

# BarthHaas® FLEX®

## CHARACTERISTICS

FLEX® offers the brewer a flowable concentrated hop product that provides efficiency and flexibility in the brew house. FLEX® is an all-natural product produced from hops that retains the bittering potential of the hops from which it is made. Compared to raw hops or hop pellets, FLEX® represents a convenient and concentrated alternative with excellent stability. In the United States, hop extracts are generally recognized as safe (GRAS) in accordance with US FDA regulation 21 CFR 182.20.

## PRODUCT SPECIFICATIONS

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|---------------------|--|
| <b>Description:</b> | Depending on extraction conditions, the color of FLEX® can vary from yellow to amber. FLEX® is flowable at room temperature. |
| <b>Density:</b>     | approx. 0.8 - 1.0 g/mL   |
| <b>α-acids:</b>     | 65%  |
| <b>Iso-α-acids:</b> | +/- 5%   |

## QUALITY AND FOOD SAFETY

BarthHaas maintains quality management systems registered to the ISO 9001 standard, as well as food safety management programs based on internationally recognised (HACCP) principles. Please refer to our web site ([www.barthhaas.com](http://www.barthhaas.com)) for more information on our systems and programs.

## PRODUCT USE

For efficient provision of bitterness, add FLEX® to the kettle at the beginning of the wort boil. FLEX® provides better utilization of α-acids when compared to hop pellets and typically within the range of 25% - 35%. The quantity to be added is calculated using the α-acids content and the estimated utilization. Actual utilization may vary depending on plant and processing parameters.

## PACKAGING

FLEX® is supplied in 2 or 10 kg containers. Containers meet all food industry packaging regulations.

## STORAGE AND BEST-BY RECOMMENDATION

FLEX® should be stored at 13-24 °C (55-75 °F). FLEX® is best if used within 36 months after processing. FLEX® remaining in a previously opened package can be used up to 12 months after opening under two conditions: the package is properly stored and the total age of the product does not exceed 36 months.

## ANALYTICAL METHODS

The concentrations of hop acids may be measured by:

o High Performance Liquid Chromatography (HPLC), using the current ICE standard, according to the EBC 7.7 or the ASBC Hops-14 methods.

#### **SAFETY**

Any material that contacts with skin should be washed off with soap and water. For more information download the relevant Safety Data Sheet (SDS) on our website.

#### **TECHNICAL SUPPORT**

BarthHaas will be pleased to offer any help and advice on the use of FLEX® in brewing applications.

E-Mail: [Brewingsolutions@barthhaas.de](mailto:Brewingsolutions@barthhaas.de)