

Control Form

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Title: HopSensation® DIPA Technical Specification



Totally Natural Solutions

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Product Name:	HopSensation® DIPA	Product Number:	SE-40009
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 (EBC 7.8)	Analysis of 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 5-20g/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:	12 months – once opened product should be resealed and used within one month.		