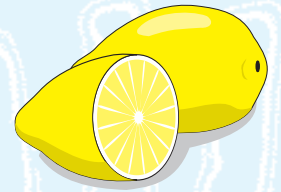


Flavorfile



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

SOUR

Associated terms

- Acidic
- Lemon
- Sour milk

Importance

All beers are **acidic**. In excess, this imparts an undesirable flavour and mouthfeel. Beer pH indirectly influences the flavour activity of a number of beer components.

Origins

Raw materials. Fermentation. Bacterial contamination of product or process. Poor hygiene control.

Analysis

- Titration
- pH measurement

Typical concentration in beer

90 - 300 mg/l

Approximate flavour threshold

170 mg/l

Beer Flavour Wheel number

0920

Remarks

Recommended standard of the Institute of Brewing and Distilling. Acidic flavour in beer can be caused by a variety of acids, including lactic acid, acetic acid and pyruvic acid.

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FlavorActiV™
Beer Flavour
Standards Kit