

## INCOGNITO®

INCOGNITO® is a flowable variety-specific extract of hops that provides enhanced hop flavor and aroma to beer while reducing kettle or whirlpool hop pellet use. INCOGNITO® is designed for addition to the brewhouse whirlpool to achieve the greatest impact of flavor and aroma. The product contains no hop solids and eliminates wort losses associated with hop pellet liquid absorption. INCOGNITO® is a patent pending product derived from a CO<sub>2</sub> hop extraction process and contains only hop-derived components.

### Product Specifications:

Appearance:	Dark amber to yellow. Some variations in coloring can be expected, an effect of hop-variety.
Viscosity:	Approximately 2000-30000 cPs at 20°C; flowable hop extract; varietal differences will determine the level of viscosity.
Alpha acids:	35-55% (w/w HPLC)

### 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 recognized (HACCP) principles.

Please refer to our website [www.barthhaas.com](http://www.barthhaas.com) for more information on our systems and programs.

### Product Use:

Maximum benefit is achieved with mixing INCOGNITO® in hot wort immediately prior to dosing in the whirlpool. This can be achieved any number of ways and depends on each brewer's equipment type and arrangement. For example, a hop-dose prior to the whirlpool is an ideal vehicle to more thoroughly solubilize the product as it enters the whirlpool. Where mixing prior to the whirlpool is not practical, INCOGNITO® can be added directly to the whirlpool with satisfactory results.

### Packaging:

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

**Storage and Best-by Recommendation:**

INCOGNITO® stability is significantly enhanced when properly stored. It should be cold stored at 0-5 °C. The product performs best if used within 2 years from processing. Preliminary shelf life of the raw material indicates product is stable at 18 months at 20 °C. For a container of product that has been opened once and stored refrigerated, the product should be used within 6 months.

\* Additional shelf life trials in process to substantiate above recommendations

**Analytical Methods:**

The concentrations of hop acids may be measured by:

- 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:**

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