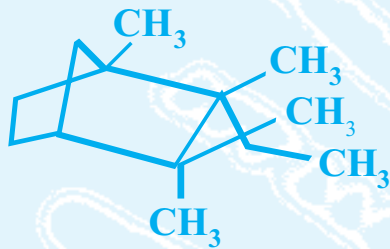


Flavorfile



The active component in this FlavorActiV™ Beer Flavour Standard is 2-ethyl fenchol

EARTHY

Associated terms

- Damp soil
- Freshly dug soil

Importance

Off flavour in beer.

Origins

Produced by microorganisms in water. Can also migrate into beer after microbial production in the walls of damp cellars.

Analysis

- Gas Chromatography

Typical concentration in beer

Not detected in normal beer.

Approximate flavour threshold

5 µg/l

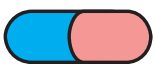
Beer Flavour Wheel number

0841

Remarks

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

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FFENT8368-91-7
Issue number 003
8th March 2005

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FlavorActiV™
Beer Flavour
Standards Kit