



Hop Products Australia
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STANDARDISED PRODUCTION PROCESS

Hop Products Australia Production facilities:

Bushy Park Estates - 440 Gordon River Road, Bushy Park Tasmania 7140
Rostrevor Hop Gardens - 5730 Great Alpine Road, Myrtleford Victoria 3737

Pelleting facility:

Hop Central – 235 Myrtleford-Yackandandah Road, Myrtleford VIC 3737

Shelf life of pellets:

3 years when stored in sealed modified atmosphere packaging at 1-5 °C.

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 hop cones are removed from the bines
3. The hops cones are cleaned to remove the leaves, bines, and other non-hop material
4. Hop cones are kiln dried at 55-65°C for up to 8 hours
5. The dried hops cones cool and condition for a minimum of 12 hours under no heat.
6. The dried hop cones are then baled into 75kg bale packs
7. The pressed dried and cleaned hop cones are then milled at the pellet plant
8. The milled hop powder passes into a mixer where bales are mixed.
9. The powder is fed to the pellet die with 6 mm diameter holes; under pressure the powder is pressed through the die to produce pellets. The pelleting process raises the temperature of pellets to 50-55°C
10. The pellets are immediately cooled to 10°C
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 with modified atmosphere CO₂ and N.
13. Hop pellets are transported and stored in temperature and humidity controlled cold stores at 0-5°C, until they are shipped

