

## **PROCEDURE FOR ISSUE OF ATTESTATION OF EQUIVALENCE**

Attestation of Equivalence for the consignments of hops and its products destined to EU countries shall be issued by Export Inspection Agencies (EIAs) located at Chennai/Delhi/Kochi/Kolkata/ Mumbai.

### **A) General**

Processor / manufacturer of hops & its products desirous to export to their products to EU countries shall have to register with EIA to get approval code. Export Inspection Council (EIC) will draw up a list of approved hop production areas/ certification centers with the approval code. and communicate the same to EC. Any changes will be regularly communicated to EC.

### **B) Responsibilities to be followed by producer/manufacturer/exporter**

The exporter/ processing unit desirous to export hops and its products (Regulation EC No. 1952/2005) to EU countries shall have to follow the following:

- 1) Producer/ manufacturer of hops shall maintain the hygienic and sanitary requirements of processing areas.
- 2) The *alfa acid* content of hop products (powder, powder with higher lupulin content, extract of hops and mixed hops) should not be lower than that of hops from which they have been prepared.
- 3) Every consignment of hops presented for attestation of equivalence shall be accompanied by a written declaration signed by the producer as in **Annex A**.
- 4) The hops and its products to be exported to EU country (s) must comply the marketing requirements, sampling and test methods, given as *Annex I & Annex II* in Regulation EC No. 1850/2006 (reproduced as **Annex B & C** respectively)
- 5) In case of blending of hops products processor shall ensure that hops are from same production/harvest area/variety and the blending operation is being done under surveillance of EIA officer.
- 6) Manufacturer/processor shall ensure the access of their establishment to the representative of concerned EIA (Competent Authority) during the processing time.
- 7) The processor shall provide all the information to representative of EIA like technical lay out, batch record, process record (weight etc), detail of varieties used etc and maintain the record for same for at least **3 years**.
- 8) Each package of hops products shall bear the entries namely seeded/seedless/ prepared/unprepared hops, variety(s) and reference number of the certificate in one of the EC language as given in *Annex III & V* of Regulation EC No. 1850/2006 (see **Annex D & E**)

**C) Procedure for issue of Attestation of Equivalence to be followed by EIAs  
(Competent Authority)**

In order to issue Attestation of Equivalence the hops and its products consignments meant for EU countries EIAs, the Competent Authority, shall follow the following procedure:

- 1) On receipt of application from producer/ manufacturer / exporter as per **Annex A**, an officer of EIA shall be deputed to draw sample(s) as per procedure given in **Annex C** to test it as per specifications (marketing requirements) given in **Annex B**.
- 2) In addition to above, it shall also be ensured that *alfa acid* content (in case of powder, powder with higher lupulin content, extract of hops and mixed hops) is not less than that of hops from which these have been prepared.
- 3) Sample(s) shall be tested in EIA or any EIC approved laboratory and expense incurred on testing shall be borne by applicant.
- 4) In order to get register with EIAs for getting approval code applicant processing establishment shall have to pay @ Rs. 5,000 as approval fee to concerned EIA.
- 5) In addition to approval fee and laboratory test charges, applicant shall also pay certification fee @ 0.2% of F.O.B. value of consignment.
- 6) On compliance of samples, EIA shall issue the Attestation of Equivalence as given in format, **Annex-F**.
- 7) A qualified technologist approved by the Competent Authority (EIA) shall be present at all times when processing is taking place. EIA will carry out regular surveillance to ensure that the laid down conditions are complied with.

**APPLICATION FORM FOR ISSUE OF ATTESTATION OF EQUIVALENCE**

(to be submitted by producer/exporter to the nearest office of EIAs)

To

The Joint Director,  
Export Inspection Agency-Chennai/Delhi/Kolkata/Kochi/Mumbai

**Subject:** Request for issue of Attestation of Equivalence for the consignments of hops and its products to be exported to EU countries.

Sir,

Kindly issue me an Attestation of Equivalence for ..... (product name) to be exported to ..... (country (s)). The consignment details are given below:

- a) producer's name & address :
- b) harvest year :
- c) variety (s) (% wt. in case of blends) :
- d) reference no. of certificate  
(in case of blend product) :
- e) place/ area(s) of production :
- f) parcel reference :
- g) number of packages in the consignment :
- h) description of product :
- i) invoice no. and date :
- j) lot No. / batch No. :
- k) expiry date of product, if any :
- l) quantity of product: :
- m) shipping mark, if any :
- n) date of shipment & place :

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o) probable date of loading :

p) place of loading :

q) FOB value :

Fee of Rs. \_\_\_\_\_ vide Demand Draft No. \_\_\_\_\_ dated \_\_\_\_\_ is enclosed.

Date:

Signature

Place:

Name & Address

## ANNEX I

MINIMUM MARKETING REQUIREMENTS FOR HOP CONES  
(referred to in Article 4)

Characteristics	Description	Maximum content (% of weight)	
		Prepared hops	Unprepared hops
(a) Moisture	Water content	12	14
(b) Leaves and stalks	Leaf fragments from branch tendrils, branch tendrils, leaf or cone strigs; to be classed as stalk, cone strigs must be at least 2,5 cm long	6	6
(c) Hop waste	Small particles resulting from machine harvesting, varying in colour between dark green and black and which generally do not come from the cone; the maximum contents indicated may include particles of varieties of hops other than those to be certified, amounting to up to 2 % of the weight	3	4
(d) In the case of 'seedless hops', seed	Mature fruit of the cone	2	2

## ANNEX II

## Methods referred to in Article 4(2) and Article 5

## A. SAMPLING METHOD

The following procedure shall be used to take samples of hop cones for determining the moisture content and, where applicable, the extraneous matter content:

## 1. Sampling

## (a) Packed hops

A weight of hops proportional to the weight of the package shall be taken from the number of packages specified in Article 5. Enough samples should be taken to ensure that there are enough cones to be representative of the package.

## (b) Hops in a loose pile

Take equal portions from five to ten different places in the pile both at the surface and at various depths to constitute a sample. Place sample in the container as soon as possible. To avoid rapid deterioration, the quantity of hops must be sufficiently large to be highly compressed when the container is closed.

The sample must weigh at least 250 g.

## 2. Mixture

The samples must be carefully mixed to be representative of the consignment.

## 3. Sub-sampling

After mixing take one or more representative samples and place them in a waterproof, airtight container such as a metal box, a glass jar or a plastic bag, except where only the extraneous matter content is to be checked.

## 4. Storage

Except during transport, samples must be stored in a cold place. Care should be taken to allow the samples to return to room temperature inside the container before opening for examination or analysis.

## B. METHODS FOR CHECKING THE MOISTURE CONTENT OF HOPS

## 1. Method (i)

Samples for moisture content should not be ground. It is important that they should be exposed to the air only for the minimum time necessary for their transfer from the container to the weighing vessel (which must have a lid).

*Apparatus*

Balance sensitive to 0,005 g.

Drying oven electrically heated and thermostated to 105 to 107 °C (the efficacy of the oven should be checked by the copper sulphate test).

Metal dishes 70 to 100 mm in diameter, 20 to 30 mm deep and provided with well-fitting lids.

Ordinary desiccators, suitable for accommodating the dishes and containing a desiccant such as indicator silica gel.

*Method*

Transfer 3 to 5 g. of hops to a dish and close the lid before weighing. Weigh as quickly as possible. Remove the lid and place the dish in the oven for one hour exactly. Replace the lid, place the dish in a desiccator to cool for at least 20 minutes and then weigh the dish.

*Calculation*

Calculate the loss of weight as a percentage of the original weight of hops. The maximum deviation for individual estimation is 1 %.

## 2. Method (ii)

Method using either an electronic weighing machine which dries the hops with infra-red rays or hot air, or an electric measuring apparatus, which registers on a scale the degree of humidity of the sample taken.

## C. METHOD FOR CHECKING THE EXTRANEIOUS MATTER CONTENT

### 1. Determination of the leaf, stalk and waste content

Sieve five 100 gram samples (or one 250 gram sample) using a 2 to 3 mm sieve. Collect the lupulin, waste and seeds and separate the seeds by hand. Place the samples on one side. Transfer the contents of the 2 to 3 mm sieve to a 8 to 10 mm sieve and sieve again.

The hop cones, leaves, stalks and extraneous matter are collected by hand from the sieve while cone leaves, seeds, lupulin waste and some leaves and stalks pass through. All this is sorted by hand and divided into the following groups:

1. leaves and stalks,
2. hops (cone leaves, hop cones and lupulin),
3. waste,
4. seeds.

Whereas it is extremely difficult to separate the waste and the lupulin precisely it is possible, using a sieve with a mesh size of 0,8 millimetres, to determine approximately the relative proportions of the waste and the lupulin.

When estimating the proportion of lupulin, it should be taken into account that the density of the lupulin is four times greater than that of the waste.

The various groups are weighed and the percentage which each group represents in the weight of the original sample is determined.

### 2. Determination of the seed content

Place a 25 g sample in a metal container with a lid and heat in a drying oven for two hours at 115 °C in order to neutralise the sticky resin.

Wrap the dried sample in coarse cotton cloth and rub vigorously or beat mechanically in order to detach the seeds from the hops. Separate the dried and finely fragmented hops from the seeds with a grinder or a 1 mm metal sieve.

Separate any items remaining with the seeds using either a sloping surface covered with emery paper or any other method which gives the same result, i.e. retains the stems and other matter and permits the seeds to roll off.

Weigh the seeds and determine the percentage of seeds relative to the weight of the original sample.

## ANNEX III

## MARKING OF PACKAGES \*

(referred to in Article 6(3) and Article 9(3))

Packages shall be marked as follows, depending on the type of package:

- (a) for hop cones put up in bales or ballots:
  - printing on the package, or
  - printing on adhesive seal;
- (b) for hop powder in packets:
  - printing on the packet, or
  - printing on adhesive seal;
- (c) for hop powder or hop extract in metal tins:
  - printing on the box, or
  - printing on adhesive seal or stamping into the metal;
- (d) for sealed packages containing a consignment of packets or boxes of powder or extract:
  - printing on the sealed package or the adhesive seal, and
  - printing on each packet or box of powder or extract in the sealed package, or on its adhesive seal.





**ATTESTATION OF EQUIVALENCE**

It is hereby issued “Attestation of Equivalence” for the hops / its products described below :

- a) producer’s name & address :
- b) harvest year :
- c) variety (s) (% wt. in case of blends) :
- d) reference no. of certificate  
(in case of blend product) :
- e) place/ area(s) of production :
- f) parcel reference :
- g) number of packages in the consignment :
- h) description of product :
- i) invoice no. and date :
- j) lot No. / batch No. :
- k) expiry date of product, if any :
- l) quantity of product: :
- m) shipping mark, if any :
- n) date of shipment & place :
- o) probable date of loading :
- p) place of loading :
- q) FOB value :

Date of Issue:

Place of Issue:

Official seal :

Signature of authorized officer

Name & Designation