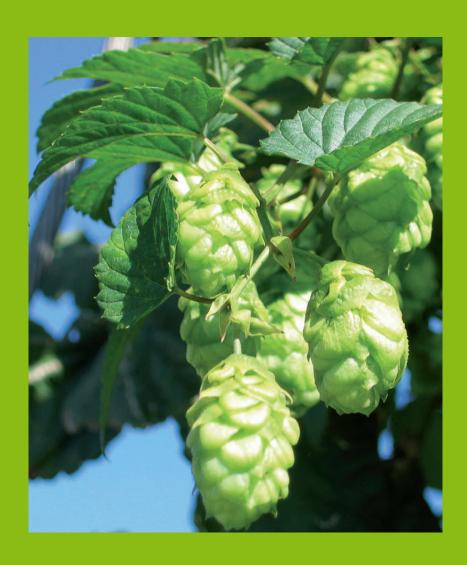
HOPSTEINER – NEWSLETTER MARCH 2012

TECHNICAL SUPPORT





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

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