

PRE-HARVEST HOP CERTIFICATE OF ANALYSIS



To: Justin Gloede - Hidden Valley Hops Farm

Sample ID: Super Saazer
(Pre-Harvest)

Variety: Zuper Saazer

Date : 9/8/2020

Certifying Officer: Zach Lilla - Lab Manager
TTB Certified Chemist - Member AOAC - ASBC - BJCP

Method				
Hops-4C	Moisture Analysis	% Moisture	73.7	
		% Dry Matter	26.3	
Hops-12	Hop Storage Index	HSI	0.262	
Hops-13	Total Essential Oil	mL/100g	NT	(as is)
Hops-14 ICE-4	Alpha & Beta Acids by HPLC	Cohumulone	32.9	(% of Total AA)
		Total % Alpha Acids	2.22	(as is)
		Colupulone	51.6	(% of Total BA)
		Total % Beta Acids	1.70	(as is)
		a/b ratio	1.31	
Hops-17	Hop Essential Oil by GC-FID as a % of total oil	B-Pinene	NT	
		Myrcene	NT	
		Linalool	NT	
		Caryophyllene	NT	
		Farnesene	NT	
		Humulene	NT	
		Geraniol	NT	
NT=NOT TESTED				

Zuper Saazer	Typical Ranges	Pre-Harvest Results	
Dry Matter	22 - 26%	26.3	↑
% Alpha	5.0 - 8.0%	7.60	✓
% Beta	5.0 - 8.0%	5.81	✓
Cohumulone	30 - 35%	32.9	✓
Total Oil	0	NT	NT

Note: Pre-Harvest Results are calculated based on a 10% final dried target moisture.

Note: With fresh wet hops, due to variations in handling, values corrected for moisture are no indication of a dried post processed A/B or oil content.

Signed: 

Zachary Lilla - Lab Manager - TTB Certified Chemist

