



HOP QUALITY

G R O U P

OILS OVER ALPHA EST. 2010

*The Hop Quality Group is a non-profit organization made up by the membership of craft brewing companies partnering together to work with both growers and brokers of hops to advocate for the sustainable and quality focused production and processing of hops for the craft brewing industry in the United States. This group serves as an advocate for all craft brewers (not just members) in the maintenance and improvement of hop quality, as well as developing useful information with regard to the quality characteristics of hops that is accessible to all craft brewers keeping the desires of the brewer (the end user) in mind.*

# History of the Hop Quality Group

- Born out of conversations about growing gap between craft and large brewers quality needs especially in regards to dry hopping.
- First Informal meeting occurred at 2010 MBAA National Convention.
- Non Profit organization formed in early 2011.
- Education and Communication focused.
- First hop tour of farms and processing facilities in October of 2010.

# Hop Quality Group Members

- Bell's
- Sierra Nevada
- New Belgium
- New Glarus
- Odell
- Russian River
- Schlafly
- Stone
- Founders
- Boston Beer
- Brooklyn
- Boulevard
- Deschutes
- Firestone Walker
- Full Sail
- Allagash
- Crux Fermentation
- 17 members currently

**PLEASE REMEMBER:  
HOPS ARE A  
FOOD PRODUCT!**

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**RECUERDE POR FAVOR EL LÚPULO  
ES UN PRODUCTO ALIMENTICIO!**





- Hops are a food product
  - Authorized personnel only
  - Protective clothing must be worn if in contact with hops
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- El lúpulo es un producto alimenticio
  - Solo personal autorizado
  - Ropa de protección deben ser usados en caso de contacto con lúpulo

 Perrault Farms, Inc.









# Hop Processing Food Safety Considerations

- Thoroughly implemented sanitation practices before and immediately after harvest.
- Prevention of bird and rodent ingress to facilities as well as exclusion of dogs and cats.
- Exclusive use of food grade lubricants on processing equipment.
- Shatterproof light fixtures in processing areas.
- Eliminate food and beverages from processing areas.

# Hop Processing Food Safety Considerations

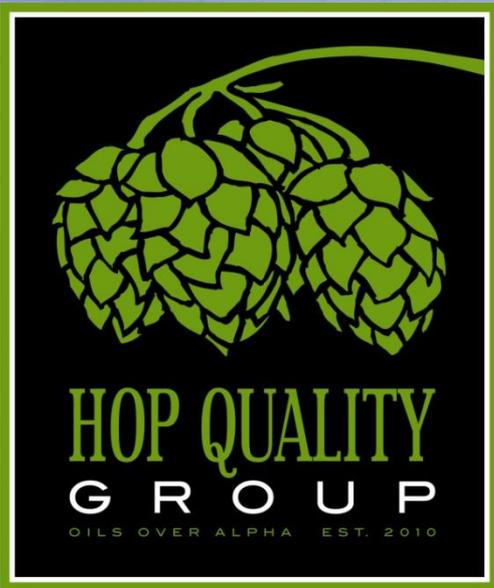
- Use polypropylene or other food grade plastic material for hop bales instead of burlap.
- Prevention of ingress of miscellaneous items like: cell phones, lighters, tools, gloves etc. If it is not needed, then it should not be used.
- Covered conveyance is preferred.
- Ensure paint and insulation above processing areas are in good condition and cannot fall into hops.

# HQG present and future

- The HQG has voted to begin funding of PUBLIC hop breeding programs!
- The HQG will continue to work with farms and processors to ensure and improve safe and clean hop growing and handling practices.

Destined to make great beer!





# Hop Quality Group

Alec Mull and Andy Farrell

2015 Great Lakes Hop and Barley Conference