

CO² Hop extract



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Description

CO² Hops extract is produced by the extraction of hop pellets by means of carbon dioxide.

It contains all braure-relevant substances in higher concentrations than hop pellets. If desired, the content of alpha acid can be adjusted by admixing glucose syrup and the container can be filled to a standard weight.

Packaging

Hop extract can be bottled in cans, buckets or barrels according to the customer's requirements.

Cans: 0.5 - 4 kg

Bucket: 10 kg and 20 kg

Barrels: 50 kg, 200 kg and 1000 kg

Product specifications

Description: golden green to dark green viscid extract, at higher room temperatures, it becomes more flowable

α-acids: with aroma heads 35% with high-aspha 50%
(Depending on species)

β-acids: 15 - 40% (depending on species)

Hop oils: 3 - 12% (depending on type)

Density: 0.9-1.0 g / ml

Quality assurance

green products are products with DIN EN ISO 9001 certified, a quality and management system for food safety according to internationally recognized (HACCP) guidelines.

Storage and durability

CO² hop extract is extremely stable. If it is stored at temperatures of 0 - 5 ° C, it should be used after 8 years at the latest. If stored at room temperature, it can be stored for 3 years.

Analytics

Content of α-acids and β-acids:

- EBC regulation 7.6 or ASBC Hops-8
- Using HPLC with the current ICE standard according to method 7.7 or ASBC Hops - 14 (alpha and beta acids)

Content of hop oils:

- EBC method 7.10
- ASBC method Hops - 13

