

ISOMERIZED HOP EXTRACT 30%

Clear, pale amber to yellow aqueous solution of the potassium salts of iso-alpha acids.

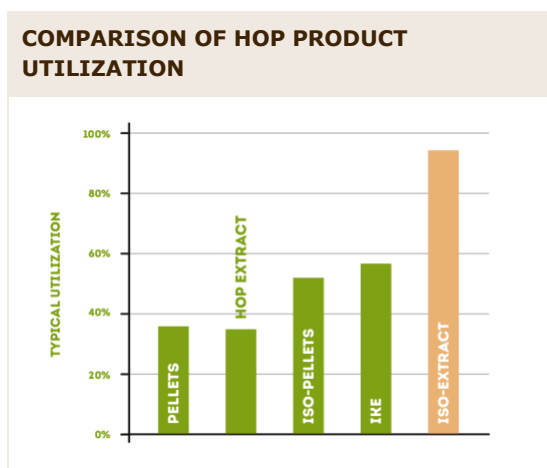


OVERVIEW

- **Isomerized Hop Extract 30 % (Iso- Extract)** is an aqueous solution of the potassium salts of iso-alpha acids produced exclusively from CO₂ hop extract.
- **Iso-Extract** can be used post- fermentation to adjust bitterness or to partially replace conventional hop products used to impart bitterness.
- **Iso-Extract** is typically added prior to filtration and has the highest yield of all hop products.

PROPERTIES	
APPEARANCE	Pale amber to yellow in color, Iso-Extract is a clear, homogeneous, aqueous solution. Free flowing at the recommended storage and application temperatures, Iso-Extract is miscible in demineralized water, alcohol and propylene glycol.
FLAVOUR	Iso-Extract produces a clean bitter flavor. It can be used as a partial replacement for kettle hopping. Iso-Extract is primarily used to adjust the final bitterness of beer. Noticeable changes in the bitter flavor of beer may be observed if more than 30 – 40 % of the total bitterness is contributed by Iso-Extract .
UTILIZATION	Based on HPLC analysis of the finished beer, utilization of iso-alpha acids can be as high as 85 – 90% if the extract is added prior to the final step in filtration. Actual utilization will vary from brewery to brewery due to differences in equipment and process conditions.
QUALITY	All Ellerslie Australia products are processed in facilities which fulfill internationally recognized quality standards.
PACKAGING	Iso-Extract is normally packaged in 20 kg pails. Other sizes are available on request, e.g. 5-Gal. Jericans or IBC of 640 – 1000 kg.

QUICK SPECS	
DESCRIPTION	Clear, pale amber to yellow aqueous solution of the potassium salts of iso-alpha acids
BETA ACIDS	< 0.2%
ISO-ALPHA ACIDS	typically 30.0 ±2.0% (w/w)
ALPHA ACIDS	< 0.6%
HOP OIL	< 0.1%
pH	9.0 (±1.0)
VISCOSITY	15 – 20 mPas at 20°C (68°F)
DENSITY	1.065 (±0.005)g/ml at 20°C (68°F)



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PRODUCT USE	
Iso-Extract is typically used for the post fermentation adjustment of beer bitterness.	
DOSAGE	Dosage of Iso-Extract (typically 30 %) is based on the concentration of the Iso-Extract , the expected utilization and the desired intensity of bitterness in the beer.
ADDITION	<p>Iso-Extract is added at full strength (undiluted) prior to filtration. If necessary, it can be diluted to 2 – 5 % with demineralized water. Should a slight haze appear, it can be eliminated by adding a potassium carbonate (K₂CO₃) solution to adjust the pH to 8 – 9.</p> <p>Never dilute full-strength Iso-Extract with beer, as the lower pH will cause precipitation.</p> <p>Suitable dosing equipment should be used to add Iso-Extract into the beer stream at a point where vigorous mixing is assured during beer transfer.</p> <p>If containers are used over several days, it is recommended that the headspace be flushed with nitrogen (CO₂ is not suitable).</p>
CLEANING RECOMMENDATION	Iso-Extract should not be left in dosing lines at low temperatures. Lines and dosing pumps should be flushed with warm, slightly alkaline, demineralized water or ethanol for purposes of cleaning.
STORAGE	Iso-Extract should be stored in sealed containers at 5 – 15°C (41 – 59 °F). Avoid exposure to sunlight and use opened containers as soon as possible.
BEST BEFORE DATE	Iso-Extract is stable for three years from the date it was produced / packaged if stored under the recommended conditions.

PRODUCT USE	
SAFETY	Iso-Extract is an intensely bitter product. Solutions of Iso-Extract are mildly alkaline and therefore contact with sensitive skin should be avoided. If Iso-Extract gets into the eyes, flush with copious amounts of water until clear and seek medical attention.

ANALYTICAL METHODS	
CONCENTRATIONS OF BITTER SUBSTANCES	Iso-alpha acids can be measured using the following methods: - HPLC according to Analytica-EBC 7.9 or ASBC Hops-9C, Hops-9D with the current ICS standard.
BITTERNESS IN THE FINISHED BEER	When determining the bittering units of the finished beer, take into account that Iso-Extract contains only iso-alpha acids and unlike more traditional hop products, there is no contribution of other bittering substances to the analysis results. Hence, the bittering units will be lower compared to the concentration of iso-alpha acids measured by HPLC (Analytica-EBC 9.47), given that Iso-Extract was used exclusively or in higher quantities. The factor 50, used for the calculation of bittering units, can be adjusted to a higher value to match the final sensory bitterness.

TECHNICAL SUPPORT
We offer assistance and advice on our full range of products: <ul style="list-style-type: none">• copies of all relevant analytical procedures• Safety Data Sheets(SDS)
Disclaimer: The information provided in this document is believed to be correct and valid. However, Ellerslie Australia does not guarantee that the information provided here is complete or accurate and thus assumes no liability for any consequences resulting from its application.



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