



TotallyNaturalSolutions®
 aromas & flavours to inspire

Speciality Beers – Be Inspired!

Craft brewing continues to push the boundaries in creating innovative speciality beers and reworked classics.

With our HopPlus® range, Totally Natural Solutions expertly blend hop oil extracts and carefully selected natural ingredients to provide brewers with a consistent route to quality seasonal and speciality beers. HopPlus® offers the addition of fruit, botanical and speciality flavours and aromas to finished beers without the need to handle raw materials.



What is HopPlus®?

- Hop extracts skilfully blended with natural fruit, botanical or speciality extracts
- Reproducible aroma and flavour profiles with hop character maintained
- Quick and easy to use – added post fermentation
- No fermentable sugars, and no effect on foam retention or haze
- Removes the need to source and prepare raw materials
- No waste material to handle, with low transportation and storage costs
- Efficient utilisation reduces cost in use

Citrus Fruit	<ul style="list-style-type: none"> • Lime • Orange • Lemon • Grapefruit 	Berry	<ul style="list-style-type: none"> • Raspberry • Gooseberry • Blackberry • Blueberry
Stone and Tropical Fruit	<ul style="list-style-type: none"> • Peach • Apricot • Cherry • Tropical Fruits 	Speciality	<ul style="list-style-type: none"> • Oak • Smoke • Winter Spice • Spiced Pumpkin
Aromatics	<ul style="list-style-type: none"> • Vanilla • Coffee • Chocolate • Pine 	Botanical	<ul style="list-style-type: none"> • Elderflower • Rosehip • Coriander • Juniper

Please contact us to discuss any specific requirements for your speciality beer.