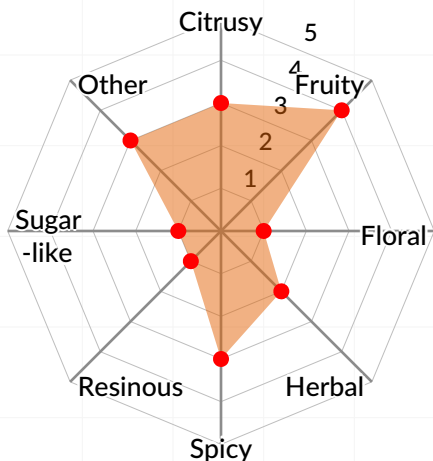


AROMA EVALUATION



VISUAL EVALUATION



AROMA SPECIFICATION

menthol, ice wine, pineapple

GENETIC ORIGIN

94/075/758 x 97/060/720 (div. Huell material)

AGRONOMIC ASPECTS

GROWING

Maturity	Very Late
Main Growing Country	Germany
Acreage (ha)	174

RESISTANCE AGAINST DISEASES

Wilt diseases	Resistant
Downy mildew	Susceptible
Powdery mildew	Susceptible
Aphid	Susceptible

CHEMICAL INGREDIENTS

BITTER COMPONENTS

Alpha-Acid %	19.0 - 23.0
Beta-Acid %	4.0 - 6.0
Co-Humulone % rel.	22 - 28
Hard Resins : Alpha-Acid	0.15 - 0.17

POLYPHENOLES

Total Polyphenoles	3.3
Xanthohumol (EBC 7.7)	0.7 - 1.0

AROMA COMPONENTS

Total Oils (ml/100g)	2.4 - 4.4
Beta-Caryophyllene: Humulene	0.40
Farnesene % of total Oil	0.00 - 1.00
Linalool % of total Oil	0.1 - 0.4
Linalool: Alpha-Acid	0.01 - 0.02

HOP ALTERNATIVES

BREWHOUSE

Herkules

HOPS HOTLINE

800.339.8710