







STORAGE TEMPERATURE AND SHELF LIFE

Hop products are made from a raw material whose ingredients and properties are subject to natural variations. Likewise, the degradation of individual ingredients in the raw material or in the product varies to different degrees during storage. Processing raw hops into hop products makes it possible to preserve the important ingredients.

The storage conditions recommended in our product data sheets contribute to product stability.

Opened packaging should be used up within a very short time.

After the best-before date has expired, hop products are usually still suitable for use, but may have a slightly altered brewing value.

HOP PRODUCT	SHELF LIFE YEAR(S)	RECOMMENDED STORAGE TEMPERATURE (°C)	RECOMMENDED STORAGE TEMPERATURE (°F)	
 HOPS & PELLETS				
Leaf Hops (dried and baled)	1	< 5	< 41	
Leaf Hops (vacu-packed)	3	< 5	< 41	
Pellets Type 90, Type 45, Lupulin Pellets, Lupulin Powder	5	< 5	< 41	
Isomerized Pellets, Stabilized Pellets	6	< 5	< 41	
Polyphenol Aroma Pellets, HardResin Pellets	5	< 5	< 41	
 BITTERING EXTRACTS				
BREWHOUSE	CO ₂ - Hop extract, Total Resin Extract	8	< 10	< 50
	HopFlow	4	< 10	< 50
	Isomerized Kettle Extracts (IKE & PIKE)	2	< 10	34 - 50
	Light Stable Kettle Extract (LSKE)	6	< 10	34 - 50
DOWNSTREAM	Iso-Extract 30 %	3	5 - 15	41 - 59
	Rho Iso-Extract 10 %	1	5 - 25*	41 - 77
	Rho Iso-Extract 30 %, Rho-S 30 %	3	5 - 25*	41 - 77
	Tetra Iso-Extract, Tetra-S	2	5 - 25*	41 - 77
	AlphaExtract	1	1 - 5	34 - 41
	Hexa Iso-Extract	1	5 - 25*	41 - 77
	Hexa-Tetra-Blend (HTB)	1	5 - 25*	41 - 77
 FLAVORING EXTRACTS				
BREWHOUSE	AromaExtract, Light Stable AromaExtract	6	< 10	< 50
	Salvo®	6	< 10	< 50
	SalvoPlus®	1	5 - 15	41 - 59
DOWNSTREAM	Hop Oil Type DRY / DRY v.s.	1	1 - 10	34 - 50
	Hop Oil steam distilled & thin film	1	1 - 10	34 - 50
	Hop Oil Type ESSENTIAL & HOPTANICAL	1	1 - 10	34 - 50
	Hop Oil Type SELECTED	2	1 - 10	34 - 50
	Hop Oil Type NOBLE / NOBLE PLUS / NOBLE SPICY	2	1 - 10	34 - 50
 BEYOND BREWING PRODUCTS				
BRHE (Beta Rich Hop Extract)	6	5 - 15	41 - 59	
BetaBio®	6	5 - 15	41 - 59	
XANTHOFLAV Products	4	< 10	< 50	
Tannin Extract	1	1 - 10	34 - 50	

* For long-term storage, the ideal temperature is between 10 - 20°C (50 - 68°F).

If you have further questions please don't hesitate to contact us!

HOPSTEINER

Technical Support 11/ 2025