

TotallyNaturalSolutions®
hop aromas & flavours to inspire



HopZero®

An **INNOVATIVE** range of **NATURAL**, clean label hop products
to improve low and zero alcohol beers



HopZero®

Specifically developed to deliver a totally natural hop solution to formulating low alcohol products that cannot be adequately addressed by the use of traditional hops. The entire range meets the European natural flavouring legislation (EC/1334/2008).

HopZero® Dry

is a unique hop product that introduces a dry and slightly astringent quality to low or zero alcohol products and crisp dry bitterness when used with natural isomerised extract. Excellent in providing the drying palate of Pilsner style lagers or in Stout.



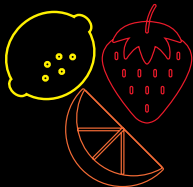
HopZero® Clarity

is our natural hop aroma product that cuts through the sweet, worty characters of low alcohol beer, providing a subtle, spicy hop aroma and leaving a clean refreshing palate.



HopZero® Fruity

has been developed specifically to restore the fruity notes naturally produced during fermentation and missing from traditional low or zero alcohol products.



HopZero® Body

is a hop fraction that adds light hop floral notes to a low or zero alcohol beer, whilst simultaneously building body and fullness. It also delivers a satisfying rounded mouthfeel to low alcohol beers that are formulated using malt extracts or have been diluted from de-alcoholised bases.

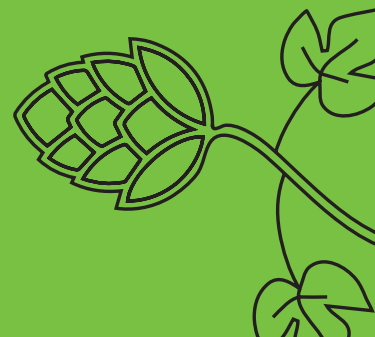
Natural Isomerised Extract (NISO)®

is supplied as a 25% solution of natural iso-alpha-acids, providing clean bitterness that can be used in low or zero alcohol beer. Providing bittering balance, this product meets all 'natural' labelling legislation for low alcohol beverages.

www.totallynaturalsolutions.com



With our **KNOWLEDGE** and **PASSION**
we create **INNOVATION**



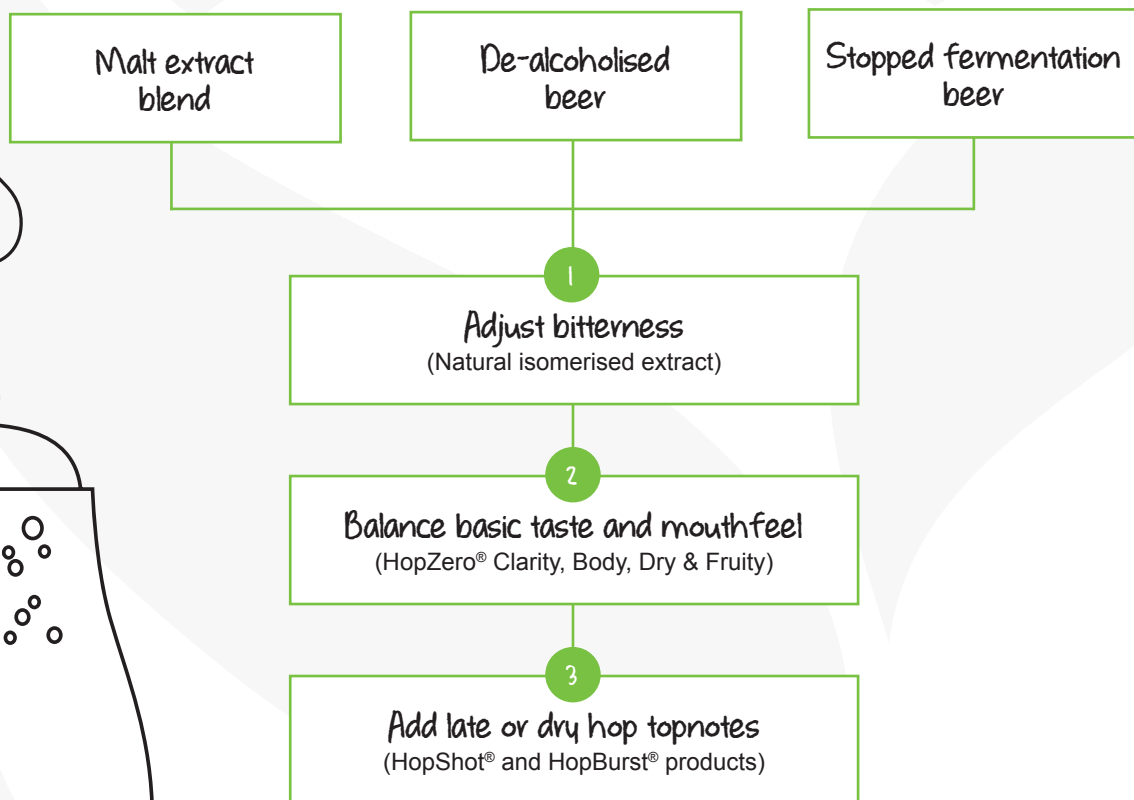


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APPLICATION

The **HopZero**® range can be used in all zero or low alcohol beverage formats whether they are formulated with malt extracts, de-alcoholised using distillation or reverse osmosis or produced by a stopped fermentation method.

Whichever base is used the development of a finished beverage can be carried out in **three easy steps**:



- **HopZero**® **Body** to improve mouthfeel and body and will generally benefit Malt extract-bases.
- **HopZero**® **Clarity** assists de-alcoholised products.
- **HopZero**® **Dry** introduces a dryness and slight astringency which complements Pilsner styles and some Stouts and enhances the barley notes.
- **HopZero**® **Fruity** rebalances the ester profile after de-alcoholisation and boosts ester dominated beer styles.

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