



## Certificate of analysis

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|                         |  |                  |             |
|-------------------------|--|------------------|-------------|
| Certificate of analysis | ICA004105  |                  |             |
| Product name            | EKUANOT® HBC 366 C.V. TYPE 90 BULK-INT<br>PELLETS US | Crop year        | 2024        |
| Raw hop batches         |  | Production date  | 01-Nov 2024 |
| Finished good batch     | PE03848  | Best before date | 01-Nov 2029 |

### Notes

| Type     | Description         | Note  |
|----------|---------------------|---|
| CoA Note | Description         | Type 90 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. |
| CoA Note | Storage             | Type 90 Pellets should be stored cool at 0 – 5 °C (32 - 41 °F). Pellets are best used within 5 years after processing. Foils, once opened, should be used within a few days to avoid deterioration of bitter acids and essential oils.  |
| CoA Note | Pesticide Statement | Pesticide residues are monitored in hop products under our BarthHaas Quality Guarantee.   |

| Test           | Unit    | Test value | Reference method |
|----------------|---------|------------|------------------|
| HSI            | --      | 0.321      | ASBC Hops-12     |
| Total Oil      | mL/100g | 3.9        | ASBC Hops-13     |
| Beta-pinene    | %       | 0.4        | ASBC Hops-17     |
| Caryophyllene  | %       | 10.8       | ASBC Hops-17     |
| Citronellol    | %       | 4.4        | ASBC Hops-17     |
| Farnesene      | %       | 0.5        | ASBC Hops-17     |
| Geraniol       | %       | 0.9        | ASBC Hops-17     |
| Humulene       | %       | 20.2       | ASBC Hops-17     |
| Limonene       | %       | 0.1        | ASBC Hops-17     |
| Linalool       | %       | 0.4        | ASBC Hops-17     |
| Myrcene        | %       | 24.5       | ASBC Hops-17     |
| Nerol          | %       | 0.6        | ASBC Hops-17     |
| Moisture Oven  | %       | 9.9        | ASBC Hops-4C     |
| Alpha, Spectro | %       | 13.7       | ASBC Hops-6A     |
| Beta, Spectro  | %       | 4.5        | ASBC Hops-6A     |

|                            |                         |
|----------------------------|-------------------------|
| Release by                 | Date                    |
| Hannah Eyerly, Sr Lab Tech | May 29, 2025 1:27:43 PM |