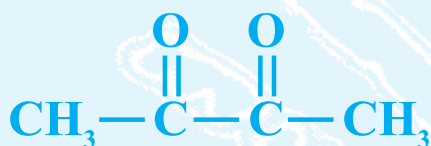
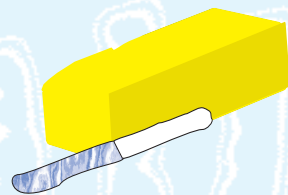


# Flavorfile



The active component in this FlavorActiV™ Beer Flavour Standard is diacetyl (*syn.* 2,3-butanedione)

## DIACETYL

### Associated terms

- **Buttery**
- **Butterscotch**
- **Milky**

### Importance

Usually an **off-flavour**, especially in pale lager beers. Positive contribution to the flavour of some **ales** and **stouts**.

### Origins

Formed in beer from a precursor produced by **yeast** during **fermentation**. Can also be formed by contaminant **bacteria** when hygiene standards are inadequate.

### Analysis

- Colorimetric assay
- Gas Chromatography

### Typical concentration in beer

8 - 600 µg/l

### Approximate flavour threshold

10 - 40 µg/l

### Beer Flavour Wheel number

**0620**

### Remarks

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

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**Beer Flavour**  
Standards Kit