



## Hop Oil Fraction (HOF)

### Product Description

A dark brown solid containing the essential oils, fats, and waxes obtained from CO<sub>2</sub> Extract. HOF is typically added late in the boil to provide a distinct hop aroma.

### Product Specifications

<b>Description</b>	A dark brown solid containing essential oils, fats and waxes
<b>Concentration</b>	> 30 ml hop oil/100 grams
<b>Alpha Acids</b>	< 1.0% by HPLC
<b>ISO Alpha Acids</b>	< 1.0% by HPLC
<b>Beta Acids</b>	Target 9% (15% Maximum) by UV Spectrophotometric analysis

### 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

HOF is packaged in 18 lb. high-density polyethylene (HDPE) containers (or as otherwise agreed).

### Storage and Product Shelf Life Recommendations

- Store HOF in unopened containers. Ideal storage: <40°F (4.4°C) Acceptable storage: up to 45°F (7.2°C)
- HOF is stable for 18 months from the date of production under the recommended storage conditions.

