

HPA PRODUCTION PROCESS

Production facilities:

Bushy Park Estates
440 Gordon River Road
Bushy Park Tasmania 7140 Australia

Rostrevor Hop Gardens
5730 Great Alpine Road
Myrtleford Victoria 3737 Australia

Hop pellets:

Type 90 hop pellets are processed for aroma/flavour/bittering purposes in brewing beer. They are prepared from dried hop cones that have been milled into powder and subsequently pelletised under pressure at one of our purpose built pellet plants.

Shelf life of pellets:

Unopened, sealed hop pellets are safe to use for up to 3 years when stored at 1°C to 5°C.

Production process:

1. Hop harvest commences early March and concludes early April.
2. The hop bines are cut, loaded into trailers and transported to the production facilities.
3. The hop cones are removed from the bines by a Dauenhauer picker.
4. The hop cones are separated from the waste material (ie. leaves, bines, strings, etc).
5. The waste material is shredded, mulched and returned to the hop fields.
6. The hop cones are kiln dried at 60°C to 65°C for up to 8 hours.
7. The dried hop cones are allowed to cool on the conditioning floor for at least 12 hours.
8. The dried hop cones are pressed into 110kg bales.
9. The dried and baled hop cones are milled, passed through a sieve and blended.
10. The hop powder is passed through 6mm holes of the pellet die under pressure, which increases the temperature of the pellets to 50°C to 55°C.
11. The hop pellets are immediately cooled to 10°C, and passed over a shaker table to remove any hop dust.
12. The clean hop pellets are packaged into foil pouches, from which the oxygen is evacuated then back flushed with Co₂, and packed into cardboard boxes.
13. The packaged hop pellets are stored at 0°C to 5°C in humidity controlled cold storage until they are shipped to the customer.