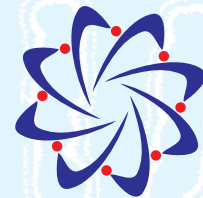


Flavorfile



The active component in this FlavorActiV™ Beer Flavour Standard is sodium bicarbonate

ALKALINE

Associated terms

- Detergent-like
- Caustic

Importance

Taint in beer. Increases in beer pH value also affect beer flavour indirectly, by altering the flavour activity of many flavour compounds.

Origins

External contamination of beer with caustic (usually alkaline cleaning agents).

Analysis

Best detected by use of a sodium-specific ion-selective electrode.

Typical concentration in beer

Not applicable.

Approximate flavour threshold

200 mg/l (as sodium bicarbonate)

Beer Flavour Wheel number

1310

Remarks

Suggested standard of the American Society of Brewing Chemists and the European Brewery Convention.

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FFEN144-55-8
Issue number 003
8th March 2005

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FlavorActiV™
Beer Flavour
Standards Kit