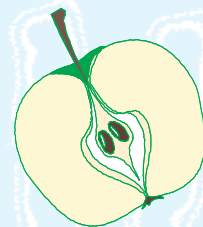


Flavorfile



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

ACETALDEHYDE

Associated terms

- Aldehydic
- Bruised apples
- Emulsion paint

Importance

Present in all beers. **Off-flavour** at high concentrations. Positive contribution to the flavour of some beer styles.

Origins

Produced by **yeast** during **fermentation**. Indicative of high O₂ levels in packaged beer. Can also be formed by **contaminating bacteria**.

Analysis

- Gas Chromatography
- Enzymic assay

Typical concentration in beer

2 - 15 mg/l

Approximate flavour threshold

5 - 15 mg/l

Beer Flavour Wheel number

0150

Remarks

Recommended standard of the American Society of Brewing Chemists and the European Brewery Convention. Interacts with sulphites in beer, reducing the flavour activity of both substances.

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FlavorActiV™
Beer Flavour
Standards Kit