Flavorfile





The active component in this FlavorActiV TM Beer Flavour Standard is trans-2-nonenal

PAPERY

Associated terms

- Cardboard
- Oxidized

Importance

Off-flavour in beer associated with ageing.

Origins

Formed during beer storage.

Development of character depends on time and temperature of storage, and oxygen content of packaged beer.

Analysis

Gas Chromatography

Typical concentration in beer

<50 ng/l (fresh beer); >0.2 µg/l (aged beer)

Approximate flavour threshold

50 - 100 ng/l

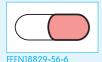
Beer Flavour Wheel number

0820

Remarks

Sulphites interact with *trans*-2-nonenal in beer, resulting in a loss of the papery character of this substance.

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