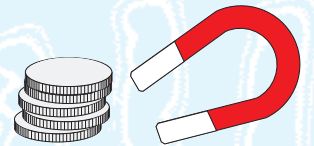


Flavorfile



The active component in this FlavorActiV™ Beer Flavour Standard is ferrous sulphate

METALLIC

Associated terms

- Inky
- Blood-like
- Tinny

Importance

Taint in beer. High concentrations of metal ions in beer also affect foam quality and promote the formation of stale flavours.

Origins

Derived from **contact** of beer with metal-containing materials (**brewing plant, raw materials**). Metallic notes can also be derived from **lipid oxidation products**.

Analysis

- Atomic Absorption Spectrophotometry
- Inductively-Coupled Plasma Emission Spectroscopy

Typical concentration in beer

<0.5 mg/l (ferrous ion)

Approximate flavour threshold

1 mg/l (ferrous ion)

Beer Flavour Wheel number

1330

Remarks

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

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FlavorActiV™
Beer Flavour
Standards Kit