

# Flavorfile



## ETHYL HEXANOATE



The active component in this FlavorActiV™ Beer Flavour Standard is ethyl hexanoate (*syn.* ethyl caproate)

### Associated terms

- Estery
- Apple
- Aniseed

### Importance

Present in **all beers**. Plays an important role in overall flavour balance. Concentrations vary considerably from beer to beer. **Off-flavour** at high concentrations.

### Origins

Produced by **yeast** during **fermentation**.

### Analysis

- Gas Chromatography

### Typical concentration in beer

0.07 - 0.5 mg/l

### Approximate flavour threshold

0.2 mg/l

### Beer Flavour Wheel number

**0132**

### Remarks

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

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**Beer Flavour**  
Standards Kit