

Raw hops



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Description

Raw hops are dried hops cones. The oils, resins (α -acids and β -acids) and polyphenols are very important for the brewing process. They give the beer a variety-specific hop flavor and beer bitterness

Packaging

Raw hops are pressed and packed in plastic bags (120cm x 60cm x 60cm). Smaller quantities of raw hops can be vacuumed in composite films and packaged in cartons.

Product specifications

Description: dried and pressed whole hop cones
Color: light- dark green (depending on the hops)
 α -acids: 1 - 22% (depending on hop type and vintage)
B-acids: 1 - 15% (depending on hop type and vintage)
Hop oils: 1 - 4% of the product (depending on hop type and vintage)
Water content: 7-12%

Quality assurance

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

Storage and durability

Raw hops are only conditionally storable. It should be kept cool (0 - 5 °C), dark and dry and consumed within one year.

Analytics

Content of α -acids and β -acids:

- IOB regulation 6.4 (alpha acid)
- EBC regulation 7.5 (alpha acid)
- Spectrophotometric method ASBC
- Using HPLC with the current ICE standard, EBC regulation 7.7, IOB regulation 6.5 or the method ASBC Hops - 14 (alpha and beta acids)

Content of hop oils:

- EBC method 7.10
- ASBC method Hops - 13

