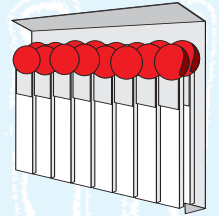


Flavorfile



The active component in this FlavorActiV™ Beer Flavour Standard is sodium sulphite

SULPHITIC

Associated terms

- Sulphur dioxide
- Striking match
- Choking

Importance

Associated with the presence of sulphites in beer. Sulphites interact with other flavour compounds in beer, including acetaldehyde and carbonyl compounds, to mask their flavour.

Origins

Sulphites may be added to beer as an antioxidant or preservative. Lager yeasts naturally produce sulphite during fermentation.

Analysis

- Colorimetric assay
- Enzymic determination

Typical concentration in beer

<10 mg/l

Approximate flavour threshold

7 mg/l

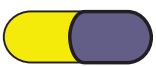
Beer Flavour Wheel number

0710

Remarks

Warning: certain asthmatics are hypersensitive to sulphites. Check that all people tasting this standard have no history of asthma. Recommended standard of the American Society of Brewing Chemists and the European Brewery Convention.

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FFEN7757-83-7
Issue number 003
8th March 2005

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FlavorActiV™
Beer Flavour
Standards Kit