## Flavorfile





The active component in this FlavorActiV<sup>TM</sup> Beer Flavour Standard is ethyl hexanoate (syn. ethyl caproate)

## ETHYL HEXANOATE

## **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

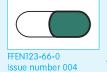
Beer Flavour Wheel number

0132

Remarks

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

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