CERTIFICATE OF ANALYSIS

BATCH NO.:	VARIETY	CROP YEAR:
PE01345	Amarillo® VGXP01 c.v.	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

Characteristic	Analysis Result	Method
Alpha Acids	13.9 %	ASBC Hops-6A
Beta Acids	9.9 %	ASBC Hops-6A
HSI	0.271	ASBC Hops-12
Oil Content	1.9 ml/100g	ASBC Hops-13
Moisture	7.5 %	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:***
Hannah Eyerly, Senior Lab Technician	Hannah Eyerly	February 2, 2024

Additional Information:

SQ000017693
Production date: 18-Dec 2023
Best by date: 18-Dec 2026

Grower lots:
23-ID113-003