: QA 309 Date:12/12/2022
	Authorised by: Tim Luckham Control classification: Public	Issue No.3

Country of origin USA

Characteristics Melon, Peaches, Pineapple

Typical Alpha Acid 13-17%

Typical Beta Acid 7-8**%**

Typical Cohumulone 28-33

Typical Oil Composition Myrcene: 55-60%, Humulene: 10-15%, Farnese Trace

Typical Total Oil 2.5-3.3ml/100g

Flavour Intensity 8

Description - Hops are used to provide bitterness in beer. whole hop cones which have been cleaned, dried.

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

Physical Hop Cones

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

Freshpak are packed in 5 or 20kg packs, in food grade packaging incorporating an oxygen barrier. The packs are flushed with an inert gas. Storage should be cool (5^0C) 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

Freshpak Hops 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** -