



CERTIFICATE OF ANALYSIS

BATCH NO.:
PE00680

VARIETY
Citra® HBC 394 c.v.

CROP YEAF
2023

Description

Hop Pellets are produced from raw hops and can be added to the kettle to provide bitterness and a hop character that is indistinguishable from that achieved using raw hops. Hop Pellets provide improved homogeneity, better storage stability and reduced storage/transport costs compared to raw hops.

Storage

Hop Pellets should be stored cool at 0 – 5 °C (32 - 41 °F). Pellets are best used within 3 years after processing. If stored at – 20 °C (-4 °F), pellets should be used within 5 years. Foils, once opened, use within a few days.

Chemical Analysis

<u>Characteristic</u>	<u>Analysis Result</u>	<u>Method</u>
Alpha Acids	12.9 %	ASBC Hops-6A
Beta Acids	3.6 %	ASBC Hops-6A
HSI	0.296	ASBC Hops-12
Oil Content	2.2 ml/100g	ASBC Hops-13
Moisture	9.3 %	ASBC Hops-4

Pesticide residues are monitored in hop products under our new BarthHaas Quality Control Guarantee. For more information on this program, please visit our website at, www.BarthHaas.com.



Released By:

Hannah Eyerly, Senior Lab Technician

Signature:

Date:

November 13, 2023

Additional Information:

SQ000011715
Production date: 16-Oct 2023
Best by date: 16-Oct 2026

Manufactured by John I. Haas, Inc., a member of the BarthHaas Group. 1600 River Rd., Yakima, WA 98902 Telephone: (509) 469-4000