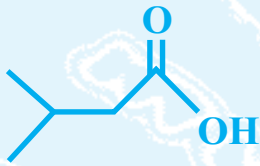
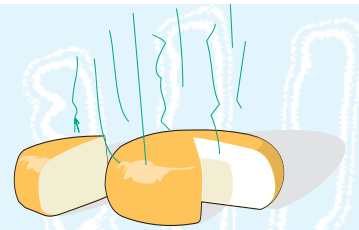


Flavorfile



ISOVALERIC

The active component in this FlavorActiV™ Beer Flavour Standard is isovaleric acid

Associated terms

- Putrid
- Old hops
- Stale cheese
- Sweaty

Importance

Off-flavour in beer. Flavour impact character in some beer styles.

Origins

Flavour can be imparted to beer through the use of old or degraded hops, or use of high hopping rates.

Analysis

- Gas Chromatography

Typical concentration in beer

0.2 - 1.5 mg/l

Approximate flavour threshold

1 mg/l

Beer Flavour Wheel number

0613

Remarks

Recommended standard of the American Society of Brewing Chemists and the European Brewery Convention. The intensity of this flavour decreases with time in beer. Since this FlavorActiV™ Flavour Standard is tasted immediately after addition to beer, we use a lower concentration than that recommended by the ASBC and EBC.

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FlavorActiV™
Beer Flavour
Standards Kit