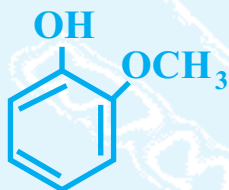


Flavorfile



The active component in this FlavorActiV™ Beer Flavour Standard is guaiacol (*syn.* 2-methoxyphenol)

SMOKY

Associated terms

- Smoked bacon
- Smoked herring (kippers)

Importance

A desirable character in some types of beers, especially Rauchbiers (smoked beers). Off-flavour in pale lager beers.

Origins

Contributed to raw materials (malt, adjuncts *etc*) by exposure to smoke. Flavour is then extracted during mashing or wort boiling. Occasionally formed by bacterial action during fermentation.

Analysis

- Gas Chromatography

Typical concentration in beer

10 - 400 µg/l

Approximate flavour threshold

15 µg/l

Beer Flavour Wheel number

0423

Remarks

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

©1997 - 2005 FlavorActiV Limited



FFEN90-05-1
Issue number 003
8th March 2005

FlavorActiV Limited • Sanderum House
Oakley Road • Chinnor • Oxon OX39 4TW • UK
☎ +44 (0)1844 354154 • FAX +44 (0)1844 354508
www.flavoractiv.com

FlavorActiV™
Beer Flavour
Standards Kit