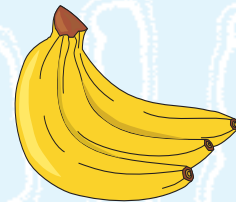
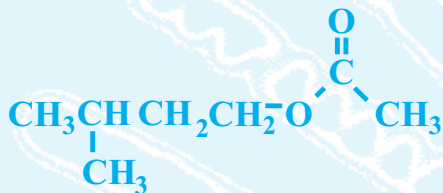


Flavorfile



ISOAMYL ACETATE



The active component in this FlavorActiV™ Beer Flavour Standard is isoamyl acetate (*syn.* isopentyl acetate; 3-methylbutyl acetate)

Associated terms

- Estery
- Fruity
- Banana
- Peardrop

Importance

Present in **all beers**. Plays an important role in the overall flavour. Concentrations vary considerably from beer to beer. Major flavour impact character of some beers, *eg* wheat beer.

Origins

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

Analysis

- Gas Chromatography

Typical concentration in beer

0.8 - 6.6 mg/l

Approximate flavour threshold

1.4 mg/l

Beer Flavour Wheel number

0131

Remarks

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

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FlavorActiV™
Beer Flavour
Standards Kit