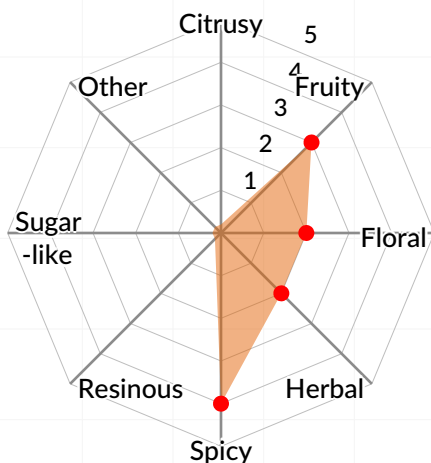


AROMA EVALUATION



VISUAL EVALUATION



AROMA SPECIFICATION

spicy, floral, dried fruit, ripe fruit

GENETIC ORIGIN

Dwarf variety recently developed at Wye Hops Ltd. by Peter Darby.

HOPS HOTLINE
800.339.8710

AGRONOMIC ASPECTS

GROWING

Yield (kg/ha)	1,350 - 1,650
Maturity	Medium Early
Main Growing Country	UK

CHEMICAL INGREDIENTS

BITTER COMPONENTS

Alpha-Acid %	8.0 - 9.0
Beta-Acid %	3.5 - 3.7
Co-Humulone % rel.	25 - 27
Hard Resins : Alpha-Acid	0.34 - 0.35

POLYPHENOLES

Xanthohumol (EBC 7.7)	0.3 - 0.5
-----------------------	-----------

AROMA COMPONENTS

Total Oils (ml/100g)	1.4 - 1.6
Beta-Caryophyllene: Humulene	0.80
Farnesene % of total Oil	4.00 - 6.00
Linalool % of total Oil	0.2 - 0.4
Linalool: Alpha-Acid	0.03 - 0.04