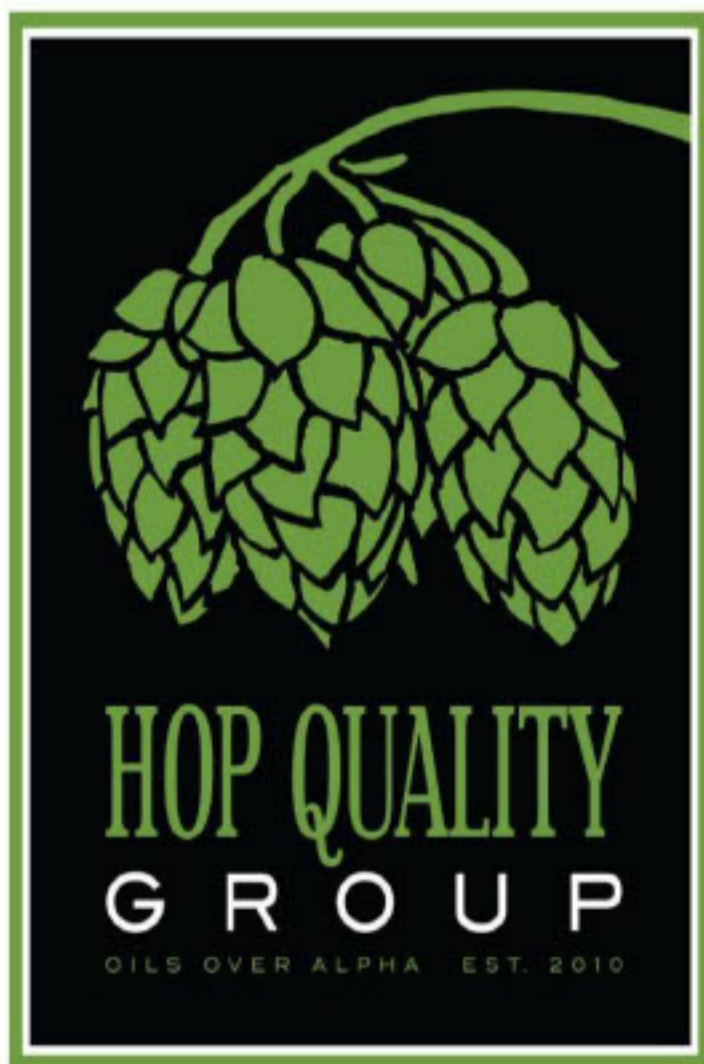


HQG Visit Date:	3/21/23
Farm/Facility:	Nelson Lakes Farm
Picker Name & Grower Number(s):	Nelson Lakes Farm
Grower Name & Phone:	Richard Wong (Hop Director); Jason Johnson (General Manager).
Physical Address of Farm/Facility:	1983 Tutaki Road, Tutaki 7077.
Email Address:	dave@fs-inv.com
Picker Type(s) & Description:	New Dauenhauer out of Id
Merchant Partners/Direct/Both?	Direct

HQG Attendee & Brewery	
Jeremy Moynier – Stone Brewing	
Steve Luke – Cloudburst Brewing	
Nick Pavlina – Humble Sea Brewing	
Bob Kunz – Highland Park Brewery	



Operations Description:

60 Hectares currently. Plan is to expand to 400 hectares making them one of the largest farms in New Zealand. Will grow the Hapi experimentals. Former dairy farm in a secluded valley by Nelson Lakes National Park. Near the Matakiki River. Near the town of Murchison. It is a unique spot and microclimate. 70% of the power to run the plant is being generated by a nearby Hydro-electric power plant.

Picker: Brand new Dauenhauer out of Idaho. 60 bines per min but will adjust to 70. Unload bines on floor and then hang.

Kiln: new, locally built kiln. Indirect heat (radiators). Temp probes in floors and scales. Computerized drying with data analysis. 6-8 hours drying time. 29 in. bed depth. Good air flow. Drying at 58 C (136 F). In general, dry below 60 C (140 F). Using diesel for drying. Propane is much too expensive. But it's indirect, radiator heat so no concern with diesel fumes. Color coded on kiln floors for traceability. Between picking and kiln, there is a holding bin for picked hops in case you need to divert for up to an hour if needed. There was a bird flying around in the kiln.

Conditioning: Conditioning bays are right next to kiln beds – never touch the floor (Wolf-style bay)! 8-24 hrs for conditioning depending on varietal and conditions. 12 hrs is the average. 110 kg bales (243 lbs). Only need 1 operator to run both balers. QR codes on bales and hand-written as a back-up for traceability – everything is recorded and tracked. The hops are transferred to Freestyle (2 – 2.5 hrs away) in a closed truck (curtain sides) for pelletizing: they usually can pelletize the same day at Freestyle.

Other: LED shatterproof lights. No magnets in facility but Freestyle has there's and the X-ray in their pelletizer. Good signage outside of the facility – could use more signage inside facility. Limit on how much Freestyle can own since they are an American company so it is a partnership. Jason was a hop farmer for several years in Motueka before joining Nelson Lake Hop Farm in 2021. They were finishing up on Rakau. The 1st year Riwaka didn't do well this year, so they didn't get any crop. Nelson came on early. Pete from Garage Project brought us to the facility.

Areas of Concern:

Bird in kiln.

No magnets in the facility.

Diesel for drying but doesn't seem to be an issue.

Improvements since last HQG visit (if applicable):

First time visit for Hop Quality Group and a brand-new facility!

Recommendations:

Ensure measures are taken to keep birds out of processing.
Consider installing some magnets to catch any metal that could get into hops. Having the magnets and X-Ray at Freestyle is a great step but magnets are easy to install and relatively inexpensive and can further mitigate risk of foreign material.
There are risks with hops staged on the ground before hanging in the Picker. It sounds like there are some strict NZ guidelines that force this method of staging. Good topic for further discussion to see if there are any creative solutions. Designated areas with floor markings? Regularly wash/clean areas to mitigate boot, truck, and tractor contamination?
More signage in facility for worker safety and hops as a food product.

Additional Comments:

What hop varieties are grown? Acreage? <ul style="list-style-type: none">● 60 Hectares (150 acres) currently. Will expand to 400 Hectares (close to a 1,000 acres). Cascade, Nelson, Motueka, Riwaka, Rakau. Hapi experimental hops varieties.
Does Grower plan any major upgrades in the near future? <ul style="list-style-type: none">● Brand new facility! Plans to continue to build-out and expand for capacity.
Does Grower operate multiple facilities? If yes, how many? Facility names and locations (grower numbers)? <ul style="list-style-type: none">● They have a partnership with Freestyle Hops.
Does Grower custom pick for anyone else? If yes, who? <ul style="list-style-type: none">● No.
What certifications does the grower possess, if any? <ul style="list-style-type: none">● NZ Gap.
Additional Comments about the operation? <ul style="list-style-type: none">● The planning and investment that went into this operation is very impressive. The team at the farm is quality driven and alongside the involvement with Freestyle and Garage Project, they have a tremendous amount of resources. The HQG is very appreciative for the time you spent with us, and allowing us to come to your spectacular location. It really is one of the most beautiful hop farms! We look forward to visiting again and seeing the progression as you build out the facility and increase hectares. Cheers!● Virtual discussion on report on 7/27. Dave Dunbar very receptive to HQG recommendations and looks forward to future visits.







