

Aroma Hop Extract

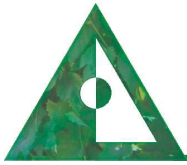
Aroma Hop Extract is an enriched hop oil product produced from CO₂ Hop Extract. It is virtually free of hop bitter acids. Aroma Hop Extract contains essential oils, waxes and β-acids and of hops. It is processed by the removal of the α-acids and most of the β-acids from CO₂ hop extract, resulting in an easy-to-use hop extract that adds hop aroma to beers.

Characteristics:

When added to the brew kettle late in the boil, Aroma hop Extract will contribute hop aroma to traditionally hopped beers. As with traditional hops, the brewer can vary the final aroma profile in the beer by changing the timing and quantity of the Aroma hop Extract addition. Aroma hop Extract is a cost-effective option to add back the hop aroma that may be needed in specially formulated beers.

Specifications:

Description:	Dark brown to dark green or black paste which is liquid at temperatures above 60 °C (140 °F); at lower temperatures material is semisolid.
Viscosity:	approx. 30 – 35 mPas at 50 °C (120 °F), depending on variety.
Hop oils:	15 – 50 % (depending on variety)
α-acids:	< 1.0 %
Iso-α-acids:	< 1.0 %
β-acids:	< 20.0 %
Density:	1.0 g/mL



AROMATRIX FLORA PVT. LTD.

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Quality:

All Aromatrix Flora products are produced in plants accredited to internationally accepted quality standards.

Product Use:

Aroma hop extract provides aroma when added to the kettle. Late addition will help enhance hop character of finished beer. Aroma hop extract is typically added to the brew kettle. Actual dosage will depend on the extract analysis, time of addition and degree of hop character required.

Example: (Hop oil content of 30 %)

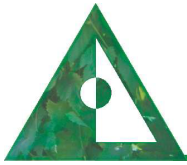
Add 6.5 g/hL Aroma hop extract towards the end of the boil. This corresponds to a hop oil addition of 2 g/hL.

Packaging:

Aroma hop extract can be packaged into 1 kg cans. Containers meet all food industry packaging regulations. All internal surfaces of containers are lined with a food grade coating.

Storage and Best-Before Recommendation:

In order to preserve the essential oils, Aroma hop extract should be cold stored at < 10°C (50 °F) in the original unopened container. Aroma hop extract is stable for 4 years from date of production under the recommended storage conditions.



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Safety:

Aroma hop extract is a natural, non-toxic substance and may be safely handled using routine precautions to avoid contact with skin and, particularly, eyes. For further information please see the relevant Aromatrix Flora Material Safety Data Sheet (MSDS) from our web site.

Analytical Methods:

- ❖ Concentration of β -acids, residual α -acids and residual Iso- α -acids can be measured by any of the following methods:
 - By HPLC, using the current ICE & ICS standards, according to the EBC 7.8 method, or the ASBC method - Hops-16
- ❖ Hop oil concentration can be measured by:
 - EBC 7.10
 - ASBC Hops-13

Technical Support:

We will be pleased to offer help and advice on the use of Aroma hop extract in brewing.