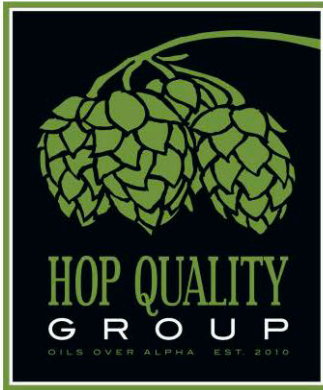


***Our mission: To continuously improve
the sanitation and quality of hops
used in the brewing and cellaring of great beers.***



Date	23 August 2016
Location	Obendorf Hop #113
Purpose	Pre-Harvest Quality Visit

Attendees:	Larry Sidor – Crux Fermentation
Jon Clack - Steiner	Mary Hangartner – Deschutes Brewery
Zach Baitinger – New Belgium Brewing	
Jeremy Moynier – Stone Brewing	
Tim Matthews – Oskar Blues	

Operations Description

Visited the Dixie location. (The other 2 are Roswell #123 and 95 #114) They have 2300 acres of hops. In the process of installing 2 nd Dauenhauer picker at this site. All new buildings last year. Kilm has Measuretek system (load cells). Conditioning floor has airflow vents in the floor and some cold storage on site.
Good PPE, separate break areas, food grade mineral oil, good signage posted, and good rodent control visible
Insulation was installed in new kiln.
Overall a very impressive new and clean facility

Areas of Concern

Does not use reefers to ship to Yakima

Recommendations

Use reefer trucks for shipments to Yakima.

***The Hop Quality Group thanks you for the privilege of working together
on our commitment to quality hops for great beers.***