

Production Process

Hop Products Australia production facilities:

Bushy Park Estates
440 Gordon River Road
Bushy Park TAS 7140

Rostrevor Hop Gardens
5730 Great Alpine Road
Myrtleford VIC 3737

Shelf life of pellets:

Unopened sealed hop pellets are good for 3 years under storage temperatures of 1 - 5 degrees Celsius

Hop pellets:

Type 90 hop pellets are a processed ingredient for aroma/flavour/bittering purpose for brewing beers, which are prepared from dried hops which have been hammer milled into powder and the powder subsequently pelletised under pressure through a pelletising plant.

Production Process:

1. Harvest hops (March – April)
2. The harvested hops are removed from the vines
3. The hops cones are then cleaned to remove the leaves, vines and other non-hop material
4. After picking, hop cones are kiln dried at 60-65 degrees C for up to 8 hours
5. The dried hops are allowed to cool and condition for a minimum of 12 hours under no heat.
6. The dried hop cones are then baled into 110kg bale packs
7. The pressed dried and cleaned hop cones are then milled at the pellet plant
8. The milled hop powered passes through a sieve into a blender where many bales are mixed.
9. The powder is conveyed to a pellet die with 6 mm diameter holes, under pressure the powder is forced through the die to produce pellets. The pelleting process raises the temperature of pellets to 50 -55 degrees Celsius.
10. The pellets are immediately cooled to 10 degrees.
11. The cooled pellets pass over a shaker table where the hop dust is removed and recirculated through the pellet plant.
12. The clean pellets are packaged into oxygen barrier laminated foil pouches in cardboard boxes, the oxygen is evacuated from the foil pouch and then back flushed with Co2.
13. Hop pellets are transported to temperature and humidity controlled cold stores where they are stored at 0 to 5 degrees, until they are shipped