Watertown Hops Company

www.watertownhops.com

A division of MillerCoors·

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Beta Hydrohop 5%

Product Description

A standardized aqueous solution of the potassium salts of tetrahydro-iso-α acids produced from CO_2 extract. Use of Beta Hydrohop will enhance beer foam when used as a post fermentation replacement for part of normal bittering. In the absence of α and iso-α acids, Beta Hydrohop will provide complete protection from the formation of light struck flavors.

Product Specifications

Description	A pale yellow to amber solution of the potassium salts of tetrahydro-iso-α-acids.
Concentration	Standard concentration is 5.0% w/w (±0.2%) of tetrahydro-iso-α-acids by HPLC analysis.
pH	8.0 (±0.25)
Density	1.008 ±0.005 g/ml
Solubility	Soluble in demineralized water.

Quality and Food Safety

- Watertown Hops Company, located in Watertown, WI - USA, is a Certified FSSC 22000 and ISO 9001: *2015* facility.
- Our Food Safety Program is HACCP based and is designed for the advanced hops products produced at this facility.
- Our facility is compliant with FDA regulations for extract (Site: 21CFR 172.560) and is Generally Recognized as Safe (GRAS) when used as a direct human food ingredient.
- Watertown Hops is also compliant with the required Good Manufacturing Practices (GMP) of Title 21, Code of Federal Regulations, and Part 110.
- Our product is Kosher certified.

Packaging

Beta Hydrohop 5% is packaged in 20 kg high-density polyethylene (HDPE) containers or in 2*300* lb. recyclable totes (or as otherwise agreed).

Storage and Product Shelf Life Recommendations

- Store Beta Hydrohop 5% in unopened containers. *Ideal storage 50-77°F (10-25°C) with an acceptable storage range of 40-100°F (4.4-37.8°C)*
- Avoid freezing.
- Beta Hydrohop 5% is stable for 18 months from the date of production under the recommended storage conditions.

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