

Ethanol Extract

Procedure steps in the production

1 *Extraction:*

The coarsely milled leaf hops with the waste and metal residues removed are mixed with ethyl alcohol. An extractor is charged with this mixture and an alcoholic solution is gained in the classic reverse flow procedure. This solution contains the whole spectrum of hop bitter compounds as well as a part of the tannins.

2 *Evaporation:*

Solid particles are completely separated from the alcoholic solution via a centrifuge. Afterwards a concentration of the solution is obtained in an evaporator at low evaporation temperatures and under high vacuum.



3 Homogenising:

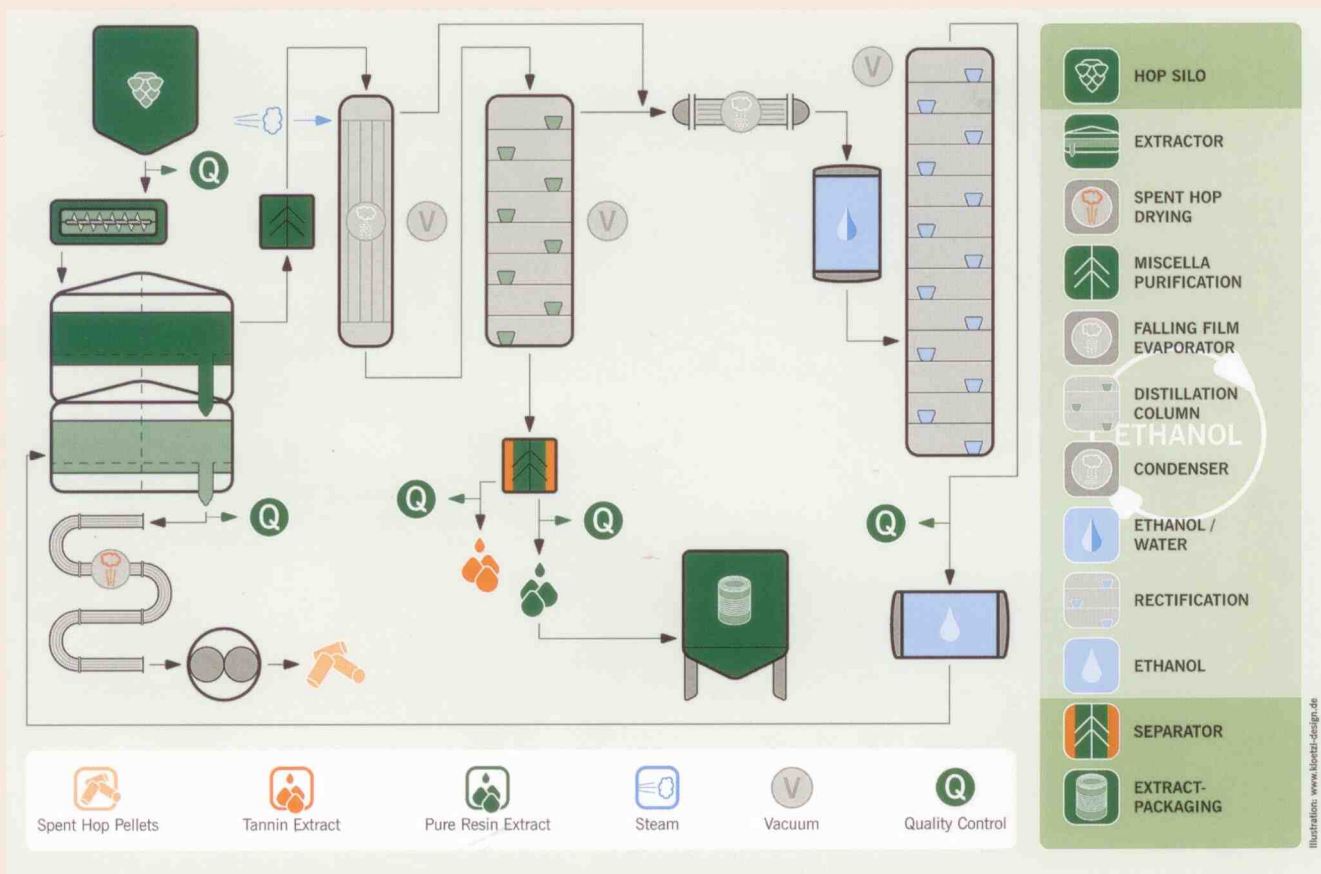
The hop extract is homogenised in a collecting tank.

4 Filling / Packaging:

The pure resin extract obtained is usually filled directly. At the customer's wish it is filled into drums or bulk packs which are used in automatic dosing units.

Inspection:

The processing is subject to official inspection. The packed product is certified as required by law.



Ethanol-Extract - Chart showing the production

Ethanol as a means of extraction releases the soft and hard resins as well as the essential oils from the lupulin in the hops. The natural pure resin extracts obtained have very good storage stability.