

HOPSTEINER – NEWSLETTER

MARCH 2012

TECHNICAL SUPPORT




Hopsteiner®

COMMITTED TO THE BREWER.

Hops & Hop Products – Best Before Date

Hop products are produced from a naturally grown organic material, which is liable to variable rates of deterioration after harvest and/or processing. Although processing of raw hops helps to preserve their important constituents, it is strongly recommended that hop products are:

1. Stored correctly (according to Product Specification Sheets)
2. Used within a short period of time after opening the package
3. Used within the recommended 'best before date' to guarantee best results.

Hop products that are past the 'best before date' may still be suitable for use but might provide a slightly altered brewing value.

Hop Product	Best Before Date (From Production Date)	Recommended Storage Temperature (°C)	Recommended Storage Temperature (°F)
Raw Hops (Dried and Baled)	1 year	< 5	< 41
Pellets Type 90, Type 45, Stabilized Pellets, Polyphenol-Rich Hop Pellets	3 years	< 5	< 41
Isomerized Pellets	4 years	< 5	< 41
CO ₂ -Extract, Ethanol-Extract	6 years	< 10	< 50
Isomerized Kettle Extracts (IKE and PIKE)	2 years	< 10	< 50
Light Stable Kettle Extract (LSKE)	2 years	< 10	< 50
Aroma Extract Light Stable Aroma Extract	4 years	< 10	< 50
Rho Concentrate	3 years	10 - 25	50 - 77
Tetra Concentrate	2 years	10 - 15	50 - 59
Iso-Extract 30%	2 years	10 - 15	50 - 59
Rho-Iso Extract 10%	1 year	10 - 15	50 - 59
Rho-Iso Extract 35%	2 years	10 - 25	50 - 77
Tetra-Iso Extract 10%	1 year	10 - 15	50 - 59
Hop Oils: Type "Dry", "Noble" and "Noble Plus"	1 year	< 10	< 50
Beta Bio	2 years	10 - 25	50 - 77
Xantho-Flav™ Products	2 years	< 5	< 41
Tannin Extract	1 year	< 10	< 50

If you have further questions please don't hesitate to contact us!

HOPSTEINER

Newsletter, March 2012