

## Extraction CO<sub>2</sub>



Traditionally extraction was carried out using the solvents hexane and ethanol. In recent years, however, the production of hop extract using carbon dioxide (CO<sub>2</sub>) at high pressure has become increasingly widespread. This physiologically and environmentally widespread.

Hop pellets are filled into an extraction container. Liquid CO<sub>2</sub> at the pressure of 60 to 70 bar is compressed in a pump to an extraction pressure of 220 to 280 bar.

The heat exchanger is set to the desired extraction temperature of 40 to 50 °C. Liquid CO<sub>2</sub> flows through the extractor, dissolving the hop resins and hop oils.

The pressure is reduced to 60 -70 bar in an expansion valve and the CO<sub>2</sub> is evaporated in the heat exchanger so that extract can be collected in separators.

The advantages of hop extracts are similar to those of Type 45 hop pellets – they too ensure a standardized product with no fluctuation of the bittering value. Hop extract keep better than raw hops and, because they are highly concentrated, they are easier to transport and store.