

# Yops® Hoppy-H3



## Product data sheet

**Product code:** 20803

### Description

Yops® is a range of hop-inspired aroma blends designed to help create expressive, consistent aroma profiles with greater control and flexibility. Developed using Evodia's unique patented technology and brewing application expertise, Yops® comes in a ready-to-use format and can be used to supplement or partially replace fresh hops, pellets, or hop oils. Get the taste right - every time.

### Available sizes

250g, 1kg & 5kg

### Usage: Testing & recipe development

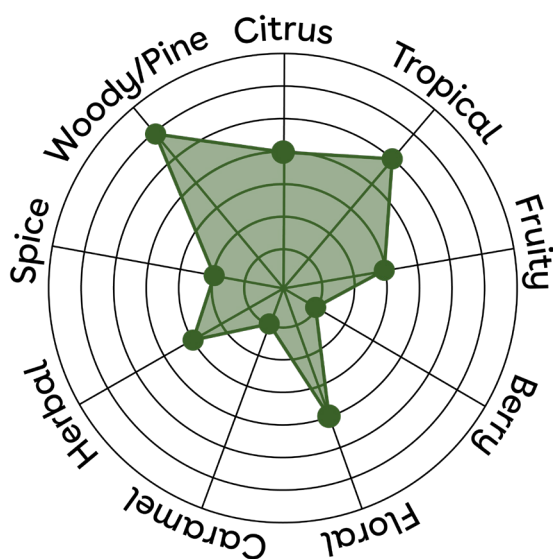
Start by adding 1 drop of Yops® to 100mL of your base beer (or other relevant beverage) using a pipette or dropper and swirl to mix well - no need to wait. Enjoy the aroma, then taste and refine your dosage. Multiple variants of Yops® can be blended to create the desired complexity and aroma profile. Do not exceed the maximum dosage (see "Dosage" section). For usage in production, see Yops® technical guide.

### Storage & safety

Store in sealed containers at 10-20 °C and protect from light and extremes of temperature. After opening, minimize exposure to air, keep the container tightly closed. For best quality, use within 1 month of opening; assess aromatic profile if used after. Intended for professional use in the production of foodstuffs/beverages. For safety instructions, refer to the SDS.

### Aroma evaluation

Fresh hoppy note, with a twist of mandarin and fruitiness of mango.



### Dosage

| Drops in 100mL | g/hL | mL/hL |
|----------------|------|-------|
| 1              | 25   | 24    |
| 2              | 50   | 48    |
| 3              | 75   | 73    |
| 4              | 100* | 97    |

\*Maximum recommended dosage of Yops®

One drop from the Yops® dropper in 100mL of beverage corresponds to roughly 25g/hL. Dosage using other droppers or pipettes may vary. Dosage recommendation: 25-100g of Yops® per hL (typical dosage 50g/hL). Do not exceed a cumulative dosage of Yops® of 100g/hL.

### Labelling

Depending on local legislation, Yops® can be indicated on your ingredients list as: natural aroma, natural flavoring or yeast aroma.

### Produced by

EvodiaBio ApS, Islevdalvej 211, 2610 Rødovre, Denmark  
+45 70 60 44 34  
info@evodiabio.com  
www.evodiabio.com  
www.yops.beer

