

## Storage and Best Before Date

Hop products are made 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 Data Sheets; <https://www.hopsteiner.com>)
2. Used within a short period of time after opening the package
3. Used within the recommended 'best before date' to guarantee optimal product features.

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 Date of Production)	Recommended Storage Temperature (°C )	Recommended Storage Temperature (°F)
Leaf Hops (dried and baled)	1 year	< 5	< 41
Leaf Hops (vacu-packed)	3 years	< 5	< 41
Pellets Type 90, Type 45, Lupulin Powder, Lupulin Pellets	5 years	< 5	< 41
Isomerized Pellets, Stabilized Pellets	6 years	< 5	< 41
Polyphenol Aroma Pellets, HardResin Pellets	5 years	< 5	< 41
CO <sub>2</sub> -Extract, Total Resin Extract (Ethanol-Extract)	8 years	< 10	< 50
HopFlow	4 years	< 10	< 50
Isomerized Kettle Extracts (IKE & PIKE)	2 years	< 10	< 50
Light Stable Kettle Extract (LSKE)	6 years	< 10	< 50
Salvo™	6 years	< 10	< 50
AromaExtract / Beta AromaExtract	6 years	< 10	< 50
Light Stable AromaExtract	6 years	< 10	< 50
AlphaExtract	1 year	1 - 5	34 - 41
Iso-Extract 30 %	3 years	5 - 15	41 - 77
Rho Iso-Extract 10 %	1 year	5 - 25*	41 - 77
Rho Iso-Extract 30 %, Rho-S 30 %	3 years	5 - 25*	41 - 77
Tetra Iso-Extract, Tetra-S	2 years	5 - 25*	41 - 77
Hexa Iso-Extract	1 year	5 - 25*	41 - 77
Hexa-Tetra-Blend (HTB)	1 year	5 - 25*	41 - 77
Hop Oils Type Dry & Dry Variety Specific	1 year	1 - 10	34 - 50
Hop Oils (steam distilled & thin film)	1 year	1 - 10	34 - 50
Hop Oils Type Essential v.s. & Type Hoptanical	1 year	1 - 10	34 - 50
Hop Oil Type Selected Free	2 years	1 - 10	34 - 50
Hop Oils Type Noble, Noble Plus & Noble Spicy	2 years	1 - 10	34 - 50
BRHE™ (Beta Rich Hop Extract)	6 years	5 - 15	41 - 59
BetaBio™	6 years	5 - 15	41 - 59
XanthoFlav™ Products	4 years	< 10	< 50
Tannin Extract	1 year	1 - 10	34 - 50

\* For long-term storage, the ideal temperature is between 10 – 20°C (50 – 68°F).

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

HOPSTEINER Technical Support

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