

Flavorfile



ONION



The active component in this FlavorActiV™ Beer Flavour Standard is dimethyl trisulphide (*syn.* 2,3,4-trithiapentane)

Associated terms

- Cooked onion
- Garlic-like

Importance

Component of the sulphury character of pale lager beer. Off-flavour at high concentrations.

Origins

Produced from sulphur-containing amino acids during wort boiling. Purged from beer during fermentation by yeast-derived CO₂. Also found in hop oil.

Analysis

- Gas Chromatography

Typical concentration in beer

0.05 - 0.3 µg/l

Approximate flavour threshold

0.1 µg/l

Beer Flavour Wheel number

0736

Remarks

Standard recommended by Peppard (*J Inst Brew*, **91**, 364-369).

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Beer Flavour
Standards Kit