

Yops™ Citrus-C1



Product data sheet

Description

Yops™ is a range of hop-inspired aroma blends produced through yeast precision fermentation: the new, climate-proof way to hop that safeguards the environment. Our unique, patented technology delivers an expressive, consistent aroma profile with every batch and comes in a ready-to-use format. Yops™ can be used to replace aroma hops, pellets, or hop oils. Get the taste right - every time.

Available sizes

Item No.	Product Name
10301825	Yops Citrus-C1 250mL
10301001	Yops Citrus-C1 1L
10301005	Yops Citrus-C1 5L

Usage: Testing & recipe development

Shake well before use. Start by adding 1 drop of Yops™ to 100mL of your base beer (or other relevant beverage) using a pipette 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 technical guide on reverse side.

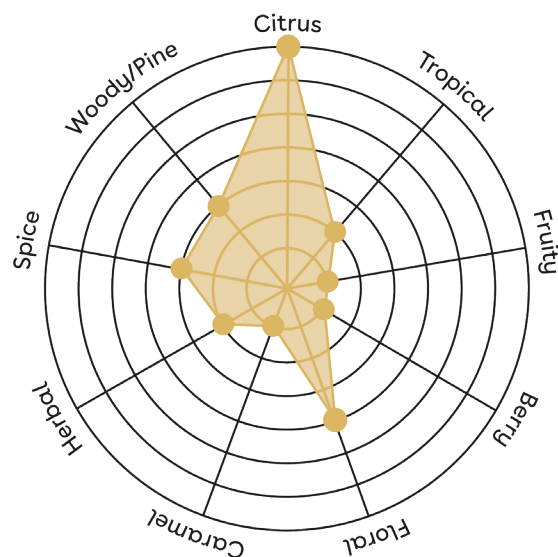


Storage & safety

When stored cold, Yops™ remains stable in a sealed bottle for one (1) year. Suitable for short-term storage at room temperature in a dry and well-ventilated area, away from direct sunlight. After opening, minimize exposure to air by keeping the container tightly closed and use within a short time frame. Purging the headspace with inert gas will extend the shelf life. Intended for professional use in the production of foodstuffs/beverages. For safety instructions, refer to the SDS.

Aroma evaluation

A citrusy note, both juice and zest, for a refreshing profile.



Dosage

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

*Maximum dosage of Yops™

One drop from the Yops™ pipette in 100mL of beverage corresponds to roughly 25g/hL. Dosage using other 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 flavor, yeast aroma, or yeast derived aroma.

Produced by

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