

Hop Quality Group

Idaho Farm Report 2018



Date: 08/22/2018

Location: Hopland (Wilder, ID)

Purpose: Pre-Harvest Inspection

Attendees:

Dustin Helsel – Founders

Chris Boggess – 3 Floyds

Scott Dorsch – Odell Brewing

Jon Lee – Wasatch Brewing

Daniel Mckay – Hopland

Alec Mull - Founders

Tim Matthews – Oskar Blues

Matt Gallagher – Half Acre

Dean Mckay – Hopland

Jennifer Uranga

Operations Description: Large Perrault chopper/picker with a Kollmar designed Dauenhauer back end. Room to add a second one and expand out. Use a telehandler to unload trucks. Drivers never get out of propane powered trucks reducing safety and food safety risks. NO WOOD is used at all in the facility. Food Grade paint is used throughout the facility. 1st machine of its kind. Food grade lubes, a pest control program, and 3 large magnets all promote good food safe practices. Use Measure Tek system for drying hops and have the ability to add moisture back to hops if dried too far. Have ~750k lbs of cold storage. World class facility and one of the best we have seen!

Areas of Concern: Hopland has made food safety and quality a major priority when designing and building their new facility. It is very food safe and well thought out.

Recommendations: This facility is a well thought out, food safe, new facility and we have no recommendations at this time. Global GAP certification was being pursued shortly after our visit, which will continue to contribute to the food safe nature of this world class facility.





