CERTIFICATE OF ANALYSIS

BATCH NO.:	VARIETY:	CROP YEAR:
STK20937-5KG	Mosaic® HBC 369 c.v.	2022

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

Characteristic	Analysis Result	Method
Alpha Acids	11.60 %	ASBC Spectrophotometric
Beta Acids	3.17 %	ASBC Spectrophotometric
HSI	0.297	ASBC Spectrophotometric
Oil Content	1.30 ml/100g	ASBC Hops-13
Moisture	7.07 %	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:	***Signature:***	***Date:***
Bryan Ball, QA Coordinator		August 14th, 2023

Additional Information:

Batch I-20937-1
Type 90 Pellets
Production date (MM-YYYY): 02-2023
Best by date (MM-YYYY): 02-2026