



# IMPAK's Essentials to Keeping Hops Fresh













Cost Effective Solutions for Protecting Your Investments

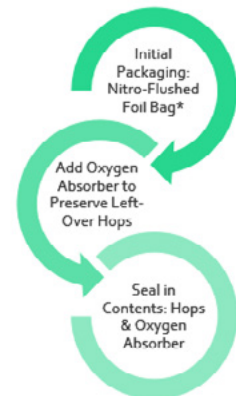
MARKETS  Hops Farm  Micro Brewery  Home Brewer

## Bags [More Sizes Available Online](#)

Pelletized Hops	Size	Material	Part Number	Pricing *as low as*	Market
2 - 4 oz.	4.0" x 6.0"	Clear Vacuum Bag (5.0 mils)	<a href="#">SSV50406</a>	\$0.13/bag	
2 - 4 oz.	4.25" x 6.0"	Green - PAKVF4C (5.0 mils)	<a href="#">0425VF4C06GR</a>	\$0.09/bag	  
up to 1 lb.	8.0" x 10.0"	Green - PAKVF4C (5.0 mils)	<a href="#">08P4C10GR</a>	\$0.15/bag	  
up to 1 lb.	6.0" x 9.37" x 3.25"	Kraft - PAKVF4K (5.0 mils)	<a href="#">CLK325Z</a>	\$0.14/bag	  
up to 1 lb.	6.0" x 9.37" x 3.25"	Black - PAKVF4 (4.3 mils)	<a href="#">CBB325Z</a>	\$0.09/bag	  
11 lb. (1 lb. fresh)	17.75" x 18.75"	Green - PAKVF4C (5.0 mils)	<a href="#">1775VF4C1875IDGR</a>	\$0.90/bag	 
22 lb (5 lb. fresh)	23.0" x 24.0"	Green - PAKVF4C (5.0 mils)	<a href="#">23VF4C24IDGR</a>	\$1.17/bag	
44 lb (10 lb. fresh)	23.0" x 34.5"	Green - PAKVF4C (5.0 mils)	<a href="#">23VF4C345IDGR</a>	\$1.01/bag	
Bulk Processing "Leaf" Bag	37.5" x 51.0"	Silver - PAKVF4C (5.0 mils)	<a href="#">375VF4C51</a>	\$3.35/bag	

## Oxygen Absorbers [More Sizes Available Online](#)









CC	Part Number	Pricing *as low as*	Market
500 cc	<a href="#">SF500CS1500</a>	\$0.08/unit	 
750 cc	<a href="#">SF750CS750</a>	\$0.14/unit	 
1000 cc	<a href="#">SF1KCS400</a>	\$0.21/unit	 
1500 cc	<a href="#">SF15KCS500</a>	\$0.20/unit	 
2000 cc	<a href="#">SF2KCS240</a>	\$0.36/unit	 
3000 cc	<a href="#">SF3KCS200</a>	\$0.44/unit	 



## Vacuum/Gas Options

Series	Available Seal Widths	Pricing *as low as*	Market
<a href="#">CounterMate Pro L</a>	12"	\$229.95	
<a href="#">EVS Series</a>	14" & 18"	\$2,275.00	
<a href="#">PneuVak Series (PVS)</a>	23.6", 31.5", 36.2"	\$5,005.00	
<a href="#">WorkHorse Series (GVS)</a>	21", 26", 31", 36", 51", 61"	\$5,495.00	

## Seal Only Options

Series	Available Seal Widths	Pricing *as low as*	Market
<a href="#">Bag Clips</a>	8.625" & 12.5"	\$5.95	 
<a href="#">HotJaw</a>	6"	\$99.10	 
<a href="#">T-Clamp : HHI Series (US Made)</a>	8", 12", 15", 18", 26"	\$875.00	 
<a href="#">Scissor Sealer : GXS Series (US Made)</a>	6" & 10"	\$870.00	 



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# How to Package Hops

*The Complete Package: Protection, Environment, Preservation*



**HOPS FARMER**



**MICRO BREWERY**



**HOME BREWER**

Packaging hops for lasting freshness is best achieved with an opaque, high barrier package which has been removed of oxygen either through vacuum sealing or an oxygen absorber packet. The best storage system will vary depending on whether you are at the farming or brewing stage.

## How to Select the Right Package

The “right” package will depend on factors such as how long you will be storing product, what volumes you are looking to store, and how the product will be handled next. Whether you are a farmer, craft brewer or a home brewer, you want to make sure your package blocks light and oxygen which are known to corrode your product. Most typically our hops customers use Mylar Foil films with food-safe inner layers, but we also see clear vacuum bags being used, particularly by home brewers who are pre-portioning pelletized hops to freeze. For hops farmers we offer 11, 22, and 44 lb bags, and for home brewers we have 2-4 oz. and 1 lb. bags.

## Removing Oxygen

Preserving the freshness of your hops is about more than the proper bag selection. Your next step is creating a controlled low oxygen environment. For hops farmers at the initial packaging stage, we recommend a vacuum seal with a nitrogen flush. Later, once the bag has been opened by the craft brewer, we recommend a hand held sealer or a bag clip to close partially used bags. At this stage we also recommend an oxygen absorber to reduce oxygen levels for greater freshness. Home brewers looking for an inexpensive method often use home vacuum sealers in combination with textured channel bags, which they then freeze.



To learn more visit us at:

[sorbentsystems.com/mylar-bag-for-hop-storage.html](http://sorbentsystems.com/mylar-bag-for-hop-storage.html)

