

	<h2>Declaration of Compliance</h2>	Document No: QA 369 Date:23/09/2022
	Authorised by: Tim Luckham Control classification: Private	Issue No.3

Charles Faram & Co Ltd hereby comply with all the EU General Food Law Regulation (EC) No 178/2002.

Charles Faram & Co Ltd hereby comply with all regulation stated under Food Safety Act 1990.

Charles Faram & Co Ltd hereby comply with the EEC Hops Certification Scheme and is in accordance with Regulation (EC) No 1334/2008.

We at Charles Faram & Co Ltd following standard and guidelines set out ISO 9001:2015. The approved management system applies to the following –

Sourcing, Processing and Distribution of hops and hop products, such as pellets, extracts and oils to the brewing industry.

Tim Luckham



Quality / Production Manager

Date – 23/09/2022

Charles Faram & Co Ltd  
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## Food Safety Statement

Authorised by: Tim Luckham

### FOOD SAFETY ACT 1990 - WARRANTY

1. We Charles Faram & Company Limited hereby warrant that with our continually updated application of HACCP and to the best of our knowledge and belief, all food (as defined by the Food Safety Act 1990 and / or any regulation made thereunder) whether supplied directly or indirectly by us to our customers and complies at the time of delivery with the above Act.
2. Without prejudice to the above, we would confirm that to the best of our knowledge and belief that all such food will not have been rendered injurious to health prior to delivery and that to the best of our knowledge and belief it complies with the Food Safety requirements and that at the time of delivery it is of the nature, substance and quality described.
3. We also confirm that we shall use all reasonable diligence to ensure that the food will not be presented, labelled or in any other way described which may as a result give a false or misleading description of its nature, substance or quality.
4. We further warrant that to the best of our knowledge and belief we have carried out such checks upon the food supplied by us as might be deemed prudent and reasonable in order that we comply with the Food Safety Act 1990 and / or any regulations made thereunder and thus we believe that it is reasonable for our customers to rely upon those checks.
5. Lastly, we warrant that to the best of our knowledge and belief our premises, equipment, machinery, and all other apparatus of whatever nature is used in connection with the manufacture, storage, supply and sale of food complies with the standards of cleanliness and hygiene described by the Food Safety Act 1990 and / or any regulations made there under.

Tim Luckham, Quality / Production Manager



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## EC Regulation No. 1334 / 2008

Authorised by: Tim Luckham

I certify that the hops supplied by Charles Faram & Co Ltd comply with the EEC Hops Certification Scheme, and we would confirm that to the best of our knowledge and belief hops supplied to our customers, is in accordance with Regulation (EC) No 1334/2008

Signed:

Tim Luckham

Quality / Production Manager

Date: 23<sup>rd</sup> September 2022

For and on behalf of Charles Faram & Co Ltd.



## Type 90 Hop Pellets

### Technical Specification

Authorised by: Tim Luckham

#### Description

Hops are used to provide bitterness in beer. Hop pellets are whole hop cones which have been cleaned, dried, milled into a powder, blended and compressed through a die.

#### Analysis

Alpha-acids harvest values supplied. Analysis conducted by Lead Conductance (LCV)  
Moisture < 12%

#### Physical

Diameter 6mm  
Length 5 – 15mm

#### Aroma

Typical varietal hop aroma

#### GRAS Status

Recognised as safe

#### Pesticide and Heavy Metal Residues

Conforms to current EU and US FDA regulations

#### Packaging / Storage / Best before Date

Pellets are packed in 5 or 10kg packs, in food grade packaging incorporating an oxygen barrier. The packs are flushed with an inert gas. Storage should be cool (5°C) away from direct sunlight or heat sources. Best before Date in un-opened packaging is 5 years from harvest when stored cool. Once opened product should be used within a few days to avoid any deterioration.

#### Other

Type 90 Hop Pellets fully meets UK and EU food safety legislation, regulations and directives as they apply to hops and hop products. It is classified by the FDA as a hop product which may be safely used in the manufacture of beer (in accordance with 21 CFR 182.20).

Tim Luckham

Quality / Production Manager

Sign - 



## Freshpak Hops

### Technical Specification

Authorised by: Tim Luckham

#### Description

Hops are used to provide bitterness in beer. whole hop cones which have been cleaned, dried.

#### Analysis

Alpha-acids harvest values supplied. Analysis conducted by Lead Conductance (LCV)  
Moisture < 12%

#### Physical

Hop Cones

#### Aroma

Typical varietal hop aroma

#### GRAS Status

Recognised as safe

#### Pesticide and Heavy Metal Residues

Conforms to current EU and US FDA regulations

#### Packaging / Storage / Best before Date

Freshpak Hops are packed in 5 or 20kg packs, in food grade packaging incorporating an oxygen barrier. The packs are flushed with an inert gas. Storage should be cool (5°C) away from direct sunlight or heat sources. Best before Date in un-opened packaging is 5 years from harvest when stored cool. Once opened product should be used within a few days to avoid any deterioration.

#### Other

Freshpak Hops fully meets UK and EU food safety legislation, regulations and directives as they apply to hops and hop products. It is classified by the FDA as a hop product which may be safely used in the manufacture of beer (in accordance with 21 CFR 182.20).

Tim Luckham

Quality / Production Manager

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## Pesticide and Heavy Metal Residue Testing

Authorised by: Tim Luckham

### Hops Supplied by Charles Faram

We as Hop Merchants are increasingly being asked to provide our customers with firm evidence of compliance in respect to maximum pesticide residue levels (MRL's) in the hops we supply.

A composite sample of varieties, from each of our growers across our supply chain will be taken and tested at an independent laboratory. This is to ensure we comply with EU (Regulation (EC) No. 396/2005, of Japan (The Positive System for Agricultural Chemical Residues) and the USA (Code of Federal Regulation) in their currently valid versions.

Testing will be completed by Eurofins Sofia who operate in accordance with ISO17025 and ISO17065. Eurofins' Certification activities are held by UKAS accreditation and all relevant legislation contained within.

The MRL test results are held by Charles Faram & Co Ltd for each year's crop.

Tim Luckham – Quality / Production Manager



## Traceability

Authorised by: Tim Luckham

We Charles Faram & Company Limited hereby confirm that all hops are traceable back to growers.

This is done by using batch codes for all of our hops and this enables us to determine where all hop batches have been despatched to.

Our batch codes are made up as follows:

**Freshpak:** e.g. FP18123 – 4.56%, in this example, the FP indicates ‘Freshpak’ hop cones.

**Type 90 Pellets:** e.g. T9018050 – 7.80%, in this example T90 indicates Type 90 Hop Pellets.

The next 2 digits indicate the crop year so 2018 in these examples

Then the following 3 digits are created from an index starting at 001 each year and ending up with the number of batches we have processed (around 400 each year). The final digits indicate the alpha acid level of the batch, this is always rounded to and displayed with 2 decimal places. This index also holds details of where the hops came from so we can trace them right back to the grower.

Hops purchased from abroad in the form of **Type 90 Pellets** have different batch codes e.g. 18 WA-407-065 and are made up as follows:

18 - Crop year

WA – Washington State

407 – Grower – Leslie Roy, Roy Farms Inc.

065 – Production batch no.



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## Genetically Modified Material

Authorised by: Tim Luckham

We Charles Faram & Company Limited hereby warrant that none of the products or materials currently supplied by us has been genetically modified.

We can also confirm that none of our current processes uses agents that could be made from material that has been genetically modified.

Currently there are no varieties of hops that have been genetically modified. If in the future a variety does become available Charles Faram & Company Limited will not supply it without customer consent.

Tim Luckham – Quality / Production Manager





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## **Vegetarian and Vegan Statement**

Authorised by: Tim Luckham

### **Suitability of hops for Vegetarian and Vegan Use**

I hereby confirm that all of our hops (whole bales, Freshpak and Type 90 pellets) together with any hop leaves are all suitable for vegetarian and vegan use.

Tim Luckham – Quality / Production Manager



## Allergen Statement

Authorised by: Tim Luckham

We, Charles Faram & Company Limited hereby state that all hops, organic and non-organic, supplied by us either as hop cones or in the form of pellets are, as far as we are aware, free from any known allergens in accordance with Regulation (EC) 1169 / 2011 Annex II. All hops are gluten free.

No process in producing hops in either Freshpak or in Pellet form involves adding any nuts or products containing nuts. What we cannot guarantee is if any such substance has been accidentally introduced to the hops on the farms during harvest.

Tim Luckham – Quality / Production Manager



## Alba List – Allergy Information for Hops and Hop Pellets

Authorised by: Tim Luckham

Allergy information according to the Alba guidelines.

+ The product contains the substance (as ingredient) or may contain the substance (carry-over).

- The product does not contain the substance (according to recipe).

? There is not enough information to mark the substance with a + or –, or the product may contain only traces of the substance.

Milk	-
Protein	-
Nut	-
Oil	-
Lactose	-
Peanut	-
Egg	-
Peanut-oil	-
Soya-protein	-
Sesame seed	-
Soya-oil	-
Sesame-oil	-
Gluten	-
Glutamate (MSG)	-
Wheat	-

Sulphite (E220 t/m E228)	-
Rye	-
Beef	-
Pork	-
Chicken	-
Fish	-
Crustacea and shellfish	-
Coriander	-
Corn	-
Celery	-
Cacao	-
Carrot	-
Legume (peas etc.)	-
Lupines	-
Nuts	-
Mustard	-

The information herein is given in good faith and relates only to the specific material designated herein. It does not relate to use in combination with any other material or in any process. Responsibility for use is disclaimed since this is beyond our control.



Tim Luckham – Quality / Production Manager



## Best Before Date, Packaging and Storage

Authorised by: Tim Luckham

We at Charles Faram wish to provide hops of the highest possible quality. Therefore, we give a Best before Date of 5 years from the point of harvest providing, the integrity of the pack has remained intact.

It is worth noting that this is not an Expiry date and providing that the hops have been stored under the correct storage conditions, including the integrity of the pack they will be suitable for use for a period of up to 5 years from harvest.

Type 90 Pellets and Freshpak leaf hops are packed in laminated foils with multiple protective layers. An aluminium layer acts as a barrier against diffusion of oxygen, further protective layers are incorporated to resist the ingress of moisture and light. The foil material is of a food grade standard and meets all industry packaging regulations.

The industry standard is to protect the freshness of the hops to ensure the customer receives the product in the best possible condition. The packages are sealed once the oxygen has been displaced with an inert gas.

Storage of the product should be cold at 0 - 5° (32 - 41°F) and is best used within 5 years of harvest. The product will remain stable in sealed packaging under these conditions. Storage stability will vary from variety to variety, so exposure to oxygen, heat and light should be avoided to preserve the quality of the product.

Once the foil packaging has been opened the product should be used within a few days to avoid any possible deterioration of bitter acids and essential oils. However, any remaining product should be wrapped tightly in the original packaging, and if stored correctly, in these circumstances be usable for up to 2 months.

Tim Luckham – Quality / Production Manager



## MATERIAL DATA SAFETY SHEET

### Type 90 Pellets

Authorised by: Tim Luckham

MATERIALS OR COMPONENTS	
Pelletised, Back flush with 70% Nitrogen 30% C <sup>o</sup> 2 mix, powdered cones of the cultivated hop plant Humulus Lupulus. Hop Pellets are available from many varieties of hops; this MSDS applies equally to all varieties.	
PHYSICAL DATA	
Boiling Point ( ° F)	Not applicable
Specific Gravity (H2O=1)	Not applicable
Vapour Pressure (mm Hg.)	Not Applicable
Percent Volatile by Volume (%)	Applicable only to the essential oil fraction which comprises 0.5 - 5%
Vapour Density (AIR=1)	Not applicable
Evaporation Rate ( _____=1)	Not applicable
Solubility in Water	Slight
Appearance and Odour	Solid pellets, approx. 6mm dia. X 10-15mm long, density ca 550-650grms/litre. Colour: various shades of green depending on variety. Aroma: typical, hoppy, depends on variety.
FIRE AND EXPLOSION HAZARD DATA	
Flashpoint (method used)	Not applicable
Extinguishing media	Water or CO2
Specific Fire Fighting Procedures	None required
Unusual Fire and Explosion Hazards	None known, very fine powdered hop dust, if ignited, can be explosive under certain circumstances in enclosed hoppers/tanks.
HEALTH HAZARD DATA	
Threshold limit value	None

Effects of Overexposure	None known
Emergency and First Aid Procedures	None required.  Wear protective dust mask for handling large quantities.  Remove from skin by washing with mild soap and water.
<b>SPILL OR LEAK PROCEDURES</b>	
Steps to be taken in case material is released or spilled	Normal clean-up procedures as for any agricultural commodity
Waste Disposal methods	Biodegradable material acceptable in landfill sites.

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Tim Luckham – Quality / Production Manager



# MATERIAL DATA SAFETY SHEET

## FRESHPAK LEAF HOPS

Authorised by: Tim Luckham

<b>MATERIALS OR COMPONENTS</b>	
Back flush with 70% Nitrogen 30% C <sup>o</sup> 2 mix, whole cones of the cultivated hop plant Humulus Lupulus. Hop Freshpaks are available from many varieties of hops; this MSDS applies equally to all varieties.	
<b>PHYSICAL DATA</b>	
Boiling Point ( °F)	Not applicable
Specific Gravity (H <sub>2</sub> O=1)	Not applicable
Vapour Pressure (mm Hg.)	Not Applicable
Percent Volatile by Volume (%)	Applicable only to the essential oil fraction which comprises 0.5 - 5%
Vapour Density (AIR=1)	Not applicable
Evaporation Rate ( _____=1)	Not applicable
Solubility in Water	Slight
Appearance and Odour	Hop cones in various shades of Green depending on variety. Aroma: typical, hoppy, depends on variety.
<b>FIRE AND EXPLOSION HAZARD DATA</b>	
Flashpoint (method used)	Not applicable
Extinguishing media	Water or CO <sub>2</sub>
Specific Fire Fighting Procedures	None required
Unusual Fire and Explosion Hazards	None known, very fine powdered hop dust, if ignited, can be explosive under certain circumstances in enclosed hoppers/tanks.
<b>HEALTH HAZARD DATA</b>	
Threshold limit value	None
Effects of Overexposure	None known



Emergency and First Aid Procedures	None required  Wear protective dust mask for handling large quantities.  Remove from skin by washing with mild soap and water.
<b>SPILL OR LEAK PROCEDURES</b>	
Steps to be taken in case material is released or spilled	Normal clean-up procedures as for any agricultural commodity
Waste Disposal methods	Biodegradable material acceptable in landfill sites.

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Tim Luckham – Quality / Production Manager