

Application Note AN-NIR-130

近红外光谱法(NIRS)在啤酒花多参数分析中的应用

Rapid determination of alpha acids, beta acids, cohumulone content, total oil content, HSI, and moisture

The quality of hops and hop pellets is vital across the entire brewing supply chain. Traditional methods used for quality control (e.g., titration and HPLC) are highly accurate and widely accepted. They are also time consuming, labor intensive, and dependent on chemical reagents which not only incur ongoing material costs but also require careful handling and proper disposal. Near-infrared spectroscopy (NIRS) offers a compelling alternative when ultra-high precision is not necessary. It enables the rapid analysis of multiple parameters within a minute without using any chemicals. This Application Note outlines the measurement setup and the results of cohumulone, hop oils, and moisture content, the hop storage index (HSI), and hops acids analysis with NIRS.

EXPERIMENTAL EQUIPMENT

More than 500 fresh hop samples and ground hop pellets were analyzed on an OMNIS NIR Analyzer Solid (Figure 1). The samples were added to an OMNIS sample cup and analyzed in diffuse reflection mode. To include sample variety, the sample rotated during measurement to collect spectra from different locations. The automatically averaged spectra were used for model development. Spectra acquisition, model development, and validation were carried out with the OMNIS Software.

Reference values for alpha acids were obtained using various official methods, including EBC 7.4, EBC 7.5, and EBC 7.7. Total oils and beta acid content were determined using EBC 7.4, while EBC 7.7 was employed for cohumulone analysis. Moisture content and the hop storage index (HSI) were measured using a halogen moisture analyzer and a UV-VIS photometer, respectively.



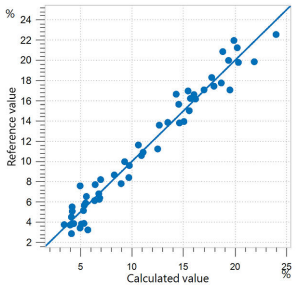
Figure 1. OMNIS NIR Analyzer Solid.

RESULT

The obtained NIR spectra (Figure 2) were used to create prediction models for the different reference parameters. An external validation set was used to verify the predictive performance of the calculated prediction models if sufficient samples were available. Otherwise an internal cross-validation was conducted.

Correlation diagrams which display the relation between the NIR prediction and the reference values are shown in Figures 3–12 together with the respective figures of merit (FOM). For the alpha acid parameter with reference data obtained according to EBC 7.5, a model was created covering the full range (2.40–21.74%). Furthermore, a model for only the lower range (2.43–4.26%) was created to highlight the possibility of reducing the prediction error by creating sub-models for narrower concentration ranges.

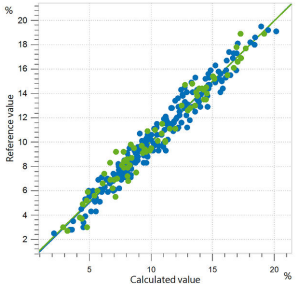
Result alpha acid (EBC 7.4) in fresh hops



Figures of Merit	Value
R2	0.964
Standard Error of Calibration	0.85%
Standard Error of Cross-Validation	1.14%

Figure 3. Correlation diagram and the respective FOMs for the prediction of alpha acid content in hops following the EBC 7.4 norm using an OMNIS NIR Analyzer Solid. Blue dots represent calibration samples.

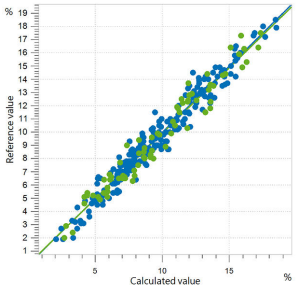
Result alpha acid (EBC 7.5) in fresh hops



Figures of Merit	Value
R2	0.960
Standard Error of Calibration	0.68%
Standard Error of Cross-Validation	0.74%
Standard Error of Prediction	0.80%

Figure 4. Correlation diagram and the respective FOMs for the prediction of alpha acid content in fresh hops following the EBC 7.5 norm using an OMNIS NIR Analyzer Solid. Blue dots represent calibration samples, green dots represent samples used to validate the model.

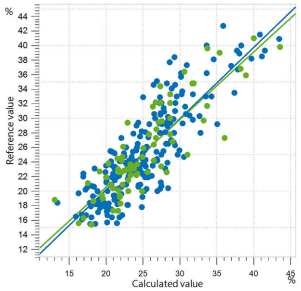
Result alpha acid (EBC 7.7) in fresh hops



Figures of Merit	Value
R2	0.955
Standard Error of Calibration	0.69%
Standard Error of Cross-Validation	0.73%
Standard Error of Prediction	0.81%

Figure 5. Correlation diagram and the respective FOMs for the prediction of alpha acid content in fresh hops following the EBC 7.7 norm using an OMNIS NIR Analyzer Solid. Blue dots represent calibration samples, green dots represent samples used to validate the model.

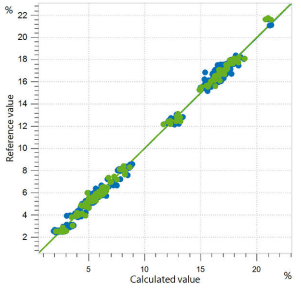
Result cohumulone in fresh hops



Figures of Merit	Value
R2	0.726
Standard Error of Calibration	3.01%
Standard Error of Cross-Validation	3.29%
Standard Error of Prediction	3.27%

Figure 6. Correlation diagram and the respective FOMs for the prediction of cohumulone content in fresh hops following the EBC 7.7 norm using an OMNIS NIR Analyzer Solid. Blue dots represent calibration samples, green dots represent samples used to validate the model.

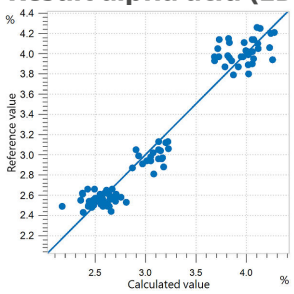
Result alpha acid (EBC 7.5) in ground hop pellets – full concentration range



Figures of Merit	Value
R2	0.997
Standard Error of Calibration	0.32%
Standard Error of Cross-Validation	0.35%
Standard Error of Prediction	0.32%

Figure 7. Correlation diagram and the respective FOMs for the prediction of alpha acid content in ground hop pellets following the EBC 7.5 norm using an OMNIS NIR Analyzer Solid over the full concentration range (2.40–21.74%). Blue dots represent calibration samples, green dots represent samples used to validate the model.

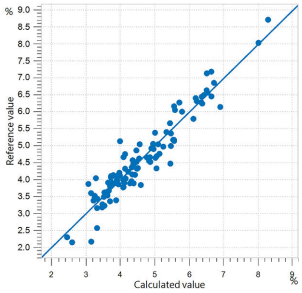
Result alpha acid (EBC 7.5) in ground hop pellets – lower concentration range



Figures of Merit	Value
R2	0.948
Standard Error of Calibration	0.09%
Standard Error of Cross-Validation	0.15%

Figure 8. Correlation diagram and the respective FOMs for the prediction of alpha acid content in ground hop pellets following the EBC 7.5 norm using an OMNIS NIR Analyzer Solid over a lower concentration range (2.43–4.26%). Blue dots represent calibration samples.

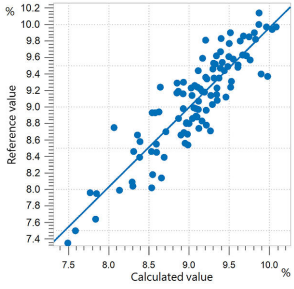
Result beta acid in ground hop pellets



Figures of Merit	Value
R2	0.907
Standard Error of Calibration	0.34%
Standard Error of Cross-Validation	0.37%

Figure 9. Correlation diagram and the respective FOMs for the prediction of beta acid content in ground hop pellets following the EBC 7.4 norm using an OMNIS NIR Analyzer Solid. Blue dots represent calibration samples.

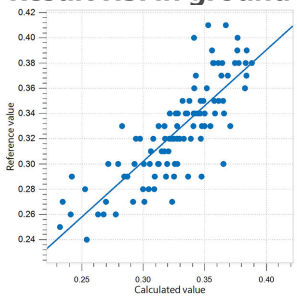
Result total oil content in ground hop pellets



Figures of Merit	Value
R2	0.793
Standard Error of Calibration	0.22%
Standard Error of Cross-Validation	0.27%

Figure 10. Correlation diagram and the respective FOMs for the prediction of total oil content in ground hop pellets following the EBC 7.4 norm using an OMNIS NIR Analyzer Solid. Blue dots represent calibration samples.

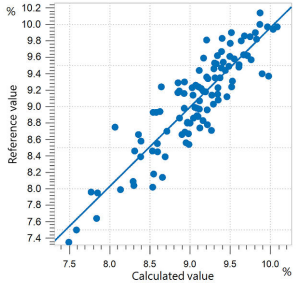
Result HSI in ground hop pellets



Figures of Merit	Value
R2	0.669
Standard Error of Calibration	0.015%
Standard Error of Cross-Validation	0.022%

Figure 11. Correlation diagram and the respective FOMs for the prediction of hop storage index in ground hop pellets using an OMNIS NIR Analyzer Solid. Blue dots represent calibration samples. Reference values were obtained with a UV-VIS photometer.

Result moisture in ground hop pellets



Figures of Merit	Value
R2	0.793
Standard Error of Calibration	0.22%
Standard Error of Cross-Validation	0.27%

Figure 12. Correlation diagram and the respective FOMs for the prediction of moisture in ground hop pellets using an OMNIS NIR Analyzer Solid. Blue dots represent calibration samples. Reference values were obtained with a halogen moisture analyzer.

CONCLUSION

This Application Note demonstrates the feasibility of using NIR spectroscopy for the analysis of freshly harvested hops and ground hop pellets to determine cohumulone, moisture, and total oil content, HSI, and alpha and beta acids.

Using alpha acids as an example, the difference between a prediction model covering the full concentration range and a model specific to a narrower range was highlighted. The latter reduced the prediction error by a factor of two. Users can apply this approach to maximize accuracy. In the OMNIS Software, both models can be combined to automatically perform the following sequence. First, the alpha acid concentration is estimated using the broad-range model; then, a more precise prediction is made using the restricted-range model.

Since NIRS measurements are rapid and require no chemicals, the method offers significant time- and cost-savings, as shown in **Table 1**. Furthermore, the simplicity of the analysis and the availability of a pre-calibrated instrument, using the **pre-calibration, hops, solid** (6.06008.022), make both the implementation and the application of NIR spectroscopy with OMNIS NIRS straightforward.

Table 1. Overview of time effort and costs for the analysis of different parameters in hops by traditional methods and NIR spectroscopy.

Parameter	Method	Estimated time (with sample preparation)	Estimated costs (chemicals, consumables)
Alpha acids	Titration	50 min	$5
Beta acids	HPLC	25 min	$10
Cohumulone	HPLC	(part of beta acid analysis)	(part of beta acid analysis)
Total oil content	Steam distillation	190 min	$5
HSI	UV-VIS	45 min	$5
Moisture	Halogen drier	7 min	$0
All parameters	NIR spectroscopy	2 min	$0

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info@metrohm.com.tw

CONFIGURATION



OMNIS NIR Analyzer Solid

用于固体物质和粘稠样品的近红外光谱仪。

OMNIS NIR Analyzer 按照瑞士质量标准开发和制造,是用于整个生产链中常规分析的近红外光谱 (NIRS) 解决方案。最新技术的应用以及与现代 OMNIS Software 的集成,体现在这款 NIR 光谱仪的速度、操作性和灵活应用上。

OMNIS NIR Analyzer Solid 的优势概览:

- 固体物质和粘稠样品测量时间小于 10 秒
- 自动多位置测量,确保即使在非均质样品中也能获得可重现的结果
- 可轻松集成至自动系统,或与其它分析技术(滴定)联用
- 支持多种样品容器



OMNIS NIR60 mm

适合小样品容器的小支架 OMNIS NIR,60 mm (6.07402.210)。

允许明确地定位样品容器和旋转样品容器。



OMNIS NIR60 mm

用于在不同样品位置处通过反射进行粉末和颗粒光谱记录的小样品容器。

玻璃底板由坚固耐用的 Gorilla® 玻璃制成。

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- 小支架 OMNIS NIR,60 mm (6.07402.200)

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