

## HOP QUALITY REPORT CERTIFICATE OF ANALYSIS

To: Wisconsin Hop Exchange

Sample ID: 24SSZ1104-01LH

Variety: Super Saazer

Product: T-90 Pellet

Date : 3/15/2025



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

<u>Method</u>			
Hops-4C	Moisture Analysis	% Moisture	11.0
		% Dry Matter	89.0
AAR	Xanthohumol by HPLC		<b>NT</b> mg/g
Hops-12	Hop Storage Index	HSI	0.263
Hops-13	Essential Oil by Steam Distillation	mL/100g	<b>0.71</b>
Hops-14	Alpha and Beta Acids by HPLC	Cohumulone	32.7 (% of Total AA)
ICE-3		<b>% Alpha Acids</b>	<b>5.23</b>
		Colupulone	47.8 (% of Total BA)
		<b>% Beta Acids</b>	<b>4.91</b>
		a/b ratio	1.06
Hops-17	Hop Essential Oil by GC-FID (as is)	% area	mg/100g
		B-Pinene	0.53 3.29
		Myrcene	43.69 308.44
		Linalool	0.30 2.20
		Caryophyllene	6.76 43.79
		Farnesene	8.27 66.11
		Humulene	17.81 114.47
		Geraniol	0.44 3.23

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

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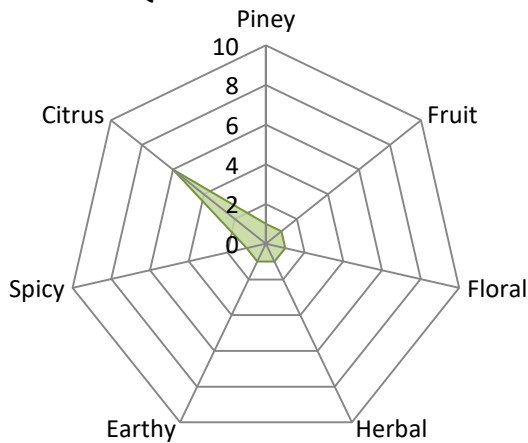
Certifying Officer: Zach Lilla - Lab Manager  
TTB Certified Chemist - Member AOAC - ASBC - BJCP

% Moisture	11.0	Typical Range	8 - 12 %	✓
<b>HOP QUALITY (adjusted to 10% moisture)</b>				
Total Oil ml/100g	0.72		1.0 - 2.0 mL	↓
cohumulone	32.7		30 - 35%	✓
Alpha Acids	5.29		5.0 - 8.0%	✓
Beta Acids	4.97		5.0 - 8.0%	↓
Myrcene	43.69		45.00 - 60.00 %	↓

### AROMA QUALITY (AQ)

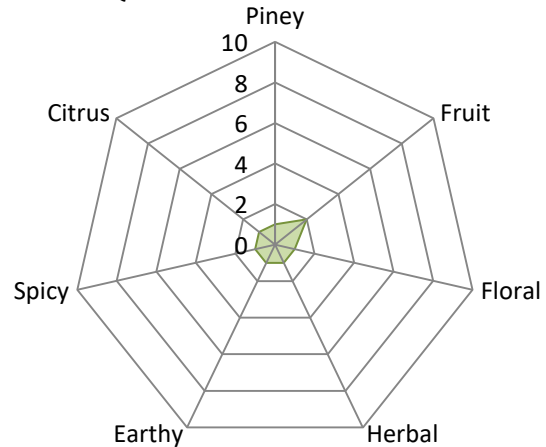
	% Area			mg/mL of Hop Oil			mg/100g of Hops (@10%H2O)		
B-Pinene	0.53	0.50 - 0.80 %	✓	4.62	5 - 8	↓	3.33	5 - 16	↓
Myrcene	43.69	45.00 - 60.00 %	↓	432.17	450 - 600	↓	312.01	450 - 1200	↓
Linalool	0.30	0.30 - 0.60 %	✓	3.08	3 - 6	✓	2.22	3 - 12	↓
Caryophyllene	6.76	5.00 - 9.00 %	✓	61.36	50 - 90	✓	44.30	50 - 180	↓
Farnesene	8.27	6.00 - 9.00 %	✓	92.64	60 - 90	↑	66.88	60 - 180	✓
Humulene	17.81	14.00 - 20.00 %	✓	160.39	140 - 200	✓	115.80	140 - 400	↓
Geraniol	0.44	0.01 - 0.30 %	↑	4.52	0.1 - 3	↑	3.26	0.1 - 6	✓

#### AQ vs VARIETY SPECS



**Aroma Intensity= 2**

#### AQ vs ALL HOP VARIETIES



**Aroma Intensity= 1**

Signed: \_\_\_\_\_

Zachary Lilla - Lab Manager - TTB Certified Chemist

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