



Azacca®

LATITUDE 46°
A PACIFIC NORTHWEST
HOP BREEDING CO.

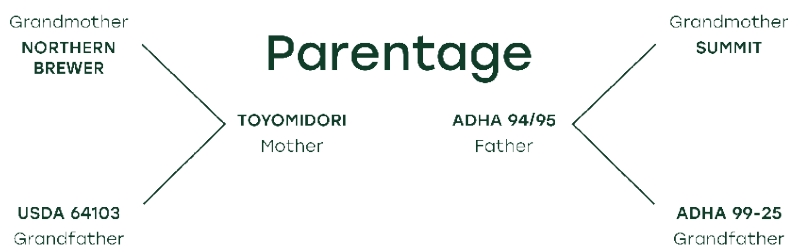
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As one of today's most sought-after varieties, Azacca® has elevated the desired characteristics of your hop bill, while adding its own distinct flavor and aroma. The tropical fruit notes and aromatic qualities of Azacca® make it the go-to hop for late and dry hop additions in varying styles of beer.

Aroma Profile: Papaya, Mango, Grapefruit, Pineapple, Lemon, Orange, Piney

Alpha Acids	14-16%
Beta Acids	4-5.5%
Total Oils	1.6-2.5 ml/100g
CoH	38-45%
Myrcene	46-55% of total oil
Humulene	14-18% of total oil
Caryophyllene	8-12% of total oil
Farnesene	< 1% of total oil



It's in our DNA to move hop farming forward.

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