



BOHEMIA HOP

Product description – Pressed hops

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. Hops are cleaned from the remaining admixtures by using moving sieves, magnetic, and air-cleaning. Hop cones are pressed into quadratic bales of different sizes according to the customer's requirement by the heavy press. It is a 100% natural product.

Product specifications:

Description: Dried hop cones are firmly pressed into bales.
Consistency: Natural product
Colour: Typically, from light to dark green, a slightly yellow colour can appear.
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: 8–12 %

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 product is processed under the HACCP System. This system ensures that all the activities of the company which can affect both safety/harmlessness and quality of the product are specified documented in a specified way.

Product Use:

Pressed hops are primarily determined to use in the brewing industry due to their bitter and aroma components. They have also conservation effects. Hops generally can be used in cosmetic or health branches.

Packaging:

Pressed hops are packed into the bales (100% of polypropylene) of the 50 – 150 kgs weight. Other sizes of packaging are discussable with the producer.

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,

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Certificated:
ISO 9001:2015
ISO 14001:2015

IČ: 14865602
DIČ: CZ14865602



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pressed hops should be used within 1 year after the processing or up to 2 years if there appears no significant show of aging (unpleasant aroma, brown colour of cones).

Analytical Methods:

EBC 7.4

EBC 7.5 LCV method

EBC 7.7 HPLC method

ASBC

Safety:

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

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