

# Control Form

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Title: HopBurst® Nelson Sauvignon Technical Specification



Totally Natural Solutions

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<b>Product Name:</b>	HopBurst® Nelson Sauvignon	<b>Product Code:</b>	HB-44048
<b>Appearance:</b>	Clear to hazy liquid	<b>Odour:</b>	Characteristic of the named variety and retained sample.
<b>Uses:</b>	As a flavouring for foods, beverages and low alcohol application. Not for direct consumption as an undiluted product.		
<b>Analytical Characteristics:</b>	<b>GC Analysis:</b>	Analysis of hop concentrate to comply with standard trace of known components to include myrcene, humulene, farnesene and caryophyllene.	
	<b>Specific Gravity at 20°C:</b>	1.030 – 1.040	
<b>Recommended Addition:</b>	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.		
<b>Packaging:</b>	1lt and 5lt aluminium flasks or 20lt lacquered steel drums.		
<b>Storage:</b>	Keep containers closed when not in use. Keep away from sources of heat and ignition. Store at 5 - 25°C		
<b>Shelf Life:</b>	24 months – once opened product should be resealed and used within one month.		