

AMPLIFIRE™ HOP PELLETS

TECHNICAL DATA SHEET

CHARACTERISTICS

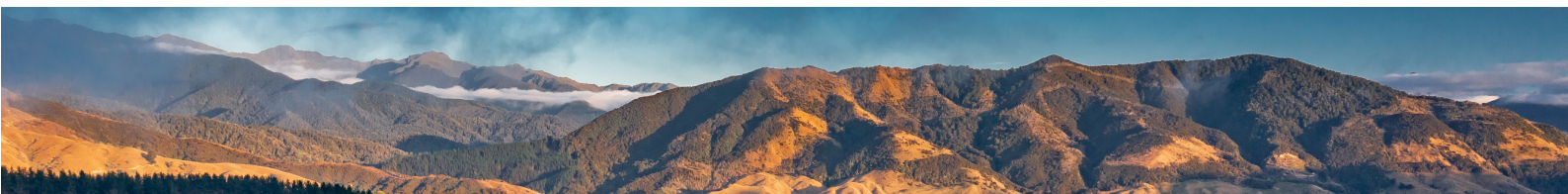
Amplifire™ hop pellets are produced from kiln-dried, whole leaf hop cones. They can be produced from any variety of whole leaf hop cone. The cones are cryogenically frozen, then broken up, then lupulin is separated from cone vegetative matter, then a lupulin/vegetative matter blend is pressed through a pellet die. The production processes are designed to protect and preserve resins and Clayton Hops continually monitors temperature and cooling across the processing line. Amplifire™ hop pellets provide improved homogeneity, better storage stability, reduced storage costs and reduced transport costs when compared to whole leaf hop cones.

PRODUCT SPECIFICATIONS

Manufacturer	Clayton Hops 377 Waimea West Road Brightwater, Tasman 7091 New Zealand
Description	Cylindrical pellets made from lupulin enriched hop powder.
Consistency	A solid pellet which normally breaks up into a powder.
Colours	Variety dependent. Typically, olive-green to dark-green.
Alpha-Acids	Variety dependent. Typically, 8-22%.
Beta-Acids	Variety dependent.

PACKAGING

Clayton Hops Amplifire™ hop pellets are supplied in branded and food grade, heavy duty and laminated foil barrier bags. Bags are sealed under inert gas. Packaging meets all food industry packaging regulations. Following processing and packaging, Amplifire™ hop pellets are held in cold storage where all hop products are held at circa. <3° Celsius (37° Fahrenheit).



PRODUCT USE

Amplifire™ hop pellets can be used as additions in kettle boil to provide bitterness and hop character in beer. Additions are recommended prior to or early into kettle boil for bitterness and the best utilisation of alpha acid. Utilisation of alpha acid into beer depends on the boiling system and conditions. Additions of Amplifire™ hop pellets late into the boil diminishes the utilisation of alpha acids as the utilisation of aroma can improve providing hop flavour in beer. Amplifire™ hop pellets can also be used for dry hopping during fermentation to improve hop aroma in beer.

DOSING

Adapt any recipe by substituting 500–600g of Amplifire™ hop pellets for 1kg of T90 hop pellets. Amplifire™ hop pellets work very well in tandem with T90 hop pellets, imparting hop character with body and mouthfeel.

RECOMMENDED STORAGE AND BEST-BY USAGE

Amplifire™ hop pellets should be stored cold, ideally between 0-5°Celsius (32-41°Fahrenheit). Under these storage conditions, Amplifire™ hop pellets will remain stable in unopened, nitrogen flushed, vacuum sealed foils. Once foils have been opened, exposed to light or exposed to heat, hops should be used within a few days to avoid deterioration of bittering acids and oxidation of essential oils.

HANDLING AND SAFETY

Amplifire™ hop pellets are nontoxic. It is recommended to use a dust mask if dust is generated. If product comes in contact with skin wash off with soap and warm water. For further information please see the Amplifire™ hop pellets Safety Data Sheet.

QUALITY AND FOOD SAFETY

Clayton Hops maintains a quality management system registered to ISO9001 standard and Food Safety Management Programme based on New Zealand Ministry of Primary Industries National Programme Level 3.

TECHNICAL SUPPORT

Clayton Hops is pleased to offer any support and advice on the use of Amplifire™ hop pellets in brewing applications. Please get in touch with our team.

