



BOHEMIA HOP

Product description – PE-90

The bales with raw hops delivered directly from hop growers are being emptied by using a special device with care to prevent unwanted damage to hops. While transporting the hops to the homogenizer hops are cleaned from the remaining admixtures by using magnetic and air-cleaning. Hops are being homogenized afterward to secure an equal level of quality for the lot. The hop moisture can be adjusted by using the dryer, if necessary (< 12 %), before the hops are milled. Milled hops are collected in a silo being additionally homogenized again before the pelletizing process. The hop pellets are subsequently packed in alu-foils bags in accordance with the customer's requirement and are assembled on a wooden pallet approved by phytosanitary mark. The advantages of such products are longer shelf life, easy storage, and transport. From the view of brewing beer, preserving significant qualitative substances, handy dosage, and handling. It is a 100% natural product.

Products specifications:

Description: Cylindrical pellet with a length range of 5-6 mm diameter, milled and compressed hop cones.
Consistency: A solid which is water-soluble or breaks up into powder under pressure.
Colour: Typically, from light to dark green (according to the variety of hops).
Alpha-acids: Depending on variety and crop year (specified in CoA of each lot).
Beta-acids: Depending on variety and crop year (specified in CoA if required).
Hop oils: Depending on variety and crop year (specified in CoA if required).
Moisture: 7,5 - 10 %

Process specifications:

Drying temperature: to 60 °C
Drying time: Depending on moisture content.
Pelletising temperature: to 55 °C
Storage temperature: 2-5 °C

Quality and Food Safety:

All procedures of Bohemia Hop follow the quality certification ISO 9001 and the certification of Environmental Management System ISO 14 001. The processing follows the HACCP System. This system ensures that all activities of the company which can affect both the safety and quality of the product are specified.

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Certificated:
ISO 9001:2015
ISO 14001:2015

IČ: 14865602
DIČ: CZ14865602



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Product Use:

Hop pellets are mainly intended for the brewing industry thanks to the bitter and aroma components of the hops and also due to their preservation property in beer. Other branches where the hops can be used are e.g., health care, or beauty care.

Packaging:

Pellets are packed in alu-foils bags impervious to oxygen. Bags are sealed under the inert gas containing a proportion of CO and Nitrogen (or occasionally vacuumed packed). The residue oxygen content is under < 2 %. Pack sizes are available from 1 kg to 150 kg.

Storage and Best Before Date:

An air-conditioned storage facility with a temperature of 2-5 °C is recommended to secure proper storing conditions for hops. This temperature range prevents rapid loss of qualitative characteristics such as aroma, hop oils, or bitter acids. Following these recommendations, hop pellets should be used within 5 years.

Analytical Methods:

EBC 7.4

EBC 7.5 LCV method

EBC 7.7 HPLC method

ASBC method

Safety:

Hop pellets are a combustible material. For further information please see our Safety Data Sheet.

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