

HOP QUALITY REPORT CERTIFICATE OF ANALYSIS

To: Wisconsin Hop Exchange

Sample ID: 22ND1104-01LH

Variety: Northern Discovery

Date : 2/21/2023

Pellet



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

Method		
Hops-4C	Moisture Analysis	
	% Moisture	10.4
	% Dry Matter	89.6
AAR	Xanthohumol by HPLC	NT mg/g
Hops-12	Hop Storage Index	HSI 0.296
Hops-13	Essential Oil by Steam Distillation	mL/100g 0.33
Hops-14	Alpha and Beta Acids by HPLC	
ICE-3		
	Cohumulone	52.4 (% of Total AA)
	% Alpha Acids	5.67
	Colupulone	75.4 (% of Total BA)
	% Beta Acids	4.18
	a/b ratio	1.36
Hops-17	Hop Essential Oil by GC-FID	
	(as is)	
	% area	mg/100g
	B-Pinene	NT NT
	Myrcene	NT NT
	Linalool	NT NT
	Caryophyllene	NT NT
	Farnesene	NT NT
	Humulene	NT NT
	Geraniol	NT NT

NT=NOT TESTED

Signed: _____

Zachary Lilla - Lab Manager - TTB Certified Chemist
AAR LAB - ADVANCED ANALYTICAL RESEARCH
2517 Advance Rd Ste. A Madison WI 53718



AROMA QUALITY (AQ) HOP QUALITY REPORT

Customer : Wisconsin Hop Exchange

Sample ID: 22ND1104-01LH

Variety: Northern Discovery

0 ☐
Pellet ☒

Date : 2/21/2023



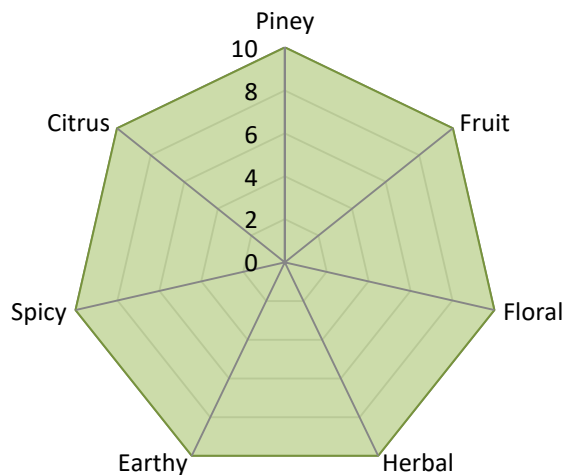
Certifying Officer: Zach Lilla - Lab Manager
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% Moisture	10.4	Typical Range 8 - 12%	☒
HOP QUALITY (adjusted to 10% moisture)			
Total Oil ml/100g	0.33	0.4 - 0.8 mL/100g	☐
cohumulone	52.4	48 - 54%	☒
Alpha Acids	5.70	7.0 - 9%	☐
Beta Acids	4.20	4.0 - 6.0%	☒

AROMA QUALITY (AQ)

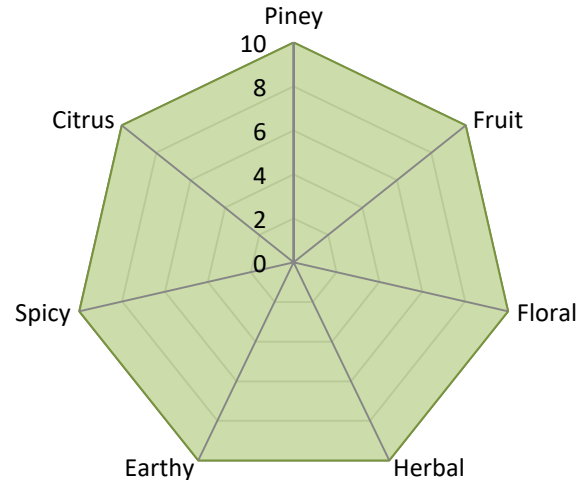
	% Area		mg/mL of Hop Oil		mg/100g of Hops (@10%H2O)	
B-Pinene	NT	0	NT	0	NT	0
Myrcene	NT	0	NT	0	NT	0
Linalool	NT	0	NT	0	NT	0
Caryophyllene	NT	0	NT	0	NT	0
Farnesene	NT	0	NT	0	NT	0
Humulene	NT	0	NT	0	NT	0
Geraniol	NT	0	NT	0	NT	0

AQ vs VARIETY SPECS



Aroma Intensity= 100

AQ vs ALL HOP VARIETIES



Aroma Intensity= 100

Signed: _____

Zachary Lilla - Lab Manager - TTB Certified Chemist

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