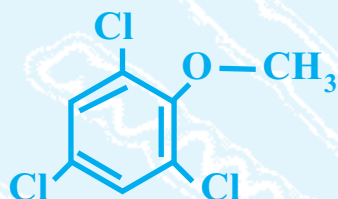
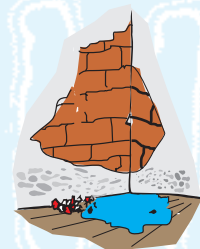


Flavorfile



The active component in this FlavorActiV™ Beer Flavour Standard is 2,4,6-trichloroanisole

MUSTY

Associated terms

- Damp cellar
- Fusty
- Cork taint (wine)

Importance

Taint in beer. Extremely flavour active.

Origins

External contamination of brewing raw materials and/or packaging materials. Chloroanisoles can migrate across packaging materials to contaminate process aids, raw materials and beer.

Analysis

- Gas Chromatography

Typical concentration in beer

Not detected in normal beer.

Approximate flavour threshold

25 ng/l

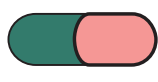
Beer Flavour Wheel number

0842

Remarks

2,4,6-Trichloroanisole is one of a number of chloroanisoles that can impart a taint to beer. The same compounds are also responsible for 'cork taint' in wine.

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FlavorActiV™
Beer Flavour
Standards Kit