



TotallyNaturalSolutions®
aromas & flavours to inspire

Speciality Beers – Be Inspired!

Craft brewing continues to push the boundaries in creating innovative speciality beers and reworked classics.

With our HopPlus® range, Totally Natural Solutions expertly blend hop oil extracts and carefully selected natural ingredients to provide brewers with a consistent route to quality seasonal and speciality beers. HopPlus® offers the addition of fruit, botanical and speciality flavours and aromas to finished beers without the need to handle raw materials.

What is HopPlus®?

- Hop extracts skilfully blended with natural fruit, botanical or speciality extracts
- Reproducible aroma and flavour profiles with hop character maintained
- Quick and easy to use – added post fermentation
- No fermentable sugars, and no effect on foam retention or haze
- Removes the need to source and prepare raw materials
- No waste material to handle, with low transportation and storage costs
- Efficient utilisation reduces cost in use



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|---------------------------------|--|-------------------|---|
| Citrus Fruit | <ul style="list-style-type: none">● Lime● Orange● Lemon● Grapefruit | Berry | <ul style="list-style-type: none">● Raspberry● Gooseberry● Blackberry● Blueberry |
| Stone and Tropical Fruit | <ul style="list-style-type: none">● Peach● Apricot● Cherry● Tropical Fruits | Speciality | <ul style="list-style-type: none">● Oak● Smoke● Winter Spice● Spiced Pumpkin |
| Aromatics | <ul style="list-style-type: none">● Vanilla● Coffee● Chocolate● Pine | Botanical | <ul style="list-style-type: none">● Elderflower● Rosehip● Coriander● Juniper |

Please contact us to discuss any specific requirements for your speciality beer.