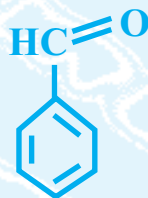
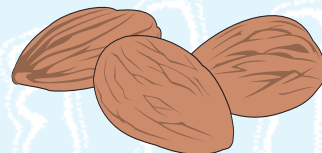


Flavorfile



The active component in this FlavorActiV™ Beer Flavour Standard is benzaldehyde

ALMOND

Associated terms

- Marzipan
- Bitter almonds

Importance

Occasional **off-flavour** in beer. Flavour impact character in some **fruit beers**.

Origins

Can be formed in beer during storage.

Analysis

- Gas Chromatography
- High Performance Liquid Chromatography

Typical concentration in beer

1-10 µg/l

Approximate flavour threshold

1 mg/l

Beer Flavour Wheel number

0224

Remarks

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

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FlavorActiV™
Beer Flavour
Standards Kit