

Control Form

Document Ref: CF.PROD.063

Issue Date: 27/01/2022

Issue Number: 004

Title: HopBurst® Magnifico Technical Specification



Totally Natural Solutions

Page 1 of 1



Product Name:	HopBurst® Magnifico	Product Code:	HB-44012
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 lacquered 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.		