



LUPOCORE™

SENSORY PLUS™ ENHANCED HOP PELLETS

Technical Data Sheet

CHARACTERISTICS

LUPOCORE™ is a refined hop pellet designed for all general brewing applications. LUPOCORE™ starts with Sensory Plus™, a rigorous analytical and sensory-based screening process, paired with real brewing validation, resulting in a varietal True-to-Type blend of lots. Pellets are produced via a proprietary milling, cold-processed refinement, and extrusion process. These processes produce a finer, more uniform pellet that better preserves the vital but delicate aroma compounds found in hops. In addition to improved aroma outcomes when used in the whirlpool or dry hop, the refined pellet material compacts into a denser, more easily separated cone, less prone to clogging of pumps and straining centrifugation or filtering systems.

Supported by a long history of safe use in brewing, and in accordance with US FDA regulation 21 CFR 170.30(c) and 170.3(f), LUPOCORE™ pellets are generally recognized as safe (GRAS).

PRODUCT SPECIFICATIONS

Description	Cylindrical pellets of approx. 6 mm (0.24 inch) diameter, milled and compressed whole hops
Consistency	A solid which normally breaks up into a powder
Color	Typically from dark green to olive green (variety dependent)
α-acids	Standardized to meet a predetermined range (variety dependent)
β-acids	Variety and crop year dependent
Hop Oils	Variety and crop year dependent
Moisture	7 - 12 % (variety dependent)

*Further information on hop varieties is available at www.johnihaas.com.

QUALITY AND FOOD SAFETY

John I. Haas, Inc. maintains a food safety management system registered to the FSSC 22000 standard, and a quality management system registered to the ISO 9001 standard. Please refer to our website (www.johnihaas.com) for more information on our systems and programs.

PRODUCT USE

LUPOCORE™ pellets are designed to provide consistent hop aroma and flavor that will vary depending on the point of addition within the brewing process. The pellets will also contribute to beer bitterness when added to the kettle or whirlpool, where the amount of bitterness introduced will be dependent on factors such as temperature, time, wort gravity, and other brewing parameters. Due to the removal of hop vegetative matter during processing, LUPOCORE™ pellets will impart a more refined mouthfeel and bitterness than traditional T90 pellets or whole cone hops. This should be taken into consideration during recipe development.





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PACKAGING

LUPOCORE™ pellets are packed in laminated foils with an aluminum layer as a barrier against diffusion of oxygen. They are sealed under inert gas or vacuum packed. The foil material used meets all food industry packaging regulations. The residual oxygen content in the foil packs is less than 2% by volume. 5 kg pack size is available.

STORAGE AND BEST-BY RECOMMENDATION

LUPOCORE™ should be stored cool at 0 – 5 °C (32 - 41 °F). Pellets are best used within 5 years after processing. Foils, once opened, should be used within a few days to avoid deterioration of bitter acids and essential oils.

SAFETY

If dust is generated, it is advisable to use a dust mask. Hop pellets are a combustible material. For further information please download the relevant Safety Data Sheet (SDS).

TECHNICAL SUPPORT

We will be pleased to offer help and advice on the use of LUPOCORE™ in brewing.

E-Mail: brewing.solutions@johnihaas.com



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