

Department of Food Science and Technology Enology Analytical Services Laboratory

VT Hops Analytical Services

The VT Enology Analytical Services Laboratory was founded in 2006 initially to serve the rapidly expanding Virginia wine industry. The knowledge, expertise, research initiatives taking place within VT-FST, and a direct request from VCE, led to the addition of analytical services for hops starting in 2014. Results of analysis are reported via secure website, results are typically available within 24 hours.

Our standard services, specific for fresh and dried hops and hop extracts, are listed below. Analytical services for Beer, Distilled Spirits, and Wine are also offered. Custom analyses can be performed, please contact the lab regarding your needs.

The best, most accurate analysis is performed when the samples are representative of the hops you are trying to sell. If the hops are being sold "wet", send wet hops to the lab. If they are to be dried, dry the entire batch of hops first, don't dry a small sample for the lab.

Pre-harvest sampling guidelines can be found on our website <u>www.hops.fst.vt.edu</u>. Do not dry pre-harvest samples.

Analyte		Method	Cost	
Moisture		ASBC Hops-4B	\$10	
Hops Acids Profile (Cohumulone, Humulone, Colupulone, and Lupulone)		ASBC Hops-4B & Hops-14	\$36	
Hops Acid and Storage Analysis (Total α -acids, Total β -acids, and Hops Storage Index; This is not necessary for fresh/wet hops)		ASBC Hoips-4B & Hops-6A	\$42	
Hops Panel (Acids Profile and Storage Analysis)		ASBC Hops-4B, HOPS-6A, & Hops-14	\$68	
Iso- α -, α -, and β -Acids in Hop Extracts and Isomerized Hops Extracts		ASBC Hops-16	\$36	
Total Essential Oils		ASBC Hops-13	\$25	
Hops Essential Oils Profile		ASBC Hops-17	\$90	
VT Enology Analytical Services Laboratory	Sample for Analysis Only			
360 Duck Pond Dr.	Company			
Blacksburg, VA 24061	Email Address			
<u>hops@vt.edu</u> – 540-231-7447	Growing Location			
http://www.fst.vt.edu/extension/enology/lab.html	J			
https://www.facebook.com/fstanalysis/	Date			
https://www.facebook.com/HopsVT/	Varietal			
	Sample ID			
	Moisture Analysis (50 grams) Hops Oils (150 grams)			
	Hops Acid Profile (50 grams)			
	Hops Acid and Storage Analysis (50 grams)			
		Hops Panel (75 grams)		