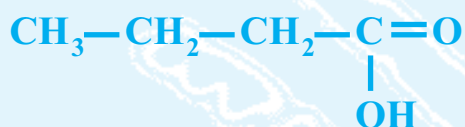
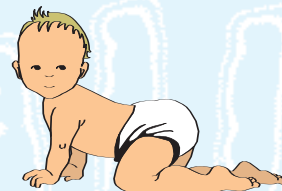


Flavorfile



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

BUTYRIC

Associated terms

- Rancid
- Baby sick
- Putrid

Importance

Off flavour in beer.

Origins

Formed by bacteria, either during wort production, or in sugar syrups during storage. Occasionally formed during bacterial spoilage of packaged beer.

Analysis

- Gas Chromatography

Typical concentration in beer

0.5 - 1.5 mg/l

Approximate flavour threshold

2 - 3 mg/l

Beer Flavour Wheel number

0614

Remarks

Recommended standard of the American Society of Brewing Chemists and the European Brewery Convention. Flavour activity is strongly dependent on beer pH. Its flavour is more intense at low pH.

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FlavorActiV™
Beer Flavour
Standards Kit