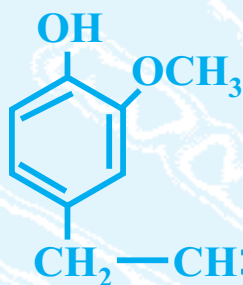


Flavorfile



The active component in this FlavorActiV™ Beer Flavour Standard is eugenol (*syn.* 2-methoxy-4-(2-propenyl)phenol)

SPICY

Associated terms

- Eugenol
- Allspice
- Clove oil

Importance

Off-flavour in pale lager beers. Impact character in certain beers of high alcohol content (>7% vol/vol).

Origins

Formed during ageing of beer.

Analysis

- Gas Chromatography

Typical concentration in beer

10 - 30 µg/l in normal beer,
>40 µg/l in problem beers

Approximate flavour threshold

40 µg/l

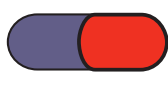
Beer Flavour Wheel number

0111

Remarks

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

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FlavorActiV™
Beer Flavour
Standards Kit