

## ANNEX II

### A. SAMPLING METHOD

The following procedure shall be used to take samples of hop cones for determining the moisture content and, where applicable, the extraneous matter content:

1. Sampling

(a) *Packed hops*

A weight of hops proportional to the weight of the package shall be taken from the number of packages specified in Article 4. Enough samples should be taken to ensure that there are enough cones to be representative of the package.

(b) *Hops in a loose pile*

Take equal portions from 5 to 10 different places in the pile both at the surface and at various depths. Place sample in the container as soon as possible. To avoid rapid deterioration, the quantity of hops must be sufficiently large to be highly compressed when the container is closed.

The sample must weigh at least 100 g.

2. Mixture

The samples must be carefully mixed to be representative of the consignment.

3. Sub-sampling

After mixing take one or more representative samples and place them in a waterproof, airtight container such as a metal box or glass jar, except where only the extraneous matter content is to be checked.

4. Except during transport, samples must be stored in a cold place. Care should be taken to allow the samples to return to room temperature inside the container before opening for examination or analysis.

**Status:**

Point in time view as at 18/12/2004.

**Changes to legislation:**

There are currently no known outstanding effects for the Commission Regulation (EEC) No 890/78 (repealed), Division A..