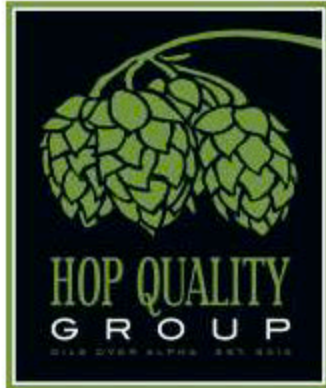


***Our mission: To continuously improve
the sanitation and quality of hops
used in the brewing and cellaring of great beers.***



Date	8/22/2017
Location	Hopsteiner (Golden Gate Hop Ranch)
Purpose	Pre-Harvest Quality Visit

Attendees:	Thomas Tweedy - Stone
Derek Stepanski – Bell's	Todd Roseman - Boston
Larry Bolender - Boston	Ian Smith – Alagash
Dave Tobin – Hopsteiner	Kevin Madsen – Hopsteiner
Paul Merrit	

Operations Description

This is a brand new farm and this will be their second year operating this facility. The picker is clean and does not show signs of bird activity. All lighting is either explosion proof or LED. The kiln is in good shape and clean. The cooling and conditioning area is clean and in good shape. Overall this is a well-cared new facility.

Areas of Concern

This is a very food safe facility. They use only food grade lubricants. They have magnets throughout the process. This is an excellent facility.

Recommendations

This hop processing facility is brand new and very well organized. All lights are explosion proof. We have no recommendations at this time.

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