

AMPLIFIRE™ LUPULIN PELLETS

CHARACTERISTICS

Amplifire™ Lupulin pellets are produced from whole cone hop pellets by Clayton Hops using a patented process that preserves components of all fractions.

PRODUCT SPECIFICATIONS

Manufacturer	Clayton Hops 377 Waimea West Road Brightwater, Tasman 7091 New Zealand
Description	Cylindrical pellets of milled and compressed hops.
Consistency	A solid pellet which normally breaks up into a powder.
Colour	Variety dependent. Typically, olive-green to dark-green.
Alpha-Acids	Variety dependent. Typically, 5-20%.
Beta-Acids	Variety and lot dependent.

PROCESSING

Drying temperature	<58° Celsius (136° Fahrenheit)
Pelletising temperature	<60° Celsius (140° Fahrenheit)
Temperature of pellets after cooling	<20 Celsius (68° Fahrenheit)

PACKAGING

Amplifire™ Lupulin Pellets are supplied in branded and food grade, heavy duty, and laminated foil barrier bags. Bags are sealed under inert gas. Packaging meets all food industry packaging regulations. Following processing and packaging, Amplifire™ Lupulin Pellets are held in cold storage where all hop products are held at <3° Celsius (37° Fahrenheit).

PRODUCT USE

Amplifire™ Lupulin Pellets can be used wherever whole leaf hops and T-90 hop pellets are used including:

- Late addition kettle where volatile aromas can be better preserved
- Whirlpool
- Fermentation
- Post-fermentation dry hopping

RECOMMENDED STORAGE AND BEST-BY USAGE

Amplifire™ Lupulin Pellets should be stored cold, ideally between 0-5°Celsius (32-41°Fahrenheit). We recommend using within 3 years after processing. Once foils have been opened, hops should be used within a few days to avoid deterioration of bittering acids and oxidation of essential oils.

HANDLING AND SAFETY

Hop pellets are nontoxic. It is recommended to use a dust mask if dust is generated. If product comes in contact with skin wash off with soap and warm water. For more information, please request Safety Data Sheet. For further information please contact Clayton Hops for the relevant Safety Data Sheet (SDS).

QUALITY AND FOOD SAFETY

Clayton Hops maintains a quality management system registered to ISO9001 standard and food safety management programs based on New Zealand Ministry of Primary Industries National Programme Level 3.

TECHNICAL SUPPORT

Clayton Hops is pleased to offer any support and advice on the use of Amplifire™ Fresh Hop Oil in brewing applications. Please get in touch with our team.