

Control Form

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Title: HopBurst® El Dorado Technical Specification



Totally Natural Solutions

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| Product Name: | HopBurst® El Dorado | Product Code: | HB-44051 |
| Appearance: | Clear to hazy liquid | Odour: | Characteristic of the named variety and retained sample. |
| Uses: | As a flavouring for foods, beverages and low alcohol application. Not for direct consumption as an undiluted product. | | |
| Analytical Characteristics: | GC Analysis: | Analysis of hop concentrate to comply with standard trace of known components to include myrcene, humulene, farnesene and caryophyllene. | |
| | Specific Gravity at 20°C: | 1.030 – 1.040 | |
| Recommended Addition: | Should be dosed at 5-40g/hectolitre (trial advised). For best results add post fermentation and filtration, added direct into bright beer stream or conditioning tank. | | |
| Packaging: | 1lt and 5lt aluminium flasks or 20lt lacquered steel drums. | | |
| Storage: | Keep containers closed when not in use. Keep away from sources of heat and ignition. Store at 5 - 25°C | | |
| Shelf Life: | 24 months – once opened product should be resealed and used within one month. | | |