

Status: Point in time view as at 18/12/2004.

Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EEC) No 890/78 (repealed). (See end of Document for details)

[^{F1}ANNEX I

MINIMUM MARKETING REQUIREMENTS FOR HOP CONES

Textual Amendments

F1 Substituted by Commission Regulation (EEC) No 2600/85 of 16 September 1985 amending Regulation (EEC) No 890/78 laying down detailed rules for the certification of hops.

Characteristics	Description	Maximum content(% of weight)	
		Prepared hops	Non-prepared hops
(a) Moisture	Water content	12	14
(b) Leaves and stalks	Leaf fragments from branch tendrils, branch tendrils, leaf or cone strigs; to be classed as stalk, cone strigs must be at least 2,5 cm long	6	6
(c) Hop waste	Small particles resulting from machine harvesting, varying in colour between dark green and black and [^{F2} which generally do not come from the cone; the maximum contents indicated may include particles of varieties of hops other than those to be certified, amounting to up to 2 % of the weight]	3	4
(d) In the case of 'seedless hops', seed	Mature fruit of the cone	2	2]

Textual Amendments

F2 Substituted by Commission Regulation (EEC) No 3994/88 of 21 December 1988 amending Regulation (EEC) No 890/78 laying down detailed rules for the certification of hops.

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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.

B. METHOD FOR CHECKING THE MOISTURE CONTENT OF HOPS

1. Method (i)

Samples for moisture content should not be ground. It is important that they should be exposed to the air only for the minimum time necessary for their transfer from the container to the weighing vessel (which must have a lid).

Apparatus

Balance sensitive to 0.005 g.

Drying oven electrically heated and thermostated to 105 to 107 °C (the efficacy of the oven should be checked by the copper sulphate test).

Metal dishes 70 to 100 mm in diameter, 20 to 30 mm deep and provided with well-fitting lids.

Ordinary desiccator, suitable for accommodating the dishes and containing a desiccant such as indicator silica gel.

Method

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Transfer 3 to 5 g of hops to a dish and close the lid before weighing. Weigh as quickly as possible. Remove the lid and place the dish in the oven for one hour exactly. Replace the lid, place the dish in a desiccator to cool for at least 20 minutes and then weigh the dish.

Calculation

Calculate the loss of weight as a percentage of the original weight of hops. The maximum deviation for individual estimation is 1 %.

2. Method (ii)

Method using either an electronic weighing machine which dries the hops with infra-red rays or hot air, or an electric measuring apparatus, which registers on a scale the degree of humidity of the sample taken.

C. METHOD FOR CHECKING THE EXTRANEEOUS MATTER CONTENT

[^{F1}1. Determination of the leaf, stalk and waste content

Sieve five 100 gram samples using a 2 mm sieve. Collect the lupulin, waste and seeds and separate the seeds by hand. Place the samples on one side. Transfer the contents of the 2 mm sieve to a 10 mm sieve and sieve again.

The hop cones, leaves, stalks and extraneous matter are collected by hand from the sieve while cone leaves, seeds, lupulin waste and some leaves and stalks pass through. All this is sorted by hand and divided into the following groups:

1. Leaves and stalks,
2. Hops (cone leaves, hop cones and lupulin),
3. Waste,
4. Seeds.

[^{F3}It is extremely difficult to separate the waste and the lupulin precisely. However, it is possible, using a sieve with a mesh size of 0,8 millimetres, to determine approximately the relative proportions of the waste and the lupulin.

Textual Amendments

- F3** Substituted by [Commission Regulation \(EEC\) No 921/89 of 10 April 1989 amending Regulation \(EEC\) No 890/78 laying down detailed rules for the certification of hops.](#)

When estimating the proportion of lupulin, it should be taken into account that the density of the lupulin is four times greater than that of the waste.]

The various groups are weighed and the percentage which each group represents in the weight of the original sample is determined.]

2. Determination of the seed content

Place the 25 g sample in a metal container with a lid and heat in a drying oven for two hours at 115 °C in order to neutralize the sticky resin.

Wrap the dried sample in coarse cotton cloth and rub vigorously or beat mechanically in order to detach the seeds from the hops. Separate the dried and finely fragmented hops from the seeds with a grinder or a 1 mm metal sieve.

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Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EEC) No 890/78 (repealed). (See end of Document for details)

Separate any items remaining with the seeds using either a sloping surface covered with emery paper or any other method which gives the same result, i.e. retains the stems and other matter and permits the seeds to roll off.

Weigh the seeds and determine the percentage of seeds relative to the weight of the original sample.

[^{F4}ANNEX II a

TEXTS REFERRED TO IN ARTICLE 5a

Textual Amendments

F4 Inserted by [Commission Regulation \(EC\) No 2125/2004 of 14 December 2004 amending Regulation \(EEC\) No 890/78 laying down detailed rules for the certification of hops.](#)

- *[in Spanish]* Producto certificado — Reglamento (CEE) n^o 890/78,
- *[in Czech]* Ověřený produkt – Nařízení (EHS) 890/78,
- *[in Danish]* Certificeret produkt — Forordning (EØF) nr. 890/78,
- *[in German]* Zertifiziertes Erzeugnis — Verordnung (EWG) Nr. 890/78,
- *[in Estonian]* Sertifitseeritud Produkt – Määrus (EMÜ) nr 890/78,
- *[in Greek]* Πιστοποιημένο προϊόν — κανονισμός (ΕΟΚ) αριθ. 890/78,
- *[in English]* Certified product — Regulation (EEC) No 890/78,
- *[in French]* Produit certifié — Règlement (CEE) n^o 890/78,
- *[in Italian]* Prodotto certificato — Regolamento (CEE) n. 890/78,
- *[in Latvian]* Sertificēts produkts – Reglaments (EEK) Nr. 890/78,
- *[in Lithuanian]* Sertifikuotas produktas – Reglamentas (EEB) Nr. 890/78,
- *[in Hungarian]* Minősített termék – 890/78/EGK rendelet,
- *[in Maltese]* Prodott Iccertifikat — Regolament (KEE) Nru 890/78,
- *[in Dutch]* Gecertificeerd product — Verordening (EEG) nr. 890/78,
- *[in Polish]* Produkt certyfikowany — Rozporządzenie (EWG) Nr 890/78,
- *[in Portuguese]* Produto certificado — Regulamento (CEE) n.º 890/78,
- *[in Slovenian]* Certificiran pridelek – Uredba (EGS) št. 890/78,
- *[in Slovak]* Certifikovaný výrobok – Nariadenie (EHS) č. 890/78,
- *[in Finnish]* Varmennettu tuote – Asetus (ETY) N:o 890/78,
- *[in Swedish]* Certifierad produkt – Förordning (EEG) nr 890/78.]

ANNEX III

CODING AND COMPOSITION SEQUENCE OF CERTIFICATE REFERENCE NUMBERS

1. Certification centre

A number between 0 and 100 communicated by the Member States.

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[^{F5}2. Member States carrying out certification

BE	for Belgium
CZ	for the Czech Republic
DK	for Denmark
DE	for Germany
EE	for Estonia
EL	for Greece
ES	for Spain
FR	for France
IE	for Ireland
IT	for Italy
CY	for Cyprus
LV	for Latvia
LT	for Lithuania
LU	for Luxembourg
HU	for Hungary
MT	for Malta
NL	for the Netherlands
AT	for Austria
PL	for Poland
PT	for Portugal
SI	for Slovenia
SK	for Slovakia
FI	for Finland
SE	for Sweden
UK	for the United Kingdom]

Textual Amendments

F5 Substituted by [Commission Regulation \(EC\) No 2125/2004 of 14 December 2004 amending Regulation \(EEC\) No 890/78 laying down detailed rules for the certification of hops.](#)

3. Year of harvesting

The last two figures of the year of harvesting.

4. Identification of the consignment

The number given to the consignment by the certifying body (e.g. 12 B 77 170225)

ANNEX IV

MARKING OF PACKAGES

The marking shall depend on the type of package:

- (a) Hop cones put up in bales or ballots:
 - printing on the package.
- (b) Hop powder in packets:
 - printing on the packet.

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- (c) Hop powder or hop extract in metal tins:
— printing on the box or stamping into the metal.
- (d) A sealed package containing a consignment of packets or boxes of powder or extract:
— printing on the sealed package^{F6} and on each packet or box of powder or extract in the sealed package].

Textual Amendments

F6 Inserted by Commission Regulation (EEC) No 921/89 of 10 April 1989 amending Regulation (EEC) No 890/78 laying down detailed rules for the certification of hops.

[^{F7}ANNEX V

Textual Amendments

F7 Inserted by Commission Regulation (EEC) No 2265/91 of 26 July 1991 amending Regulation (EEC) No 890/78 laying down detailed rules for the certification of hops.

Substances permitted in the standardization of hop extracts:

1. glucose syrups;
2. hot water extract prepared from hops.]

[^{F8}ANNEX VI

ISOMERIZED HOP PRODUCTS ON, OR NEAR, MARKET — NOVEMBER 1992

Textual Amendments

F8 Inserted by Commission Regulation (EEC) No 2928/93 of 25 October 1993 amending Regulation (EEC) No 890/78 laying down detailed rules for the certification of hops.

Product	Process	Use
Isomerized pellets	Conventional Type 90 powder mixed with metallic oxide (usually magnesium), pelleted and subjected to slow, low temperature, warming up	In replacement of standard hop pellets in kettle, or as late addition in kettle
Extrudate (extruded hop powder)	Conventional powder mixed with metallic carbonates, oxides or hydroxides (or mixtures thereof), forced through an extrusion	As for isomerized pellets

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	cooker (high pressure plus temperature for short period)	
Stabilized pellets	As for isomerized pellets, but with no warming up	As for isomerized pellets
Isomerized kettle extracts (including PIKE, MIKE, IKE, IRE)	Generally conventional (usually CO ₂) extracts mixed with metallic oxides, hydroxides or carbonates (or mixtures thereof) and subjected to heating or pressure (or both). In some products, the metal ions and metallic salts are removed from the final mixture	In replacement of standard kettle extracts, or as late addition in kettle
Post-fermentation — isomerized extracts	Hop extracts purified and treated as above to give relatively pure isomerized alpha acid (generally in the form of alkali metal salts of isomerized alpha acids (usually potassium))	As final adjustment to beer bitterness levels, with no effect on other beer flavours
Post-fermentation — reduced isomerized extracts	Hop extracts purified, chemically reduced and treated as above to give relatively pure reduced isomerized products	For control of beer bitterness levels, protection against 'sunstruck' taints and enhancement of foam stability with no effect on other beer flavours]

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Changes to legislation:

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