



BarthHaas®

# PHA® Classics in propylene glycol (PG)

## GENERAL:

PHA® Classic products are a hop extract in an aqueous propylene glycol carrier, produced by a proprietary physical separation process. It is considered as GRAS (FEMA no. 2580 - Hops, oil). Propylene glycol is registered as a food additive according to Annex II of EU Reg 1333/2008 as well as E1520 and PG is a permitted carrier for flavours as per regulation 2006/52/EC. PHA® products are exclusively supplied worldwide by BarthHaas.

PHA® Classics and HAP Classics are aroma products that provide a defined aroma characteristic. This data sheet is suitable for all of the products listed below:

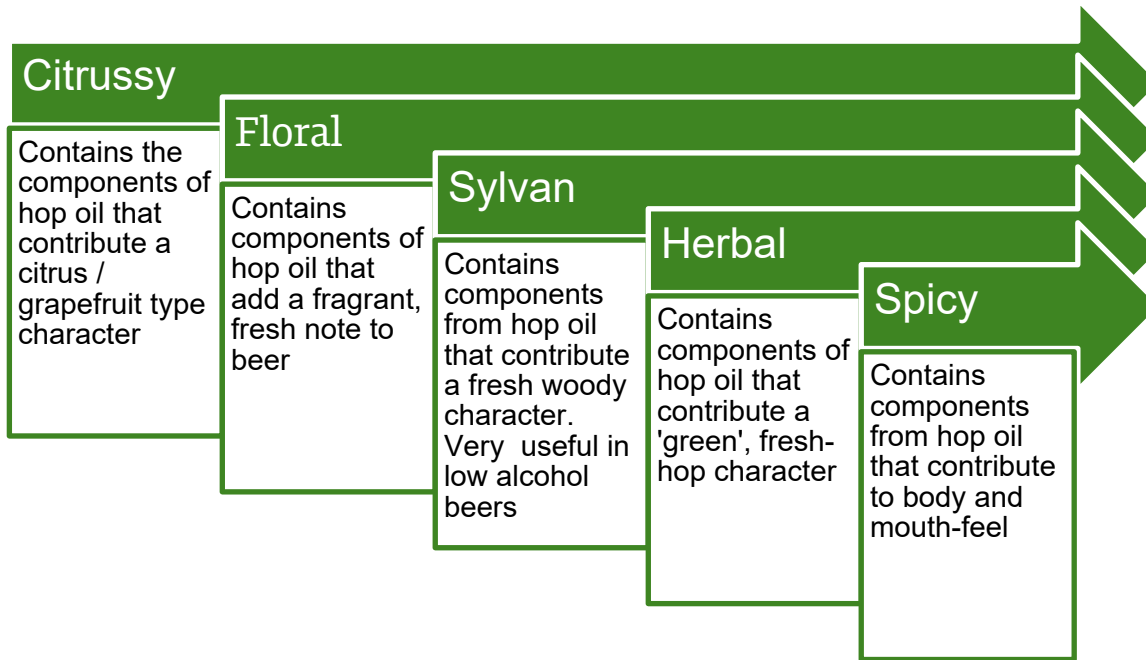
- HAP F&H Blends (code 126248)
- HAP F/H blend 40/60 (code 126234)
- HAP FGC (code 126231)
- HAP FL Extra Linalool (code 126255)
- HAP Floral PG (code 126221)
- HAP Herbal PG (code 126222)
- HAP LAB436 (code 126304)
- PHA® Super Floral PG (code 126704)
- PHA® 432A (code 126238)
- PHA® 443 (code 126239)
- PHA® 449 (code 126242)
- PHA® 476 (code 126356)
- PHA® 482 (code 126302)
- PHA® Balance (code 126626)
- PHA® Citra Classic (126277)
- PHA® Citrussy PG (code 126224)
- PHA® Esters PG (code 126225)
- PHA® Floral 420 (code 126303)
- PHA® Floral PG (code 126256)
- PHA® Herbal PG (code 126257)
- PHA® M (code 126227)
- PHA® Myrcene PG (code 126263)
- PHA® Pomegranate (126353)
- PHA® Rose (126602)
- PHA® Spicy PG (code 126223)
- PHA® Sylvan DP (code 126236)
- PHA® Sylvan PG (code 126226)
- PHA® Zero (various codes)
- PHA Soft Myrcene (code 126715)
- PHA Myrcene US (code 126283)
- PHA Super Citrussy (code 126284)
- PHA 3M (code 126362)
- PHA HITA (code 126363)



**CHARACTERISTICS:**

PHA® Classic products are 100% soluble in beer (or other beverages). In general, PHA® products offer an alternative means of adding hop aroma independent of any other product or process and of annual crop variations. They can complement traditional means of adding hop aroma by kettle addition. Specifically, PHA® Classic products can impart beer flavour attributes such as citrusy, floral, herbal or spicy characteristics. They enhance pleasant existing flavours in the beer/soft drink and can mask some off-flavours. The following Classic PHA® products are available:

**Classic PHA® :**



Product specifications: Available on request.

**PRODUCT USE:**

The PHA® Classic products are completely soluble in beer and are intended for addition to fined or filtered beers. The required amount of PHA® may be metered directly into the beer stream during transfer to bright beer tank or other appropriate vessel. A usage rate of PHA® per hectoliter normally is about 10 ml but might vary between 5 - 40 ml according to the desired intensity of aroma. We recommend laboratory scale trials to determine which concentration gives the desired effect. This evaluation can be carried out on bottles of 250 to 500 ml capacity.

On a large scale, PHA® Classic products are used as a post fermentation addition to finished beer, where 100% utilization is feasible. PHA® Classic products are lightstable and therefore can be used to introduce hop aroma into a beer brewed using exclusively downstream products such as Tetrahop Gold® and Redihop®. These products may be added without prior dilution to beer either before or after the final filtration preferably by metered injection into a turbulent beer stream during transfer. They can also be added to bright beer without any increase in haze or deterioration in foam stability. If possible the pump should be adjusted to deliver the PHA® over approx. 95% of the total transfer time.



#### TRIAL GUIDE:

We recommend benchtop trials to determine which concentration gives the desired effect. To get a better initial understanding for the effect of individual PHA® products and the required dose rate, we recommend dosing directly into a glass of beer. For more accurate results, we suggest following this up with dosing into bottles as explained below. The rate for initial tasting trials should be approximately 10 mL/hL of the PHA® as supplied. PHA® products can be dosed directly using a micropipette or syringe. For example, a 330 mL bottle, a 33µL amount of PHA® gives a dose rate equivalent to 10mL/hL. Chill the beer to normal drinking temperature. Open and introduce the required volume of PHA® in the headspace of the beer bottle and reclose the bottle. Invert the bottle several times to ensure mixing and chill again for at least two hours before opening and tasting.

#### SPECIAL PROPERTIES OF PHA®

The PHA® products have the following properties:

- Natural: 100% derived from hops by physical processes.
- Fully soluble: utilisation is 100% because of full solubility in beverages.
- No negative impact on beer quality: Do not increase beer haze or reduce beer foam stability.
- Easy handling: Provided as standardised solution for direct dosing.
- Light stability: free of hop  $\alpha$ -acids; can be used with any packaging type.
- Ideal for brand diversification: differentiate existing products or create new ones.

#### PACKAGING:

PHA® products are available in 1 and 5 L aluminium flasks. Larger package units are available on request

#### STORAGE AND BEST-BY RECOMMENDATION:

PHA® products are stable in unopened containers for at least 24 months. Store at 0-20 °C (32-68 °F) in high-grade stainless steel, glass, aluminum or lacquered steel drums.

#### LABELLING:

The precise labelling term according to 1334/2008 is "natural hop flavouring". However, more specific names are authorised and we believe that "hop extract" is permissible - we have explicit permission for "extrait d'houblon" for a PHA from the French authority.

#### SAFETY:

Please refer to our SDS which can be downloaded on our website.

#### TECHNICAL SUPPORT:

We will be pleased to offer help and advice on the use of PHA® in brewing/soft drink production.

E-Mail: [Brewingsolutions@barthhaas.de](mailto:Brewingsolutions@barthhaas.de)