

# Yops® Fruity-FR1



## Product data sheet

**Product code:** 11801

### 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 supplement or replace fresh hops, pellets, or hop oils. Get the taste right - every time.

### Available sizes

250g, 1kg & 5kg

### Usage: Testing & recipe development

Start by adding 1 drop of Yops® to 100mL of your base beer (or other relevant beverage) using a pipette or dropper 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 Yops® technical guide.

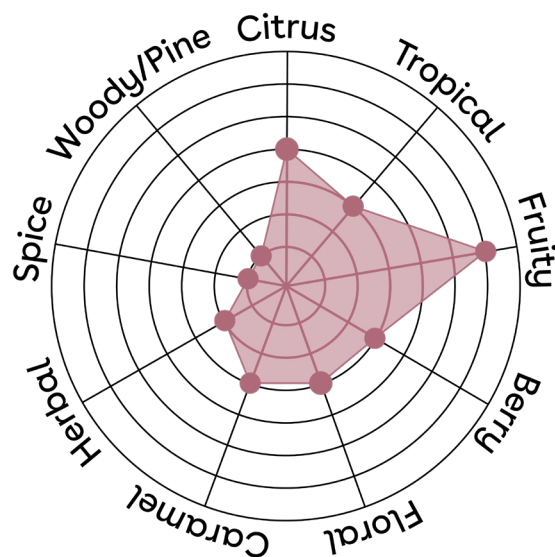


### Storage & safety

Store in sealed containers at 10-20 °C and protect from light and extremes of temperature. After opening, minimize exposure to air, keep the container tightly closed. For best quality, use within 1 month of opening; assess aromatic profile if used after. Intended for professional use in the production of foodstuffs/beverages. For safety instructions, refer to the SDS.

### Aroma evaluation

Sweet fruit, grapes juiciness and freshness.



### Dosage

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

\*Maximum recommended dosage of Yops®

One drop from the Yops® dropper in 100mL of beverage corresponds to roughly 25g/hL. Dosage using other droppers or 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 flavoring or yeast aroma.

### Produced by

EvodiaBio ApS, Islevdalvej 211, 2610 Rødovre, Denmark  
+45 70 60 44 34  
info@evodiabio.com  
www.evodiabio.com  
www.yops.beer