

Hops pellets type 90

(Standard pellets)



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Description

Pellet type 90 are added during the wort boiling to give the later beer the corresponding bitterness and the hop aroma. They have the same composition as umbilical hops, but offer a higher yield, consistent quality, better storage, lower transport and storage costs compared to raw hops.

Packaging

The pellets are packaged in composite films (aluminum layer as a diffusion barrier). The filling takes place under an inter-gas atmosphere or as a vacuum packaging.

Packing units: 2 - 20 kg according to customer requirements
90 kg and 140 kg composite film

Product specifications

Description: cylindrical pourable pellets, made from dried ground hops
Texture: compact shape, can be broken to powder
Color: Olive green (depending on type)
A-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 - 10%

Quality assurance

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



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Storage and durability

Pellets type 90 should be stored at a temperature below 5 °C and used up within 3 years. Open films should be used up within a few days due to the occurrence of degradation reactions.

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

