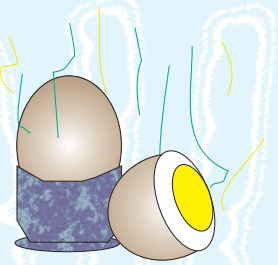


# Flavorfile



The active component in this FlavorActiV™ Beer Flavour Standard is hydrogen sulphide



## Associated terms

- Rotten eggs
- Sulphidic

## Importance

At low concentrations, H<sub>2</sub>S imparts a desirable fresh flavour to beer. At higher concentrations it imparts an off-flavour.

## Origins

Produced by **yeast** during **fermentation** and sometimes during **maturation**. Can also be formed by contaminant **bacteria** when hygiene standards are inadequate.

## Analysis

- Gas Chromatography
- Titrimetric assay
- Colorimetric assay

Typical concentration in beer

0.001 - 0.2 mg/l

Approximate flavour threshold

4 µg/l

Beer Flavour Wheel number

**0721**

## Remarks

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

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FlavorActiV™  
**Beer Flavour**  
Standards Kit