



BarthHaas®

YOUR PARTNER IN HOPS AND GREAT FLAVOR

Product Guide



LET'S MAKE GREAT FLAVOR TOGETHER

For us at BarthHaas, having real and meaningful conversations is the key. You know your business better than anybody. So, when you take the time to help us understand what's important to your business and its future success, it is a privilege that we don't waste. We are leading experts in hop flavor because we have been doing it for over 225 years. So, when you ask us to offer you advice and help that allows you improve, innovate, and create efficiency, we love to show you what we can do. Between us, we can create a lasting partnership that drives us all forward. Our goal together is to create the best flavor possible, in a way that is good for business and sustainable for everybody.

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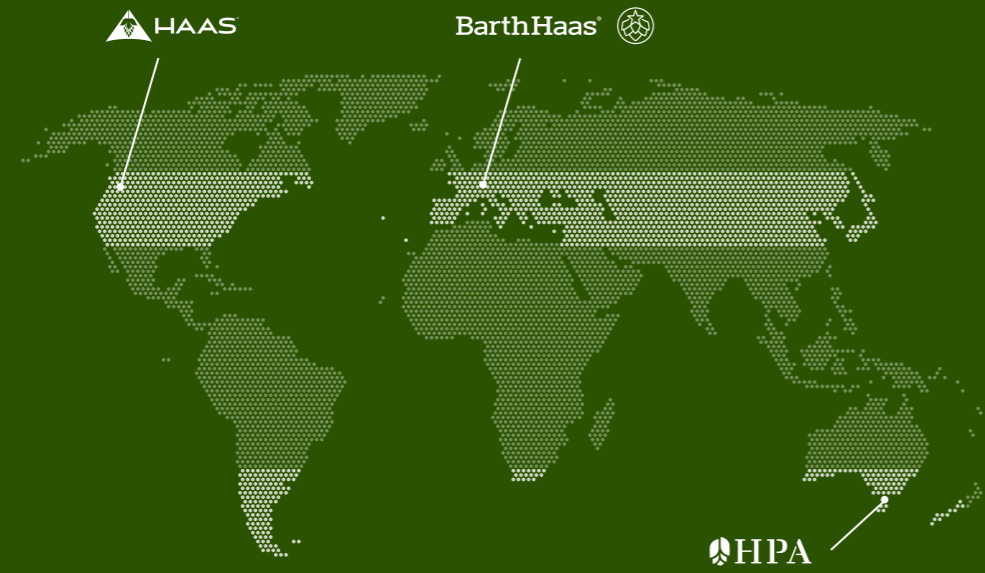
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A TRULY GLOBAL SOLUTION...

BarthHaas is part of a global group of expert companies, that together make up the largest global supplier of hops and natural hop flavor products in the world. We specialize in flavor, and our world-leading expertise, experience and processing technologies make sure we can give you what you need to create the flavors you and your customers desire.

...THAT TAKES US TOGETHER INTO THE FUTURE

Hops are deep rooted in everything we do, and our hop variety portfolio remains unmatched by any other supplier. However, innovation is the key to a sustainable and profitable future for us all. At BarthHaas we are creating new products that still deliver the same great flavor but with far greater consistency. These new formats such as INCOGNITO®, SPECTRUM and FLEX® allow you to work more sustainably by increasing efficiency, reducing waste and helping you limit your energy requirements. Working together, we can create the right balance between tradition and innovation.

IT STARTS WITH THE BEST HOPS, FROM EVERY CORNER OF THE WORLD

We give you access to hops from the world's great hop growing regions. You could choose one of the American greats such as Citra® or Mosaic® which we can provide through our group partner Haas® and our joint ownership of the Hop Breeding Company (HBC). You may consider the legendary Australian varieties such as Galaxy® or Vic Secret® which are exclusively available from us through group partner Hop Products Australia. And of course, if you want the best quality and finest traditional and noble varieties of Europe such as Hallertau Blanc or Saaz, with over 225 years of experience, BarthHaas will help.



We provide all varieties in the traditional T90 format. You can also get more flavor and efficiency from your hops by using our LUPOMAX®, BBC™ pellet, SPECTRUM or INCOGNITO® technologies. Please check with us for availability and prices.



The BarthHaas hop portfolio is large and varied, reflecting our global approach. This means we are able to offer great choice to you, direct from us and the farms we work with around the world. Varieties available from BarthHaas include:

AMERICAN

VARIETY	INFO & CHARACTER	GREAT FOR BREWING...
Adeena®	Latest ADHA release. Citrus with spicy notes.	Super new, works really well in British summer ales, and English pale ales
Amarillo®	American classic. Citrus and peach.	Essential in any West Coast style
Azacca®	Dual purpose high alpha. Mango, apricot, pears.	Dry hop classic, amazing mixed with Enigma in Golden strong ales
BRU-1™	Notable for its distinct sweet fruit aroma that is often described as pineapple.	Super popular in the new wave NEIPA
Cascade	Classic American hop. Consistent citrus, grapefruit and spicy flowers	This is the hop for American Pale Ale and British golden ales
Cashmere	Dank tropical and melons	Exciting in Lager to pale ales
Centennial	Classic floral, citrus.	Excellent dry hop in many West Coast styles
Chinook	Classic American alpha variety. Spicy, pine, some earthiness.	Base of many classic or legendary ales, plus finding homes in dry hopped stouts, as well as punchy summer beers
Citra®	The Craft Brewers Hop! Lemon, orange, lime and grapefruit. Clean.	Amazing as dry hop, whirlpool, stand-alone or with many other hops as a supporting role
Columbus	Lemon, black pepper, green onion, mango.	Excellent dry hop in light pale ales
Comet	Pineapple, citrus, earthy. Blueberry; "Simcoe® lite"	Use as part of a dry hop mix for classic West Coast aroma
Crystal	Woody, spicy, grassy	Great in Belgian/saison styles
El Dorado®	High alpha. Tropical, watermelon and stone fruits.	Modern dry hop pale ales and modern hazy beers
Ekuanot®	Green pepper, papaya, lime, apple blossom.	Excellent dry hop in light pale ales
Mosaic®	Modern classic, a mosaic of flavor, heavy on blueberry. Daughter of Simcoe®	Alone or with Citra in NEIPA/session IPAs. Also very good in lagers.
Mount Hood	Easy, earthy, spicy and fruity.	Excellent in English session ales
Nugget	Mild pleasant herbal aroma.	Low levels in lagers, as well as late hopped in British pale ales

AMERICAN

VARIETY	INFO & CHARACTER	GREAT FOR BREWING...
Pahto™	Super clean, super high alpha. Excellent value bittering. Possible substitute for Herkules/Magnum	
Sabro®	Strong coconut, wood, tropical and spice. If unavailable, 472 is a great substitute	Amazing in stouts as much the modern classic NEIPA
Sorachi Ace	Lemon, herbal to dill type.	Excellent in saison and wheat beers
Summit®	Citrus, orange, tangerine and grapefruit.	Excellent dry hop
Talus®	Grapefruit, floral, stone fruit, potpourri, woody, cream, pine.	Perfect dry hop for IPA
Willamette	Clean, spicy, easy-going flavor.	Excellent in a multitude of styles including lagers. Great combo with Cascade in pale ale
Eclipse®	Brand new in 2020. Sweet mandarin, citrus peel and pine needles.	IPA, especially West Coast style
Ella™	Orange, tropical.	Lager, with a more tropical edge
Enigma®	Intense white fruit, white wine, melon, grape with a tropical finish.	Saison and very pale ales in combination with piney flavors
Galaxy®	High impact aroma hop. Passion fruit and citrus.	IPA and pale ales. Defines the category of Pacific Pale Ales
Topaz™	High alpha, multi-use. Fruity lychee	Often used for bittering but finding a new home in darker beers, dry or late hopped.
Vic Secret™	Pineapple and tropical fruits.	Part of the dry hop and whirlpool mix for NEIPA or saison
Bramling Cross	Fruity, black currant notes.	English pale ales, and stouts
Challenger	Dual purpose, floral, spicy.	English summer blond ales
East Kent Goldings	Classic spicy, citrus, earthy.	Kentish style summer blond ales
First Gold	Late kettle dwarf hop. Spicy and citrus notes.	Saisons, pale ales, anything light, golden and spicy will benefit from First Gold
Fuggle	Legendary English hop, soft, with spice, wood.	Porters, stouts and anything classic British
Golding UK	Spicy, citrus and earthy.	For British summer ale, Goldings plus an American variety is ace.
Target	Classic English, fruity, excellent dry hop.	For British IPAs, think Target.

AUSTRALIAN

BRITISH





FRENCH

GERMAN

VARIETY	INFO & CHARACTER	GREAT FOR BREWING...
Barbe Rouge	New Alsace-bred hop. Ripe red fruit and zesty citrus.	
Strisselspalt	Classic lager-type hop, medium intense pleasant.	Biere de Gardes. Lighter saisons
Ariana	Cross of Herkules and wild male. Sweet fruits and floral notes.	Excellent for Euro IPA
Brewers Gold	Spicy, earthy, fruity.	Use from saison to pale ales, especially classic Belgians
Cascade	Deeper citrus than US version. Limoncello, passion fruit, raspberry.	Great for Pales
Callista	Pear, strawberry & orange.	Great for Euro IPA
Comet	Northern hemisphere classic. Pine, citrus, blueberry.	West Coast IPA, session IPA
Hallertau Hersbrucker	Classic German. Noble, spicy.	Lager
Hallertau Mittelfruh	Classic German. Noble, lilac, carnation, lemon and bergamot.	Lager, and lager. Amazing lager.
Hallertau Blanc	Tropical, spicy, grapefruit. Great in combination with Mandarin	Spicy pale ales, modern saison and Berliner styles
Hallertau Tradition	Spicy but with fruity edge.	
Herkules	Robust, high alpha, with some citrus.	Higher flavored beers, needing hefty bitterness: Imperial Stouts etc.
Huell Melon	Distinct melon, white fruit aroma.	Fantastic in saison, pale ales, summery blond beers
Magnum	Classic spicy clean alpha variety.	Whisper clean bitterness.
Mandarina Bavaria	Modern classic. Orange, fruity, citrus.	Wide use in many styles
Monroe	Newer aroma variety. Red fruits, raspberry, cherry and orange.	Pale ales, saison, wheat beers and Czech summer ale
Northern Brewer	High alpha bittering. Also good for noble aroma.	Steam beer styles
Perle	Herbal, spicy.	Multi-purpose variety
Polaris	Floral, some say minty. High alpha.	

GERMAN

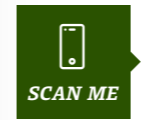
SLOVENIAN AND CZECH

VARIETY	INFO & CHARACTER	GREAT FOR BREWING...
Relax	Originally bred for tea making with a nice lemongrass flavor. Near 0% AA	Great dry hop addition
Saphir	Fine aroma, lemon, fruity, floral.	Perfect in Italian style pils
Smaragd (Emerald)	Floral, spicy, fruity.	Excellent in pale ales
Spalt Spalter	Oldest hop variety in Germany. Traditional fine noble aroma.	
Spalter Select	Spalt-like; spicy, floral.	Perfect in Italian style pils
Tettnanger	Mild and slightly spicy.	Classic lager hop. Also modern bitters and pils
Aurora	Hybrid super Styrian. Dried fruits, apple blossom and lime.	Great for pale ale styles
Bobek	Soft citrus. Pleasant classic and clean hop flavor	Perfect for modern lagers and new session pale ales
Celeia	Classic clean spicy orange.	
Kazbek	Spicy, lemon citrus.	Widely used in saison and session ales
Saaz	Classic noble aroma, spicy, citrus and herbal.	Lager... of course!
Savinjski Golding	Delicate, slightly spicy aroma.	Lager
Sladek	Bred to replace Saaz. Noble type aroma with some fruit.	

HOP NAVIGATOR

See our Hop Navigator to find the right variety for you using sensory profiles and detailed analysis data.

www.barthhaas.com/hopnavigator





GREAT NEW THINGS

BarthHaas is a leading figure in new hop variety development around the world. We guide and provide funding for major hop breeding programs, meaning you get access to the newest and the best.



USA

Many brewers know the Hop Breeding Company (HBC) is a joint venture between BarthHaas group member John I. Haas and Yakima Chief Ranches. HBC is responsible for many of the exciting hop varieties that define modern brewing, and that go on to receive commercial brand names, like: Citra®, Mosaic®, Sabro®, and more.

For the coming years, some of the most promising are HBC 1019, HBC 630, and HBC 586. Michael Ferguson, head of HAAS' hop breeding program says "HBC 630 and HBC 586 are big, fruit-forward hops. I love 1019, it's a creamy-sweet hop with tropical, almost candied-fruit-like flavors."



EUROPE

BarthHaas is a driving force and advisor to the Hop Research Center Hüll which is the hub for research and advice in German hop growing. Many of the great German varieties you know and love are the product of the great work at Hüll. The newest Hüll varieties coming to the market concentrate on aroma and high alpha.

These include:

- Diamant and Aurum, noble style hops derived from Spalt Spalter and Tettnang respectively.
- Tango, a new aroma variety with an alpha acid content above 10%.
- Titan, a brand new, mildew resistant, high alpha variety packing more than 20% alpha.



AUSTRALIA

BarthHaas group member HPA have brought the world some legendary hop varieties, with the likes of Galaxy®, Enigma® and Vic Secret™ being established favorites in breweries around the world. The newest release from HPA's highly successful breeding program is Eclipse®, a big-hitting, fruit-forward flavor hop bursting with sweet mandarin, zesty citrus peel and fresh pine needles. The BarthHaas group is now working together to bring Eclipse to as many brewers as possible, with no doubt it will be another hugely popular and desired variety.





THE HOP FLAVOR EVOLUTION

THE HOP FLAVOR EVOLUTION

If you're looking for a bigger bang or higher efficiency from your pellets, then our evolved pellet technologies deliver.



BarthHaas'

BBC[™]

PURE HOP PELLET



BarthHaas'

LUPO  **MAX**[®]



JUST THINK OF IT AS A "SUPER T90"

The BBC pellet was developed in the USA in a collaboration between our global partner John I. Haas and the Boston Beer Company (hence BBC). They were looking to create a pellet that allowed them to create greater efficiency in their brewing, while keeping as much of the original hop as possible.

The result has proved to be a big hit, particularly within the craft brewing community. It's a great middle ground between tradition and experimentation. When it comes down to the foundation of the

pellet, its composition is most like the T90; As much of the original whole hop retained as possible, except for losing coarsest of the hop fraction. The difference is that the pellet is then ground to a far finer uniform grade and then processed at sub-zero temperatures in a process akin to how we produce a T45 pellet. The BBC™ pellet offers the lupulin-rich fraction combined with the best part of a whole hop, pressed into an incredibly fine and soft formed pellet, designed around increasing operational benefits. The BBC™ pellet is the best of both worlds and a great pellet for your dry hopping needs.



Availability of BBC™ pellet varieties is constantly changing so please contact us to discuss your needs.



OPTIMIZED AND STANDARDIZED FOR CONSISTENT FLAVOR

LUPOMAX® is a highly consistent, concentrated lupulin pellet designed to deliver optimized hop flavor. Standardization of its lupulin content delivers true-to-type hop flavor and reliable brewing performance.

The secret behind the LUPOMAX® pellet is that it is produced using our sensory-based selection and production process, Sensory Plus™. This means it delivers a true-to-type concentrated varietal flavor and aroma, and it does so consistently and repeatedly. This means you can dial-in the hop

flavor with greater accuracy and rely on the fact that this will not change. The process even significantly reduces the variance between crop years.

As an enhanced pellet, LUPOMAX® offers efficiency gains by reducing the vegetative matter to provide a cleaner, more intense hop flavor without undesirable grassy, astringent flavors. This means you can go big, using fewer pellets and creating less waste.

Find out more at barthhaas.com/lupomax

LUPOMAX® is currently available in the following varieties with more added each year.

ORIGIN	VARIETY	INFO & CHARACTER
America	Amarillo®	American classic. Citrus and peach.
	Azacca®	Dual purpose high alpha. Mango, apricot, pears.
	BRU-1™	Notable for its distinct sweet fruit aroma that is often described as pineapple.
	Cashmere	Dank tropical and melons.
	Centennial	Classic floral, citrus.
	Citra®	The Craft Brewers Hop! Lemon, orange, lime and grapefruit. Clean.
	Columbus	Lemon, black pepper, green onion, mango.
	Ekuanot®	Green pepper, papaya, lime, apple blossom.
	El Dorado®	High alpha. Tropical, watermelon and stone fruits.
	Mosaic®	Modern classic, a mosaic of flavor, heavy on blueberry. Daughter of Simcoe®
Germany	Ariana	Cross of Herkules and wild male. Sweet fruits and floral notes.
	Callista	Pear, strawberry & orange.
	Huell Melon	Distinct melon, white fruit aroma.
Czech	Saaz	Classic noble aroma, spicy, citrus and herbal.

THE HOP FLAVOR EVOLUTION



THE LIQUID HOP FLAVOR REVOLUTION

Hops in liquid form which deliver the best flavor and aroma while making your production more sustainable, more cost efficient and simpler.



BarthHaas[®]
SPECTRUM



BarthHaas[®]
INCOGNITO[®]



THE LIQUID HOP FLAVOR REVOLUTION

"We have seen a lower and more consistent loss rate on the beers we have trialed it in and are really impressed with the flavor profile it gives. We have taken it up to 50% of the dry hop in one of our beers and saw a much shorter tank time due to lower amount of hop creep and a smaller spike in VDK."

Sophie De Ronde
Head Brewer – Burnt Mill Brewery UK

Read the full case study and find out more about SPECTRUM at barthhaas.com/spectrum



BarthHaas

SPECTRUM

**NEXT
GENERATION
LIQUID
DRY
HOPPING**

With SPECTRUM you can dry hop in a way that achieves a substantial increase in yields, and a reduction in tank turnover times, while maintaining the full dry hop flavor in your beer.

Unlike any other dry hopping product, SPECTRUM is the only product that is 100% hops in liquid form, with no carriers or synthetic solvents. Plus, it completely dissolves in cold beer, leaving you with more beer to sell and less cleaning. It delivers the full range of true-to-type flavor compounds into your dry hopping process without any additional

hop creep, so you can better manage your final product. Imagine the finest hop pellets in liquid form and you will understand the impact and efficiency gained. SPECTRUM is true-to-type which means it offers the attributes that you would expect of a specific hop variety.

SPECTRUM is currently available in 1kg, 5kg or 10kg in CITRA®, MOSAIC®, GALAXY® and ECLIPSE® varieties with more to follow.





BarthHaas®

INCOGNITO®

BIG HOP FLAVOR POURED STRAIGHT INTO YOUR WHIRLPOOL

INCOGNITO® makes it easier to brew hop-forward beers in a more sustainable way that saves you money and time.

Today the love of hop-forward beers is driving brewers to use more hops than ever before. Every brewer knows that the more pellets you use, the more beer you lose in the process. Now there's **INCOGNITO®**, a soluble hop product specifically designed to be used in the whirlpool - and to deliver the impactful, variety-specific flavor outcomes you want.

INCOGNITO® is flowable at room temperature and completely soluble, so it is quick simple to dose without the need for special equipment. It offers reduced storage and transportation costs, a low nitrate load and reduces waste products, so it is an ideal way to help make your brewing more sustainable and efficient.

INCOGNITO® is currently available in 1kg or 2kg resealable flasks in the following varieties... (with new varieties released regularly)

VARIETY	CHARACTER
Centennial	Classic floral, citrus.
Chinook	Classic American variety. Spicy, pine, some earthiness.
Citra®	The Craft Brewers Hop! Lemon, orange, lime and grapefruit. Clean.
Ekuanot®	Green pepper, papaya, lime, apple blossom.
El Dorado®	High alpha. Tropical, watermelon and stone fruits.
Mosaic®	Modern classic, a mosaic of flavor, heavy on blueberry. Daughter of Simcoe®
Sabro®	Strong coconut, wood, tropical and spice.



BETTER BITTERING FOR ALL

BETTER BITTERING FOR ALL

Clean, consistent and smooth bittering that is easy to use and gives you more control over your production and packaging options.





NATURAL HOP BITTERNESS THAT FLOWS INTO YOUR KETTLE

FLEX® provides a better way to bitter. It is pure concentrated hops. There's no vegetal matter, so there's no wort loss. It's easier to handle and dose, with less shipping and storage costs, and no disposal of spent hops or hop pellets.

FLEX® contains approximately 65% alpha acids. It provides greater efficiency in shipping and storage due to its more than 75% reduction in product weight compared to standard T90 hop pellets.

Because the alpha acids from **FLEX**® are dosed in a liquid form, bitterness utilization is typically improved over T90 hop pellets by 10 - 20%, relative. Our proprietary processing technology results in a CO₂ hop resin with low viscosity at room temperature, which makes it easy to measure and dose. We recommend dosing **FLEX**® directly to the brew kettle at the beginning of boil.

FLEX® is available in 2kg resealable flasks.



LIGHT-STABLE KETTLE BITTERING FOR HIGHLY EFFICIENT BREWING.

BRAND
NEW

KETTLE REDI® is an innovative new hop product that's all natural, efficient and easy to use. Perfect for beer in green and clear glass bottles.

KETTLE REDI® delivers a light-stable bitterness to beer that is pleasant and well rounded. The alpha acids in **KETTLE REDI**® are standardized, meaning you get a consistent bitterness every time. It's 100% hop derived, so it doesn't use any synthetic ingredients, and with no vegetative matter you reduce both production losses and waste.

KETTLE REDI® plays well with the complete line-up of BarthHaas light-stable bittering products - Redihop®, Isohop® and Tetrahop® - for maximum flexibility in creating great beverages that are light stable in any packaging.



Meet the rest of our bittering product family...

PRODUCT	USAGE	POINT OF ADDITION
Redihop®	A light-stable mild bittering product that can be added later in your process to perfect the bitterness you require.	Post fermentation before final filtration.
Isohop®	End of process bittering that allows you to correct or partially replace bitterness.	During filtration.
Tetrahop®	A bittering product that also enhances foam retention in your final product. Fully light stable.	Post fermentation before final filtration.



HOP OILS FOR PERFECT AROMA

Using hop oils to create precisely
the taste and aroma you want.



BarthHaas®

PHA® CLASSICS



BarthHaas®

**PHA® VARIETAL
TOPNOTES**



BarthHaas®

PHA® CLASSICS

DISTINCTIVE HOP AROMAS FOR THE PERFECT RESULT

Our classics range delivers distinct profiles picked out from the hugely complex array of aromas found in hops. If you want to diversify your product development quickly and simply, or balance out slight flavor variations, our PHA® Classics are the product for you.

These highly concentrated, natural hop oil fractions are 100% soluble. They are pure aroma products with no bitterness – easy to dose, suitable for light-stable products and perfect for lagers, pilsners

and low or non-alcoholic beers. PHA® Classics also minimize your beer loss, offering an efficient alternative to pellets.

We offer a base range of PHA® Classics flavors or can work with you to create exactly what you need.

- Spicy · Myrcen · Citrussy
- Sylvan · Floral · Herbal



BarthHaas®

PHA® VARIETAL TOPNOTES

REFINED VARIETY SPECIFIC DRY HOP AROMA

PHA® Varietal Topnotes give you the dry hop aroma for specific hop varieties to help enhance and refine your final aroma.

Perfect for brewing products with a clear hoppy character, these pure varietal hop oils are without bitterness, are 100% soluble and a natural way of replicating the aroma of hop varieties such as Cascade, Perle and Mt Hood. PHA® Varietal Topnotes.

PHA® Varietal Topnotes are easy and efficient to dose, and suitable for light-stable products. As an alternative to pellets, they also minimize your beer loss.





THINGS THAT MAKE BREWING A LITTLE BIT EASIER



BarthHaas'
HOPAID®
ANTIFOAM


HopHaze®

BarthHaas®
**HOPAID®
 ANTIFOAM**

**ANTIFOAM
 MADE FROM HOPS!**

HOPAID® Antifoam provides more capacity and cleaner brewing for you. It is not like other antifoam agents: it is the world's only hop-based product that inhibits foaming during fermentation, offering unique benefits and terrific value for money to you and your customers.

By inhibiting foaming during main fermentation, **HOPAID® Antifoam** allows you to make increased use of your tank capacity. It can be used for top and bottom fermented beers and in all types of fermenters, to brew more beer from the same brewing kit.

Excessive foam is a major microbiological contamination risk. **HOPAID® Antifoam** significantly reduces this and can also help reduce IBU and protein losses during fermentation. It is fully metabolized or separated along with spent yeast at the end of the fermentation process, meaning it has no negative impact on your beer.

Recognized as food safe in both the USA and the EU, **HOPAID® Antifoam** is a silicate free, clean label product. **HOPAID® Antifoam** is extracted from hops giving your customers a safe, natural alternative. **HOPAID® Antifoam** can make CIP and tank farm cleaning easier saving you time and money. With less over-foaming, cleaning is easier no matter what kind of brew kit you are using. You and your team get more time to make great beer.



*“...you don't really
 notice it's in the beer
 until you forget
 to put it in.”*

Rob Orton
 Production Manager - St Austell Brewery



**HAZE FOR DAYS
 (OR EVEN YEARS)**

In recent years, hazy style beers – New England IPAs, Hazy IPAs, Juicy IPAs, and more – have exploded in popularity, helping propel the craft industry to new heights of success and winning over a generation of new beer drinkers along the way. While there are many ways to achieve haze in beers, maintaining the stability of that haze during packaging, distribution and storage can be tricky.

Enter **HOP HAZE®**. Launched in July 2022, **HOP HAZE®** is a new brewing solution designed to create remarkably stable haze in beer. It's an all-natural, 100% hop-derived product that is added to beer after filtration and before the bright tank, pre-packaging. It is flavor-neutral and will not impact the flavor or aroma of finished beer. Our year-long trials have shown that **HOP HAZE®** will last the entire shelf life of the beer, without settling out of solution.





OUR QUALITY CONTROL GUARANTEE

In 2012 BarthHaas GmbH & Co. KG introduced the unique and comprehensive BARTH Quality Control Guarantee, which refers to the quality control measures and analyses of active compounds to which our hops and hop products are subject. In 2013 the guarantee was further extended to the BarthHaas Guarantee.





THE BARTHHAAS SECURITY SYSTEM



THE MOST COMPREHENSIVE QUALITY CONTROL PROGRAM IN THE INDUSTRY

All hops and hop products obtained from BarthHaas are combined as composite samples in a standardised form and comprehensively analysed.

Only after the results of the analysis are made available are hops released for processing and marketing.

Details of the schematic approach and the defined spectrum of active compounds can be found on the BarthHaas website.

OUR "EARLY WARNING SYSTEM" RECOGNIZES POTENTIAL PROBLEMS IN ADVANCE

Early forecasts are achieved through both close collaboration and exchange of information with the growers, as well as targeted advice from our skilled procurement experts worldwide.

In suspected cases BarthHaas tests hops for pesticide residues before the crop has even been harvested.

Instances of pests and diseases are observed, documented and corresponding measures derived through the regular "BarthHaas Hop Tour", which visits selected hop gardens throughout all major growing regions.



TRACEABILITY OF ALL HOPS AND PRODUCT LOTS

Our IT system allows comprehensive data storage and makes it possible for hops to be correctly allocated to meet customer needs.

This means that all growers lots in any given product batch can be easily traced.

Reference samples of all hop and product lots are retained for at least five years.

THE BARTHHAAS QUALITY MANAGEMENT

The HACCP concept is an integral component of our ISO 9001 quality management systems.

The plant protection sheet is a BarthHaas innovation and has become the established standard within the German hop industry. Similar spray records are being requested from all BarthHaas suppliers worldwide.

* The BarthHaas guarantee refers to the comprehensive quality control measures and analysis of active compounds to which BarthHaas hops and hop products are subject.

It is not a guarantee of the 100% purity of the product.



BarthHaas[®]

**COMMUNICATION
IS GREAT**

We'd love to talk with you about all that is possible when creating the best flavors.

Please feel free to contact us so that we can create a partnership that makes great things happen.

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