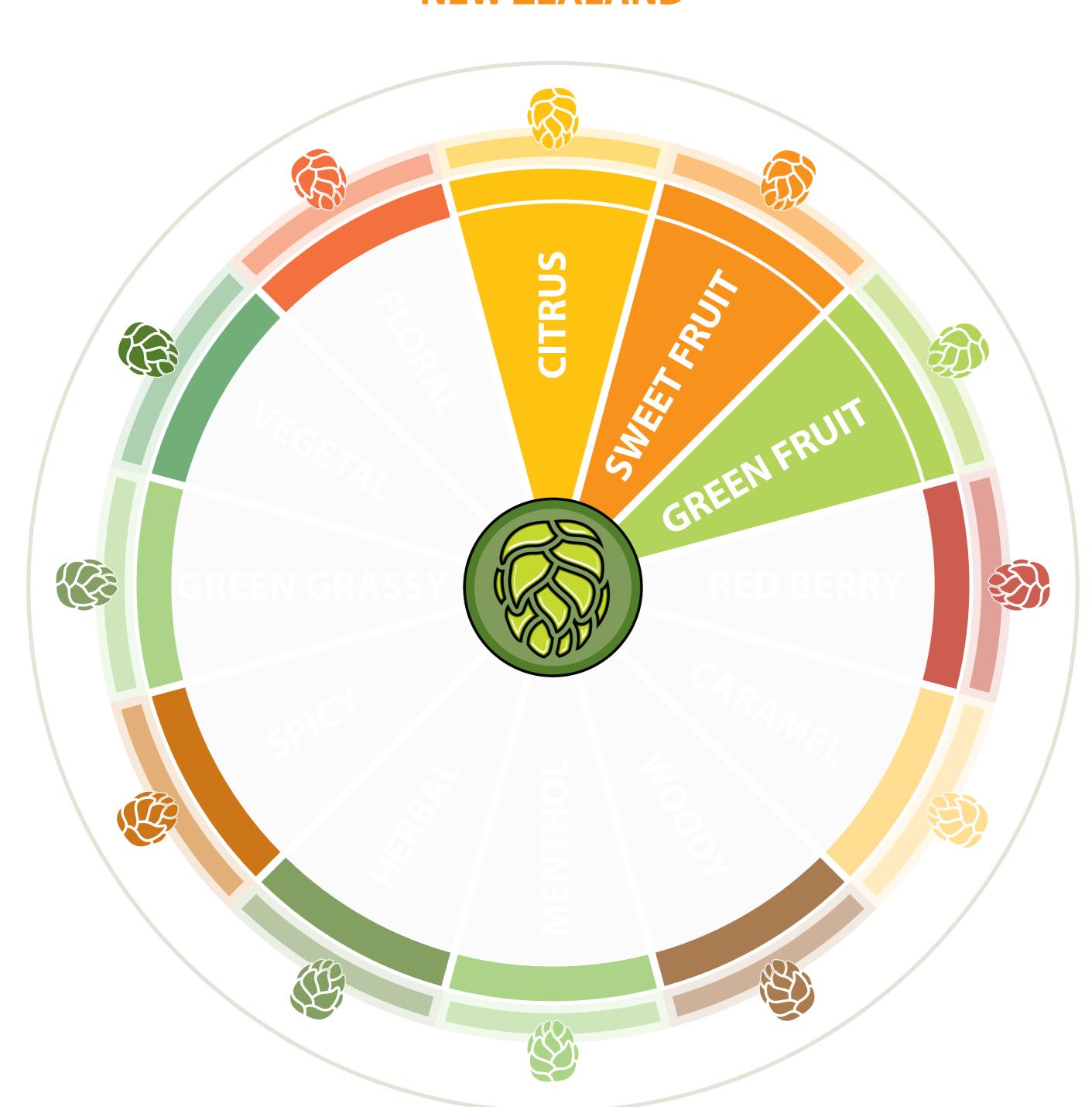
RAKAUTM

NEW ZEALAND



RAKAU™ IS A TRIPLOID VARIETY THAT WAS

DEVELOPED BY THE NEW ZEALAND PLANT & FOOD

HOP RESEARCH CENTRE. WHEN FIRST RELEASED IN

1983 THE CULTIVAR WAS KNOWN AS ALPHAROMA.

IT WAS RE-RELEASED IN 2007 AS RAKAU. THE HOP

IS DESCRIBED AS HAVING UNIQUE FRUIT FLAVORS

WITH STRONG STONE FRUIT CHARACTER.

FLAVORS: APRICOT, FIG, PINEAPPLE, ORANGE,

WHITE WINE GRAPES.

| TECHNICAL DATA |
|-------------------------------------|
| ALPHA (%): 10.0-11.0 |
| BETA (%): 5.0-6.0 |
| COHUMULONE (% OF ALPHA ACIDS): 24 |
| TOTAL OIL (ML/100G): 2.15 |
| MYRCENE (% OF TOTAL OIL): 56 |
| HUMULENE (% OF TOTAL OIL): 16.3 |
| CARYOPHYLLENE (% OF TOTAL OIL): 5.2 |
| FARNESENE (% OF TOTAL OIL): 4.5 |
| LINALOOL (% OF TOTAL OIL): |
| TOTAL POLYPHENOLS (%): |

