

# CERTIFICATE OF ANALYSIS

BATCH NO.:  
PE00699

VARIETY  
Mosaic® HBC 369 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	12.5 %	ASBC Hops-6A
Beta Acids	4.0 %	ASBC Hops-6A
HSI	0.302	ASBC Hops-12
Oil Content	1.7 ml/100g	ASBC Hops-13
Moisture	8.1 %	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](http://www.BarthHaas.com).



**Released By:**

Hannah Eyerly, Senior Lab Technician

**Signature:**

**Date:**

November 13, 2023

**Additional Information:**

SQ000011797  
Production date: 17-Oct 2023  
Best by date: 17-Oct 2026

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