

	<p><b>Azacca®</b></p> <p><b>Type 90 Hop Pellets</b></p> <p>Technical Specification</p> <p>Authorised by Tim Luckham</p>	<p>Document No. QA 308</p> <p>Date:15/02/2022</p> <p>Issue No.2</p>
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**Country of origin** USA

**Characteristics** Mango, Orange, Pine

**Typical Alpha Acid** 14-16%

**Typical Beta Acid** 4-5.5%

**Typical Cohumulone** 16-18

**Typical Oil Composition** Caryophyllene: 8-12%, Myrcene: 46-55%, Humulene: 14-18%, Farnesene: <1%

**Typical Total Oil** 1.6-2.5ml/100g

**Flavour Intensity** 9

**Description** - Hops are used to provide bitterness in beer. Hop pellets are whole hop cones which have been cleaned, dried, milled into a powder, blended and compressed through a die.

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

**Physical** Diameter 6mm / Length 5 – 15mm

**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**

Pellets are packed in 5 or 10kg 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**

Type 90 Hop Pellets 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

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