

Apollo[™]

Freshpak Hops

Technical Specification

Authorised by: Tim Luckham Control classification: Public

Issue No.3

Country of origin USA

Characteristics Lemon, Pine, Resinous

Typical Alpha Acid 15-19%

Typical Beta Acid 5.5-8%

Typical Cohumulone 24-28

Typical Oil Composition Myrcene: 30-55%, Humulene: 20-35%, Farnesene: 1%

Typical Total Oil 1.5-2.5ml/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°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**

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 -

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